

3801 Magnolia Street Pascagoula, Mississippi 39567

STEAKS AND SEAFOOD

228.205.3749 www.bradyssteaksandseafood.com

Starters

Fried Crab Claws

Mkt Price

Fresh Gulf Coast seasoned blue crab claws are fried and served with our zesty cocktail sauce

Causeway Crab Cakes

Lightly breaded and pan-seared lump blue crab cakes, served with remoulade sauce

Fried Mushrooms

Lightly fried and served with creamy horseradish sauce

Fried Dill Pickles, Okra or Jalapenos

Generous portion of fried seasoned dill pickles, okra or jalapenos served with Chipotle ranch dip

Hurricane Shrimp

Lightly battered shrimp tossed in a creamy sweet chili sauce and scallions

Prime Rib BBQ Nachos

Tortilla chips piled high and topped with prime rib, melted cheese, pico de gallo, jalapenos, sour cream and drizzled with our House BBQ sauce

Baked Spinach & Artichoke Dip

Topped with Parmesan Cheese and served with tortilla chips

Oysters*

Our Gulf Coast Oysters are freshly shucked and served your way

\$9 ½ dz **Raw Oysters** \$18 dz Served with our house cocktail sauce and horseradish

Charbroiled \$19.50 dz \$11 ½ dz Topped with our garlic butter sauce and finished with a parmesan cheese blend

Oyster Anola

\$19.50 dz

\$11 ½ dz

Charbroiled topped with garlic butter sauce and finished with cream cheese, pepper jelly and a jalapeno

Oyster Brady

\$19.50 dz

Charbroiled and topped with our garlic butter sauce and finished with Blue Cheese, Bacon, Red onion and Sriracha

Brady's Rockefeller \$19.50 dz

Charbroiled and topped with our garlic butter sauce and finished with creamed spinach, bacon bits and parmesean cheese

Pelican Sampler \$19 dz

A delicious combination of all Four Charbroiled Oysters

Soups

The Seafood Gumbo

Bowl \$9

Cup \$5

Our Family recipe

Soup and Salad Combo

\$12

Side or Caesar Salad and bowl of soup

Sides

Baked Potato • Sweet Potato • Sweet Potato Casserole • French Fries Creamed Spinach • Homestyle Baked Beans • Mac N Cheese Homestyle Green Beans • Potato Salad • Fresh Steamed Broccoli

Side Salads

Brady's House Salad

Crisp greens topped with red onion, cucumbers, tomatoes, shredded cheese served with garlic croutons

Caesar Salad

\$5

Crisp romaine lettuce tossed in a parmesan Caesar dressing and topped with Garlic croutons

The Wedge

Chilled Iceberg quarter, topped with apple wood bacon, tomatoes, sliced red onions, blue cheese crumbles topped with blue cheese dressing

Harvest Salad

Mixed greens with cherry tomatoes, diced red onion, bacon bits, candied pecans, tossed in a Honey Balsamic Vinaigrette dressing, topped with mandarin oranges and goat cheese

Entree Salads

Make any Entree Salad a Caesar

Generous portion of golden fried crawfish tails served on a bed of mixed greens with our homemade Remoulade

Marinated and grilled boneless breast served over a bed of mixed greens with your choice of dressing

Grilled or Blackened Fish

Fresh Catch of the Day seasoned and grilled to perfection and served on a bed of mixed greens with choice of dressing

Shrimp Salad (Fried, Grilled or Blackened) \$14 served on a bed of mixed greens with choice of dressing

Fried Oyster Salad

\$18

served on a bed of mixed greens with choice of dressing

Harvest Salad

Mixed greens with cherry tomatoes, diced red onion, bacon bits, candied pecans, tossed in a Honey Balsamic Vinaigrette dressing, topped with mandarin oranges and goat cheese The Wedge

Add on to The Wedge or Harvest Salad:

Shrimp \$8 Oysters \$11 Chicken \$7 Fish \$9 Tuna \$14

Burgers & More

All our patties are premium choice ground beef topped with lettuce, tomatoes, red onions and pickles.

