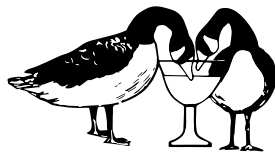


# BRAX



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## *Harborside Frozen Favorites!*

### **THREE SONS**

Kahlua, Baileys, & Grand Marnier

### **FULL AUTO**

Jack Daniels, Blue Curacao, Lemonade, & a splash of Sprite

### **CAPT'N & TONAIRE**

Strawberries, Light Rum, & a splash of Sour Mix

### **RS II**

Brax Piña Colada

### **BANZAI**

A Malibu Piña Colada with a float of Dark Rum

### **JOHANNA**

A Baileys, Kahlua, & Vodka Mudslide w/Chocolate

### **SANDPIPER**

Piña Colada with Kahlua & Dark Rum

### **GODZILLA**

A Strawberry Piña Colada

### **PERFECT CATCH**

Southern Comfort, Cranberry Juice, & Raspberry Ice

### **CONTAGIOUS**

Tequila, Triple Sec, & Sour Mix

### **HAY WIRE**

Raspberries, Light Rum, & a splash of Sour Mix

### **JACKAL**

Pink Lemonade blended with Absolute Citron

### **COPPER WIRE**

Banana Liqueur, Creme de Cocoa, & Piña Colada Mix

## *Soups*

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### **CLAM CHOWDER**

*cup* \$8.99    *bowl* \$10.99

### **LOBSTER BISQUE**

*cup* \$8.99    *bowl* \$10.99

### **SOUP OF THE DAY**

*cup* \$6.99    *bowl* \$8.99

## *Salads*

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### **BRAX SALAD**..... \$14.99

Mixed greens, in balsamic vinaigrette, pecans, dried cranberries, & crumbled bleu cheese.

### **WEDGE SALAD**..... \$15.99

1/4 of a head of iceberg lettuce, crumbled bleu cheese, cherry tomato, bacon, creamy bleu cheese dressing, & balsamic glaze.

### **GARDEN SALAD**..... \$10.99

Romaine lettuce, cherry tomatoes, red onion cucumber, & choice of dressing.

### **CAESAR SALAD**..... \$12.99

Tossed with creamy caesar dressing, topped with Parmesan cheese, & croutons.

*Add Chicken: \$9.99*

*Add Steak or Shrimp: \$13.99*

*Extra Side of Dressing: \$.99*

## *Appetizers*

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### **STUFFED QUAHOG**..... \$11.99

(Ko-hog) A local favorite served with lemon, & melted butter.

### **WELLFLEET OYSTERS**..... \$16.50

Six fresh oysters served with cocktail sauce & lemon on the half shell. **\$2.75 each**

### **CHERRYSTONES**..... \$16.50

Six clams served chilled with lemon & cocktail sauce on the half shell. **\$2.75 each**

### **OYSTER SASHIMI**..... \$16.50

Six fresh oysters served with wasabi, soy sauce, Sriracha and ginger. **\$2.75 each**

### **SHRIMP COCKTAIL**..... \$16.50

Six shrimp with cocktail sauce. **\$2.75 each**

### **OYSTERS ROCKEFELLER**.. \$18.99

Spinach, cream sauce, & Parmesan cheese.

### **MIXED SAMPLER**..... \$19.99

Three Oysters Rockefeller, Clams Casino, & Grilled Shrimp.

### **FRIED CALAMARI**..... \$15.99

Served with marinara sauce, lemon, & sliced banana peppers.

### **CLAMS CASINO**..... \$17.99

Six clams topped with casino butter & bacon.

### **FISH TACO**..... \$19.99

Two soft shell cod tacos, fried or baked, w/ avocado, sriracha chili sauce, chipotle mayo, lettuce, tomato, & red onion. **Add fries \$2.99**

### **NACHOS SUPREME**..... \$17.99

Tortilla chips, red onion, lettuce, tomato, spiced beef & cheese. Choice of chicken or beef.

### **CHICKEN FINGERS**..... \$15.99

Choice of sweet & sour, bbq, bleu cheese, or honey mustard sauce. **Add fries \$2.99**

### **CHICKEN WINGS**..... \$15.99

Extra meaty wings served plain, buffalo, bbq, oriental, or extra hot. **Add fries \$2.99**

### **STEAK TIPS**..... \$16.99

Grilled to order, served with horseradish cream sauce.

### **QUESADILLA**..... \$15.99

Choice of beef, or chicken, onions, peppers, cheese and chipotle mayo

*\* Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food born illness. Please Inform your Server of any Food Allergies Before Ordering.*

## Burgers & Sandwiches

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### **LOBSTER ROLL.....\$32.99**

Our famous known feast! Simply the best.  
Served cold.

