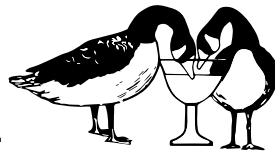


BRAX



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

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

BRAX SALAD..... \$14.99

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

GARDEN SALAD \$10.99

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

COBB SALAD..... \$16.99

Mixed greens, chopped egg, tomato, red onion, bacon, crumbled blue cheese, avocado & chicken.

CAESAR SALAD \$12.99

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

WEDGE SALAD..... \$15.99

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

Add Chicken: \$9.99

Add Steak or Shrimp: \$13.99

Extra Side of Dressing: \$.99

Appetizers

STUFFED QUAHOG \$11.99

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

BRAX CRAB DIP..... \$15.99

Fresh crab, spinach & artichoke hearts.

Served hot with toasted pita chips.

WELLFLEET OYSTERS..... \$16.50

Six fresh oysters served with cocktail sauce & lemon 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*

CHERRYSTONES..... \$16.50

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

SHRIMP COCKTAIL..... \$16.50

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

CLAMS CASINO \$16.99

Six clams topped with casino butter & bacon.

OYSTERS ROCKEFELLER.. \$18.99

Spinach, cream sauce, & Parmesan cheese.

MIXED SAMPLER..... \$19.99

Three Oysters Rockefeller, Clams Casino, & Grilled Shrimp.

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*

FRIED CALAMARI \$15.99

Served with marinara sauce, lemon, & sliced banana peppers

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*

ONION RINGS \$9.99

Fresh hand breaded homemade onion rings

NACHOS SUPREME..... \$17.99

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

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

Sandwiches

FISH SANDWICH..... \$18.99

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

REUBEN..... \$15.99

Made with your choice of corned beef or turkey on marble rye.

AVOCADO BLT..... \$14.99

Bacon, lettuce, & tomato, with sliced avocado on choice of bread.

CHICKEN PARMESAN SUB.. \$16.99

Breaded chicken breast with mozzarella cheese & marinara sauce on a baguette.

LOBSTER CLUB..... \$26.99

Our traditional club with Brax's Lobster meat on the bread of your choice.

CRAB CAKE SANDWICH..... \$24.99

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

PASTRAMI SANDWICH..... \$13.99

Served with Swiss on Marble Rye

LOBSTER ROLL.....\$32.99

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

SWORDFISH SANDWICH... \$22.99

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

FRIED OYSTER PO' BOY.....\$19.99

Fried Oysters on a torpedo roll w/ lettuce, tomato and a thai chili & avocado mayo.

CHICKEN PESTO SANDWICH..\$17.99

Grilled chicken breast on a toasted torpedo roll with pesto, tomato, & provolone.

CAPE COD REUBEN\$18.99

Cod, Thousand Island, Swiss and coleslaw.

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.

Burgers

VEGGIE BURGER.....\$12.99

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.

BANK STREET BURGER.....\$18.99

With Vermont Cheddar, Applewood Smoked Bacon and Mushrooms.

BRAX BURGER\$18.99

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

SAQUATUCKET BURGER.....\$18.99

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

BOURSIN BURGER\$19.99

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

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



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

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

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

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

BROILED SCALLOPS.....\$M/P

Fresh local sea scallops baked with herb crumbs.

BAKED STUFFED SHRIMP \$26.99

Five shrimp stuffed & served with drawn butter.

SEAFOOD CASSEROLE \$25.99

Stuffed sole, shrimp, & scallops, topped with Newburg Sauce.

CHICKEN PARMESAN\$24.99

Served over linguine with garlic bread.

GRILLED SHRIMP PESTO ..\$27.99

Eight grilled shrimp served over linguine tossed in pesto.

DAYBOAT CHATHAM SCROD..\$27.99

Fresh scrod baked with herb crumbs.

GRILLED STEAK TIPS.....\$27.99

14 ounces marinated & grilled to order. Served with horseradish cream sauce.

STEAMED LOBSTER.....\$M/P

A one and a half pound native lobster served with drawn butter.

Served with mixed vegetable & choice of starch.

Local Favorites

FISH & CHIPS..... \$26.99

Fresh native cod, tender & sweet.

FRIED SCALLOPS..... \$M/P

Fresh local sea scallops served with fries & slaw.

FRIED SHRIMP.....\$26.99

Eight large shrimp with fries & slaw.

FRIED CLAMS.....\$M/P

Fresh whole belly clams served with fries & slaw.

FRIED SEAFOOD PLATTER..\$M/P

Fresh cod, scallops, shrimp, & clams.

FRIED OYSTERS.....\$M/P

Fresh oysters served with fries & slaw.

Children

HAMBURGER.....\$10.99

Served with fries. *Add cheese \$1.25 or 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.....\$14.99

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

Desserts

New York Style Cheese Cake...\$9.00

Chocolate Mousse Cake \$9.00

** 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.*

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.**