



BRADY'S

STEAKS AND SEAFOOD

3801 Magnolia Street
Pascagoula, Mississippi 39567

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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	Mkt Price
Lightly breaded and pan-seared lump blue crab cakes, served with remoulade sauce	
Fried Mushrooms	\$8
Lightly fried and served with creamy horseradish sauce	
Fried Dill Pickles, Okra or Jalapenos	\$7
Generous portion of fried seasoned dill pickles, okra or jalapenos served with Chipotle ranch dip	
Hurricane Shrimp	\$12
Lightly battered shrimp tossed in a creamy sweet chili sauce and scallions	
Prime Rib BBQ Nachos	\$12
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	\$9
Topped with Parmesan Cheese and served with tortilla chips	

Oysters*

Our Gulf Coast Oysters are freshly shucked and served your way		
Raw Oysters	\$18 dz	\$9 ½ 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	\$10 ½ 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	\$11 ½ 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	\$5
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	\$7
Chilled Iceberg quarter, topped with apple wood bacon, tomatoes, sliced red onions, blue cheese crumbles topped with blue cheese dressing	
Harvest Salad	\$6
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	
Fried Crawtail	\$16
Generous portion of golden fried crawfish tails served on a bed of mixed greens with our homemade Remoulade	
Grilled Chicken	\$13
Marinated and grilled boneless breast served over a bed of mixed greens with your choice of dressing	
Grilled or Blackened Fish	\$15
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	\$9
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	\$7
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	\$11
Topped with mushrooms, bacon and monterey jack cheese	
Rajun Chicken	\$10
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	\$10
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	
Fish Tacos	\$12.99 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	\$12
Gulf Oysters	\$13
Catch of the Day	\$14
Chicken	\$10
Crab Claw	Mkt. Price
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.

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!



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