Served with French fries ALL BURGERS COOKED MEDIUM WELL UNLESS SPECIFIED OTHERWISE

Bulkhead Burger \$11

Burger topped with Cheddar Cheese

Old Hickory

\$11

Burger topped with Cheddar cheese, BBQ Sauce

Mushroom Bacon Cheeseburger

Topped with mushrooms, bacon and monterey jack cheese

Rajun Chicken

Cajun grilled chicken topped with Monterey Jack cheese, grilled onions, mushrooms and bacon

Coastal Catch \$14

The catch of the day can be (Grilled/Blackened/Fried)

Shrimp Sandwich \$11

Fried and piled high served with cocktail/tartar sauce

Crooked Bayou \$13 Lightly fried breaded oysters served with cocktail/tartar sauce

The Crab Trap Mkt. Price

Our famous crab cake, lightly pan seared and served with homemade Remoulade Sauce

The Pascagoula Prime-Rib \$14

Slow roasted open face prime-rib on a French roll served with au jus and creamy horseradish sauce

Beacon BBQ Sandwich

Marinated chicken breast with our signature bbq sauce, sauteed onions and mushrooms

Hurricane Shrimp Tacos \$12.99 add a side \$14.99 Topped with marinated cabbage, pico de gallo, sour cream and fresh chives

\$12.99 Fish Tacos add a side \$14.99

Topped with marinated cabbage, pineapple pico, chipotle ranch, sour cream and parmesan cheese

Brady's Deep Drop Baskets (Only Served 11a.m-3p.m)

All of our Seafood/Chicken baskets are lightly fried and served with one side

Shrimp Gulf Oysters \$13 Catch of the Day \$14 Chicken \$10 Mkt. Price **Crab Claw** 1/2 & 1/2 \$15

(Mkt. price for crab claws)

A 3.5% processing fee will be added to all non cash purchases.

18% gratuity added to parties of 6 or more • *Brady's does not accept reservations.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Fish On!

We at Brady's want our customers to enjoy the freshest catch available from our local fish markets. Our dishes are served with choice of two sides

Causeway Crab Cakes Mkt. Price

Lightly breaded and pan-seared lump blue crab cake, served with remoulade sauce and two sides

Fresh Grilled Catch

Served with two sides

1/2 and 1/2 Fried Shrimp & Oysters \$20

Served with two sides

Lighthouse Catch

Grilled/Fried, topped with crawfish and Acadian sauce

Seaside Catch \$20

Grilled/Fried, topped with shrimp, lump crabmeat, and

Acadian sauce

Yellow-Fin Tuna

Grilled and served with ginger soy reduction and wasabi aioli

Shrimp Platter

Fried gulf shrimp

Oyster Platter \$23

Fresh shucked oysters lightly fried

Mississippi Sound Platter \$27

Fried fish of the day, fried oysters, fried jumbo shrimp, and a crab cake

The Royal Reds

\$19

34 pound of steamed royal reds served with drawn butter

Lunch \$16.99 Dinner \$21.99 Fish & Grits

Blackened catch of the day served over rice grits, topped with creamed spinach, sauteed mushrooms, diced tomatoes and parmesan cheese

Add a House or Caesar Salad for \$3.50

Steaks

Our steaks are hand-cut, premium USDA Choice. The steaks are seasoned, grilled and cooked to your perfection. Our dishes are served with choice of two sides.

Brady's Ribeye

14oz Ribeye Steak is rich, juicy and full-flavored with generous

\$27

marbling throughout

The Singing River

14oz Marinated Ribeye with a citrus soy and topped with grilled pineapple

The Pascagoula Prime \$21

12oz Herb crusted, slow cooked prime rib and served with au jus and creamy horseradish

\$27 **Steak Finley**

60z Filet seasoned and grilled to perfection and topped with grilled shrimp, lump crab meat and Acadian Sauce

8oz. \$28

Filet Mignon 6oz. \$24 The premium cut of the tenderloin

Select Cuts Mkt Price

Ask your Server about our Select Cuts

Add a House or Caesar Salad for \$3.50

*Brady's does not guarantee steaks cooked over medium well.

