BRADY'S

STEAKS AND SEAFOOD

3801 Magnolia Street
Pascagoula, Mississippi 39567
~
228.205.3749

Starters

Fried Crab Claws Mkt Price
Fresh Gulf Coast caught seasoned blue crab claws are fried and served with our zesty cocktail sauce

Causeway Crab Cakes $13
Lightly breaded and pan-seared lump blue crab cake, served with remoulade sauce

Fried Mushrooms $7
Lightly fried and served with creamy horseradish sauce

Fried Dill Pickles $6
Generous portion of fried seasoned corn meal, dill pickles served with Chipotle ranch dip

Hurricane Shrimp $10
Lightly battered shrimp tossed in a creamy sweet chili sauce and scallions

BBQ Nachos $11
Tortilla chips piled high and topped with pulled pork, 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 $15 dz $8 ½ dz
Served with our house cocktail sauce and horseradish

Charbroiled $18 dz $10 ½ dz
Topped with our garlic butter sauce and finished with a parmesan cheese blend

Oyster Anola $18 dz $10 ½ dz
Charbroiled topped with garlic butter sauce and finished with cream cheese, pepper jelly and a jalapeno

Oyster Brady $18 dz $10 ½ dz
Charbroiled and topped with our garlic butter sauce and finished with Blue Cheese, Bacon, Red onion and Sriracha

Pelican Sampler $19 dz
A delicious combination of all Three Charbroiled Oysters

Soups

The Seafood Gumbo Bowl $7 Cup $4
Our Family recipe

Corn and Crab Bisque Bowl $7 Cup $4
Cream base with corn and lump crabmeat

Soup and Salad Combo $11
Side or Caesar Salad and bowl of soup

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Salads

Side Salads

Brady's House Salad $5
Crisp green- lettuce mix 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 a butter milk ranch dressing

Entree Salads

Fried Crawtail $13
Generous portion of golden fried crawfish tails served on a bed of mixed greens with our homemade Remoulade

Grilled Chicken $12
Marinated and grilled boneless breast served over a bed of mixed greens with your choice of dressing

Grilled Fish $14
Fresh Catch of the Day seasoned and grilled to perfection and served on a bed of mixed greens with choice of dressing

Make any Entree Salad a Caesar
Salad Toppers to any Entre Salad
Fried Shrimp $6.00 Fried Oyster $9.00

Burgers & More

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

Bulkhead Burger $10
Burger topped with Cheddar Cheese

Old Hickory $10
Burger topped with Cheddar cheese, BBQ Sauce

Rajun Chicken $9
Cajun grilled chicken topped with Monterey Jack cheese, grilled onions, mushrooms and bacon

Coastal Catch $11
The catch of the day can be (Grilled/Blackened)

Shrimp Sandwich $11
Fried and piled high served with cocktail/tartar sauce

Crooked Bayou $12
Lightly fried breaded oysters served with cocktail/tartar sauce

The Crab Trap $12
Our famous crab cake, lightly pan seared and served with homemade Remoulade Sauce

The Pascagoula Prime-Rib $13
Slow roasted open face prime-rib on a French roll served with au jus and creamy horseradish sauce

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

All of our Seafood/Chicken baskets are lightly fried and served with French fries

Shrimp	$9
Gulf Oysters	$11
Catch of the Day	$12
Chicken	$9
Crab Claw	Mkt. Price

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 $22
Lightly breaded and pan-seared lump blue crab cake, served with remoulade sauce and two sides

Fresh Grilled Catch $18
Served with two sides

½ and ½ Fried Shrimp & Oysters $19
Served with two sides

Lighthouse Snapper $22
Grilled/Fried Red Snapper topped with a crawfish and lemon-herb cream sauce

Seaside Grouper $22
Fried/Grilled, topped with shrimp, lump crabmeat, and Acadian sauce

Yellow-Fin Tuna $19
Grilled and served with ginger soy reduction and wasabi aioli