### **CHICKEN SANDWICH.....\$15.99**

Grilled chicken breast available in Cajun,  
buffalo or plain.

### **FRIED CHICKEN SANDWICH..\$16.99**

Fried chicken breast available in buffalo  
style or plain.

### **HAMBURGER.....\$15.99**

Fresh Prime beef grilled to order.

*Add cheese: \$1.25*

*Add bacon or Canadian Bacon: \$2.99*

### **BACON & BLUE BURGER..... \$18.99**

With caramelized onion, lettuce, & tomato.

### **BOURSIN BURGER.....\$19.99**

Fresh Prime beef, Boursin cheese, bacon,  
sauteed mushrooms.

### **BANK STREET BURGER..... \$18.99**

With Vermont Cheddar, Applewood  
Smoked Bacon and Mushrooms.

### **SAQUATUCKET BURGER.....\$18.99**

Pepper jack cheese, avocado, wasabi mayo,  
sriracha chili sauce, lettuce, tomato, bacon  
& onion rings.

### **BRAX BURGER.....\$18.99**

Fresh Prime beef with chipotle mayonnaise,  
lettuce, tomato, onion, bacon, Canadian bacon,  
mushrooms, American & cheddar cheese.

### **FISH SANDWICH..... \$18.99**

Fresh Cod fried or baked & topped with  
American cheese, on a toasted bulkie roll.

### **SWORDFISH SANDWICH.. \$22.99**

Grilled swordfish with cucumber-wasabi  
sauce, lettuce & tomato.

### **VEGGIE BURGER.....\$12.99**

### **CRAB CAKE SANDWICH.....\$24.99**

Fresh Blue Crab baked and served  
on a butter toasted bun with old bay,  
mayonnaise, lettuce and tomato

*All Sandwiches served with a choice of fries  
or Cape Cod Chips. Substitute sweet potato  
fries or onion rings for \$4.50*

## Children

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### **HAMBURGER.....\$10.99**

Served with fries. *Add cheese \$1.25*

*Add bacon \$2.99*

### **FISH & CHIPS.....\$15.99**

Fried or baked with fries and cole slaw.

### **GRILLED CHEESE.....\$10.99**

Served with french fries.

### **GRILLED HOT DOG.....\$9.99**

Served with french fries.

### **MACARONI & CHEESE.....\$9.99**

Classic elbow macaroni..

### **PASTA MARINARA.....\$9.99**

Served with Parmesan cheese and garlic  
bread.

### **CHICKEN FINGERS.....\$13.99**

Honey, BBQ, sweet & sour, honey mustard,  
bleu cheese, or oriental sauce, with fries.

## Desserts

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**New York Style Cheese Cake...\$9.00**

**Chocolate Mousse Cake ..... \$9.00**



### **Martinis**

#### **FRENCH**

Grey Goose Vodka, Chambord &  
a splash of Pineapple..... \$15

#### **COSMO**

Absolut Citron, Triple Sec & a  
splash of Cranberry..... \$13  
888 Blueberry, Raspberry  
or Cranberry vodka add \$1

#### **ESPRESSO**

Van Gogh Espresso Vodka, Kahula  
& Bailey's..... \$15

#### **CUCUMBER LEMON DROP**

Pearl Cucumber Vodka,  
Limoncello, splash Sour..... \$15

#### **BRING YOUR ALIBI**

Hotel California Reposado Tequila,  
Lime & Pineapple..... \$15

### **Bottled Beers & Seltzers**

Bud, Bud Light  
Miller Lite, Miller High Life  
Coors Light  
Corona  
Mich Ultra  
Heineken  
Sam Adams Boston Lager  
Carlsons Orchard Cider  
White Claw - Black Cherry  
High Noon - Peach, Lemon, Pineapple  
Sun Cruiser- Classic Tea or Half and Half  
Bud Zero N/A  
Athletic Upside Dawn N/A

### **Specialty Cocktails**

#### **KEEP YOUR GIN UP**

Hendrick's Gin, Elderflower,  
topped with Club Soda & a splash  
of Grapefruit..... \$15

#### **MONOMOY MARG**

1800 Coconut Tequila, Old Smokey Key Lime,  
Lime, Sour..... \$15

#### **LET'S GET FIZZICAL**

Prosecco, Stoli Orange, Triple Sec,  
splash of cranberry & Orange Juice..... \$15

#### **EXIT 10 TEA**

Deep Eddy Lemon & Deep Eddy Sweet Tea  
Vodka, Pink Lemonade..... \$13

#### **NANTUCKET MULE**

888 Blueberry, Raspberry or Cranberry  
vodka, Ginger Beer & Lime ..... \$14

### **Draft Beer (16oz or 23oz)**

Bud Light  
Sam Adams Seasonal  
Sam Adams Juicy IPA  
Allagash  
Fiddlehead IPA  
Cisco Gripah IPA  
Cisco Whales Tale  
Cisco Grey Lady  
Kona Big Wave  
Worm Town (be hoppy)  
Whalers APA  
Guinness  
Modelo  
Seasonal Rotating Beer