Toppings:

Mushrooms and onions Seafood Bayou Sauce

(Acadian cream sauce with shrimp and lump crab meat)

Lighthouse Sauce

(Crawfish Acadian sauce)

Brady's Specialties

Hamburger Steak

Premium choice ground beef served with creamy mashed new potatoes, sautéed onions and brown gravy

Chicken La Pointe

Marinated chicken breast, grilled and topped with Monterey jack cheese, sautéed onions, sweet bell peppers, diced tomatoes and mushrooms, served with two sides

Beacon BBQ Chicken

Marinated chicken breast glazed with our signature BBQ sauce, served with French fries and Homestyle Baked Beans

Pasta Magnolia

Penne Pasta with sautéed shrimp, bell peppers, onions, mushrooms, Andouille sausage, tossed with a Cajun cream sauce and finished with parmesan cheese

Pasta Alfredo \$10 Chicken \$14 Shrimp \$16

Your Choice of Grilled Chicken or Shrimp served over Penne Pasta tossed in our homemade Alfredo sauce with freshly grated parmesan cheese.

Pork Chop \$21.99

16oz. double boned pork chop grilled with a ginger soy

Add a House or Caesar Salad for \$3.50

Sides

Baked Potato • Sweet Potato • Sweet Potato Casserole • French Fries Creamed Spinach • Homestyle Baked Beans • Mac N Cheese Homestyle Green Beans • Potato Salad • Fresh Steamed Broccoli

Desserts

White Chocolate Bread Pudding **Key Lime Pie** \$5 **Fudge Brownie with Ice Cream** \$7 Cheesecake

All served with a drink

Mac-n-Cheese \$6 Hamburger Alfredo **Chicken Tenders** \$6 **Kids Shrimp** \$8 Kids Fish \$8

ASK YOUR SERVER ABOUT **OUR DAILY SPECIALS**



A 3.5% processing fee will be added to all non cash purchases.

18% gratuity added to parties of 6 or more • *Brady's does not accept reservations.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Wine

Woodbridge (house wines) \$6

Cabernet

Merlot

Pinot Noir

Pinot Grigio

Chardonnay

Beringer White Zinfandel \$6

Line 39(cabernet, chardonnay, merlot) \$8

Apothic(red, white) \$9

Apothic (rose) \$8

Clos Du Bois Chardonnay \$9

Matua Sauvignon Blanc \$7

Starborough Sauvignon Blanc \$8

Whitehaven Sauvignon Blanc \$13 Btl \$42

Oyster Bay Sauvignon Blanc \$9

Mark West Pinot Noir \$8

Meiomi Pinot Noir \$15

Ecco Domani Pinot Grigio \$8

Columbia Crest H3 Cabernet \$11

La Marca Prosecco \$12

Moscato Castello del Poggio \$8 Btl \$24

Zonin Prosecco \$8

Menage a Trois Merlot \$9

STE Michelle Riesling \$7

Cakebread Chardonnay Btl \$65

Joel Gott Cabernet \$13 Btl \$45

Josh Cabernet \$8 Btl \$24

Silver Oak Cabernet Btl \$125

Krutz Family Pinot Noir Btl \$60

Moet Imperial \$22

Cooks Brut \$6

Bottled Beer

Budweiser

Bud Light

Michelob Ultra

Coors Light

Miller Lite

Corona

Corona Light

Heineken

Amstel Light

New Castle

Dos Equis (Verde)

Ask about Our

Draft Beer Selections

We have 16 Beers to Choose

From on Tap!

ASK ABOUT CATERING

WE HAVE DOWNSTAIRS SPACE AVAILABLE FOR LARGE EVENTS!

