

BRAX



Harborside Frozen Favorites!

THREE SONS

Kahlua, Baileys, & Grand Marnier

FULL AUTO

Jack Daniels, Blue Curacao, Lemonade, & a splash of 7UP

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

SANDPIPER

Piña Colada with Kahlua & Dark Rum

GODZILLA

A Strawberry Piña Colda

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 \$7.99 bowl \$9.99

LOBSTER BISQUE

cup \$8.99 bowl \$10.99

SOUP OF THE DAY

cup \$5.99 bowl \$7.99

Salads

BRAX SALAD..... \$14.99

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

WEDGE SALAD..... \$14.99

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

Add Chicken: \$8.99

Add Steak or Shrimp: \$12.99

Extra Side of Dressing: \$.99

GARDEN SALAD..... \$10.99

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

CAESAR SALAD..... \$11.99

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

Appetizers

STUFFED QUAHOG.....\$9.99

(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.. \$17.99

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..... \$16.99

Six clams topped with casino butter & bacon.

FISH TACO..... \$17.99

Two soft shell cod tacos with 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..... \$14.99

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..... \$15.99

Grilled to order, served with horseradish cream sauce.

QUESADILLA..... \$14.99

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

LOBSTER ROLL.....\$29.99

Our famous known feast! Simply the best.

CHICKEN SANDWICH.....\$15.99

Grilled chicken breast available in Cajun, buffalo or plain.

FRIED CHICKEN SANDWICH.....\$15.99

Fried chicken breast available in buffalo style or plain.

HAMBURGER.....\$14.99

Fresh Prime beef grilled to order.

Add cheese: \$1.25

Add bacon or Canadian Bacon: \$2.99

BACON & BLUE BURGER..... \$16.99

With caramelized onion, lettuce, & tomato.

BOURSIN BURGER.....\$18.99

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

BANK STREET BURGER..... \$16.99

With Vermont Cheddar, Applewood Smoked Bacon and Mushrooms.

SAQUATUCKET BURGER.....\$16.99

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

BRAX BURGER.....\$17.99

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.. \$21.99

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

VEGGIE BURGER..... \$10.99

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

HAMBURGER..... \$9.99

Served with fries. *Add cheese \$1.25*

Add bacon \$2.99

FISH & CHIPS.....\$13.99

Fried or baked with fries and cole slaw.

GRILLED CHEESE..... \$9.99

Served with french fries.

GRILLED HOT DOG.....\$9.99

Served with french fries.

MACARONI & CHEESE..... \$8.99

Classic elbow macaroni..

PASTA MARINARA.....\$8.99

Served with Parmesan cheese and garlic bread.

CHICKEN FINGERS..... \$12.99

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



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

FRENCH

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

BOURBON LEMON DROP

Maker's Mark Bourbon & Limoncello Sour Mix..... \$15

Bottled Beers, Ciders & Seltzers

Bud

Bud Light

Bud Zero

Miller High Life

Miller Lite

Coors Light

Corona

Mich Ultra

Heineken

Sam Lager

Artifact Cider

White Claw (Black Cherry)

High Noon (Peach, Lemon, Pineapple)

Sun Cruiser Iced Tea & Lemonade

Specialty Cocktails

KEEP YOUR GIN UP

Hendrick's Gin, St-Germain Elderflower Liqueur, Club Soda & a splash of Grapefruit..... \$15

MARG MY WORDS

Don Julio Silver Tequila, Triple Sec, Sour Mix & Chambord..... \$15

LET'S GET FISSICAL

Presecco, Stoli Orange, Triple Sec, Splash of Cranberry & Orange Juice..... \$15

COOL AS A CUCUMBER

Pearl Cucumber Vodka, Pink Lemonade, & Club Soda..... \$12

NANTUCKET MULE

888 Blueberry, Raspberry or Cranberry vodka, Ginger Beer & Lime \$15

Draft Beer (16oz or 23oz)

Bud Light

Sam Adams Seasonal

Allagash

Fiddlehead

Gripah IPA

Whales Tale

Kona Big Wave

Worm Town (be hoppy)

Gray Lady

Wicked Hazy

Guinness

Whalers APA

Golden Road Mango Cart

Modelo

Entrees

BAKED STUFFED SHRIMP	\$26.99
Five shrimp stuffed & served with drawn butter.	
BROILED SCALLOPS	\$M/P
Fresh local sea scallops baked with herb crumbs.	
CHICKEN PARMESAN	\$23.99
Served over linguine with garlic bread.	
ROASTED SALMON FILLET	\$26.99
Fresh salmon marinated in balsamic vinaigrette.	
GRILLED SHRIMP PESTO	\$26.99
Eight grilled shrimp served over linguine tossed in pesto.	
STEAMED LOBSTER	\$M/P
A one and a half pound native lobster served with drawn butter.	
GRILLED SWORDFISH	\$M/P
Choice of grilled w/lemon-butter or w/Cajun Seasoning and Pineapple Mango Salsa	
DAYBOAT CHATHAM SCROD	\$26.99
Fresh scrod baked with herb crumbs.	
GRILLED STEAK TIPS	\$26.99
14 ounces marinated & grilled to order. Served with horseradish cream sauce.	
BABY BACK RIBS	\$25.99
With honey chipotle BBQ glaze.	half rack \$20.99

Served with mixed vegetable & choice of starch.

Local Favorites

FISH & CHIP	\$25.99
Fresh native cod, tender & sweet.	
FRIED SCALLOPS	\$M/P
Fresh local sea scallops served with fries & slaw.	
FRIED SHRIMP	\$25.99
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, with fries & slaw.	
FRIED OYSTERS	\$M/P
Native oysters served with fries & slaw.	

Wine Selections

<i>White Wine</i>	<i>glass</i>	<i>bottle</i>
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KENDALL JACKSON CHARDONNAY.....\$12.00.....\$47.00

Tropical flavors with citrus & oak notes.

JOSH CELLARS CHARDONNAY.....\$11.50.....\$45.00

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

SANTA MARINA PINOT GRIGIO.....\$11.50.....\$45.00

Elegant and crisp with a delicate, fruity bouquet

OYSTER BAY SAUVIGNON BLANC.....\$11.50.....\$45.00

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

FRISK PRICKLY RIESLING.....\$11.00.....\$43.00

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

FLEURS DE PRAIRIE ROSE.....\$11.00.....\$43.00

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

<i>Red Wine</i>	<i>glass</i>	<i>bottle</i>
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BOGLE MERLOT.....\$12.00.....\$47.00

Full bodied with hints of plum & black berry

ALAMOS MALBEC.....\$11.50.....\$45.00

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

JOSH CELLARS CABERNET SAUVIGNON.....\$12.00.....\$47.00

Flavors of blackberry, toasted hazelnut & cinnamon with hints of vanilla & toasted oak.

ROBERT MONDAVI PINOT NOIR.....\$12.00.....\$47.00

Private Selection, soft & round, with supple silky berry & cherry jam flavors.

CONUNDRUM RED BLEND.....\$12.00.....\$47.00

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

<i>Sparkling Wine</i>	<i>glass</i>	<i>bottle</i>
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ZONIN PROSSECCO SPARKLING.....\$10.00.....\$39.00

<i>House Wines</i>	<i>glass</i>
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AVIA WHITE WINE.....\$10.00

Pinot Grigio, Chardonnay & White Zinfandel

AVIA RED WINE.....\$10.00

Cabernet Sauvignon & Merlot

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