

APPETIZERS

Foofa Pretzel 10
Bavarian Style big soft pretzel served with Ken Brown beer cheese dip and mustard

Fried Brussel Sprouts 10
fried sprouts & bacon tossed in a chimichurri sauce and drizzled with a house made balsamic dressing.

Bang Bang Shrimp 18
Crispy fried shrimp tossed in a sweet & spicy sauce. Served w/ blue cheese and veggies on the side

Brady's Seasoned Fries 8
13 different seasonings make these some of the best fries on the planet! Jazz them up and be blown away!
• Ken Brown Beer Cheese 4:

Foofa's Spinach & 4 Cheese Artichoke Dip 14
Four cheeses, fresh spinach, and artichokes baked to a bubbly goodness. Served with house made tortilla chips

Miss Kitty's Chicken Wings 14
Bone-in chicken wings prepared the way you like them: naked or with choice of sauce, carrots and celery

House Made Onion Rings 11
Hand cut and breaded these are the best in town

SOUPS & SALADS

Loaded Potato Soup 6/9
Adam has outdone himself with this soup!

Maine Haddock Chowder 9/12
Old-fashioned traditional chowder prepared with onions, potatoes, fresh cream and milk.

White Chicken Chili 8/12
A somewhat healthier version of a long time favorite

House Salad 8/10
Mixed greens & seasonal fresh veggies served with your choice of dressings on the side: Ranch, Blue Cheese, Lemon-Basil Vinaigrette, Italian, or Caesar

Caesar Salad 9/11
Chopped Romaine tossed lightly in a fabulous Caesar dressing, with shaved parmesan, & croutons

Winter Salad 16
Mixed greens, beets, goat cheese, Marcona almonds, w/a blood orange vinaigrette

Add to any Salad
Anchovies 3: Shrimp 8: Haddock 8: Chicken 7: Salmon 9 Lobster mkt

HANDHELDS...

Brady Burger	16
8oz of our special blend of beef, cooked the way you like it with lettuce, tomato, onion, & choice of cheese	
Chicken Salad Wrap	15
Ask your server what the flavor of the day is with this all white meat chicken salad!	
Haddock Sandwich	16
Fried or blackened this fresh Atlantic Haddock has everyone talking no matter how you have it!	
Blackened Haddock Tacos	16
Fresh Atlantic Haddock, Monterey, lettuce & fresh Pico de Gallo.	
Blackened Shrimp Tacos	16
Atlantic Shrimp lightly blackened and served with Monterey, lettuce, & Pico de Gallo.	
French Dip	16
Shaved Prime Rib served on grilled sour dough bread with melted cheese and Au Jus on the side	
Peanut's "Gone A Fowl" Chicken Sandwich	14
Boneless breast of chicken deep fried with a light crispy outside and juicy inside. • Make it a bacon, ranch & Swiss 16	
Traditional Maine Lobster Roll	mkt
One whole lobster picked and served on a grilled top cut brioche bun. Hot with butter or cold with mayo	

ENTRÉES

Baked Stuffed Haddock	28
Old school seafood stuffing with shrimp, crab, & ritz cracker and topped with a Lobster Newburg sauce	
Traditional Maine Pot Roast	22
Slow braised all day chuck roast rib served with carrots over mashed potato with gravy	
Olly's Rib Eye	26
12oz rib eye steak cooked the way you like it and served with 2 sides • Make it a DownEast and top it with a Lobster Newburg sauce \$8	
½ Roast Chicken	18
½ a roasted chicken with Rosemary, lemon, and seasonings served with 2 sides	
Lazy Lobster	Mkt
It doesn't get easier than this. One whole 1~¼ Maine lobster picked and sautéed lightly in butter, served with 2 sides	
Fish N Chips	22
Fresh, flaky Atlantic Haddock in a lightly breaded fried to a crisp on the outside and deliciously moist on the inside. Served with French fries, cole slaw, & tartar sauce. A Brady's Favorite!	
Fried Shrimp Platter	24
lightly breaded shrimp fried to a golden brown and served with French fries and cole slaw	

Daily Features

Taco Tuesday

Specials created by our kitchen and as always Todd's Tacos!!

Meatloaf Thursday

16

A blend of meat & spices roasted and served with mash potato, gravy, & veg

Saturday Prime Rib

28/32

12oz Queen or 16oz King cut slow roasted Prime Rib served with 2 sides

AYCE Spaghetti Wednesday

14

House made meat sauce served over spaghetti with garlic focaccia bread.. Still hungry? Ask for more!

- Add a meatball \$4

AYCE Haddock Fry Friday

22

Like fish? Friday's are your day! Start with a full filet of flakey fried Haddock & Brady fries and then carry it on if you are still hungry! No Sharing please

BRADY'S SELECT WINES

White ~ Saint-Pierre ~ Picpoul de Pinet 2021

9/27

A Brady's longtime favorite this wine demonstrates what bright acidity can do when harnessed by a warm climate an unpronounceable fabulous grape. You can sip this forever, but it will stand up to about anything that had teeth! Spend time with this wine matched with more complex fish or stew and you'll be hooked too!

White ~ Saline ~Txaakolina 2019

12/36

As the name suggests there is a minerology to this that mirrors the best French Sancerre without the price. Think shellfish or just drink this wine for a dry crisp experience like summer linen on a warm deck. Basque Country

White ~ Santola, Vinho Verde

10/32

(who cares about the year, it's fresh). This is the kind of wine for a lazy day on the deck with friends. Fruity and fresh with a controlled fizz, it's designed to sip (slug) on its own, but will stand up to a nice fish sandwich too. Portugal

Red ~ Buketo, 2018

36

Another tongue destroying regional grape, Agiorgitiko, together with Cabernet and Merlot in a blend from the ancient lands of Greece. Drink this and you will understand why the Gods loved wine! This wine will stand up steak or your mother in law and not back down!

Red ~ La Linda, Malbec 2020

32

Precise, balanced, and a little peppery, this wine has all the finesse of a Margaux for the price of a plunk. Drink this with anything from Jambalaya to a hearty soup or just with your tongue and deep thoughts about how lucky you are to be here! Mendoza, Argentina

Red ~ Pinha, Riberio Santo 2019

27

Wow, just WOW! If you like over priced Pinot but are on a new budget this is the wine for you. Balanced acidity, soft, round tasting of berries and perfect with anything from fish to fowl. Dao, Portugal

AS ALWAYS WE HAVE OUR BRADY HOUSE WINES!!