## *Entrees*

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<b><u>BAKED STUFFED SHRIMP</u></b> .....	\$26.99
Five shrimp stuffed & served with drawn butter.	
<b><u>BROILED SCALLOPS</u></b> .....	\$M/P
Fresh local sea scallops baked with herb crumbs.	
<b><u>CHICKEN PARMESAN</u></b> .....	\$24.99
Served over linguine with garlic bread.	
<b><u>ROASTED SALMON FILLET</u></b> .....	\$26.99
Fresh salmon marinated in balsamic vinaigrette.	
<b><u>GRILLED SHRIMP PESTO</u></b> .....	\$27.99
Eight grilled shrimp served over linguine tossed in pesto.	
<b><u>STEAMED LOBSTER</u></b> .....	\$M/P
A one and a half pound native lobster served with drawn butter.	
<b><u>GRILLED SWORDFISH</u></b> .....	\$M/P
Choice of grilled w/lemon-butter or w/Cajun Seasoning and Pineapple Mango Salsa	
<b><u>DAYBOAT CHATHAM SCROD</u></b> .....	\$27.99
Fresh scrod baked with herb crumbs.	
<b><u>GRILLED STEAK TIPS</u></b> .....	\$27.99
14 ounces marinated & grilled to order. Served with horseradish cream sauce.	
<b><u>BABY BACK RIBS</u></b> .....	\$26.99
With honey chipotle BBQ glaze.	<b>half rack</b> \$21.99

*Served with mixed vegetable & choice of starch.*

## *Local Favorites*

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<b><u>FISH &amp; CHIP</u></b> .....	\$26.99
Fresh native cod, tender & sweet.	
<b><u>FRIED SCALLOPS</u></b> .....	\$M/P
Fresh local sea scallops served with fries & slaw.	
<b><u>FRIED SHRIMP</u></b> .....	\$26.99
Eight large shrimp with fries & slaw.	
<b><u>FRIED CLAMS</u></b> .....	\$M/P
Fresh whole belly clams served with fries & slaw.	
<b><u>FRIED SEAFOOD PLATTER</u></b> .....	\$M/P
Fresh cod, scallops, shrimp, & clams, with fries & slaw.	
<b><u>FRIED OYSTERS</u></b> .....	\$M/P
Native oysters served with fries & slaw.	

## Wine Selections

### White Wine

glass

bottle

**KENDALL JACKSON CHARDONNAY**.....\$12.50.....\$49.00

Tropical flavors with citrus & oak notes.

**JOSH CELLARS CHARDONNAY**.....\$12.00.....\$47.00

Rich & velvety. Flavors of tropical & citrus fruits with a touch of oak.

**ECCO DOMANI PINOT GRIGIO**.....\$12.00.....\$47.00

Crisp, light-bodied, with notes of citrus, apple and tropical fruit.

**OYSTER BAY SAUVIGNON BLANC**.....\$12.50.....\$49.00

Zesty & aromatic. Tropical & gooseberry flavors. Crisp & refreshing.

**FRISK PRICKLY RIESLING**.....\$12.00.....\$47.00

Floral & weighted with notes of lime sorbet, rose petals & fennel.

**FLEURS DE PRAIRIE ROSE**.....\$12.00.....\$47.00

Flavors of Strawberry, rose petals & herbs with a bright refreshing acidity.

### Red Wine

glass

bottle

**BOGLE MERLOT**.....\$12.50.....\$49.00

Full bodied with hints of plum & blackberry.

**GASCON MALBEC**.....\$12.50.....\$49.00

Full bodied with blackberry, plum, mocha & spice.

**FIRESTEED PINOT NOIR**.....\$13.00.....\$51.00

Bright cherry & red fruit aromas, with earthy & toasted oak tones.

**CONUNDRUM RED BLEND**.....\$13.00.....\$51.00

Dark red varietals including Petite Sirah, Zinfandel & Cabernet Sauvignon.

**BONANZA CABERNET SAUVIGNON**.....**SOLD ONLY BY THE BOTTLE**...\$60.00

### Sparkling Wine

glass

bottle

**ZONIN PROSECCO SPARKLING**.....\$10.50.....\$41.50

### House Wines

glass

**AVIA WHITE & RED WINE**.....\$11.50

Pinot Grigio, Chardonnay, White Zinfandel, Cabernet Sauvignon & Merlot

**\* All bottles of wine must be consumed on the premises.**