Shrimp Platter $19
Fried gulf shrimp

Oyster Platter $19
Fresh shucked oysters lightly fried

Mississippi Sound Platter $24
Fried fish of the day, fried oysters, fried jumbo shrimp, and a crab cake

The Royal Reds $19
¾ pound of steamed royal reds served with drawn butter

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 $24
14oz Ribeye Steak is rich, juicy and full-flavored with generous marbling throughout

The Singing River $24
14oz Marinated Ribeye with a citrus soy and topped with grilled pineapple

The Pascagoula Prime $19
12oz Herb crusted, slow cooked prime rib and served with au jus and creamy horseradish

Steak Finley $24
6oz Filet seasoned and grilled to perfection and topped with grilled shrimp, lump crab meat and Acadian Sauce

Filet Mignon $22
6oz The premium cut of the tenderloin, is grilled and topped with homemade steak butter

Filet Mignon $26
8oz The premium cut of the tenderloin, is grilled and topped with homemade steak butter

Add a House or Caesar Salad for $3.50

Toppings:

Mushrooms and onions $3

Seafood Bayou Sauce $6
(Acadian cream sauce with shrimp and lump crab meat)

Lighthouse Sauce $2
(Crawfish lemon butter cream sauce)

Brady's Specialties

Chicken La Pointe $14
Marinated chicken breast, grilled and topped with Monterey jack cheese, sautéed onions, sweet bells peppers, diced tomatoes and mushrooms, served with a baked potato or two sides

Beacon BBQ Chicken $12
Marinated chicken breast glazed with our signature BBQ sauce, served with French fries and Homestyle Baked Beans

Pasta Magnolia $16
Penne Pasta with sautéed shrimp, bell peppers, onions, Andouille sausage, tossed with a Cajun cream sauce and finished with parmesan cheese

Pasta Alfredo **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.

Add a House or Caesar Salad for $3.50

Sides

Baked Potato, Sweet Potato Casserole, French Fries, Creamed Spinach, Homestyle Baked Beans, Mac N Cheese, Homestyle Green Beans, Potato Salad

Desserts

White Chocolate Bread Pudding $6

Key Lime Pie $5

Bourbon Pecan Pie $6

Fudge Brownie with Ice Cream $7

Chocolate Beyond Reason $6

Kids

All served with a drink

Mac-n-Cheese $4

Hamburger $6

Alfredo $6

Chicken Tenders $6

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Draft Beer

Draft Beer

Landshark $5
Chandeleur Free Mason $5
Chandeleur Surfside$5
30 A $5
Goose IPA $5
Shock Top $5
Kona Longboard $5
Yuengling $5
Blue Moon $5
Southern Pecan $5
Stella $5
Abita Amber $5
Abita Strawberry $5
Fat Tire $6
Laugunitas $6
Southern Prohibition Crowd Control $6

Bottled Beer

Budweiser $3
Bud Light $3
Michelob Ultra $3

Coors Light $3
Miller $3
Corona $4
Corona Light $4
Heineken $4

Amstel Light $4

Dos Equis(Verde) $4

Wine

Red Wood (house wines) $6
Cabernet
Merlot
Pinot Noir
Pinot Grigio
Chardonnay

Beringer White Zin $6

Line 39(cabernet, chardonnay, merlot) $8
Apothic(red,white) $9

Clos Du Bois Chardonnay $9

Starborough Sauvignon Blanc $8
Whitehaven Sauvignon Blanc $13 Btl $42

Mark West Pinot Noir $8
Meiomi Pinot Noir $15
Echo Domani Pinot Grigio $8

Columbia Crest H3 Cabernet $11
La Marca Prosecco $12
Moscato Castello del Poggio $8

Menage a Trois Merlot $9
Smoking Loon Merlot $8

Cakebread Chardonnay Btl $65
Joel Gott Cabernet $13 Btl $45

Silver Oak Cabernet Btl $125
Krutz Family Pinot Noir Btl $60

Moet Imperial $22
Cooks Brut $6

Smoking Loon Merlot $7 Btl $24
H3 Cabernet Sauvignon $11 Btl $42
Moscotto Delle Venezie $7 Btl $24

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