

APPETIZERS

SHRIMP COCKTAIL

Traditional style with cocktail sauce - 7.95

CRAB STUFFED MUSHROOMS

Lump crabmeat stuffed in large mushroom caps, topped with Hollandaise sauce - 7.95

CHICKEN QUESADILLA

Flour tortilla filled with chicken and shredded cheeses, served with guacamole, sour cream and pico de gallo - 6.95

ANCHO CHILE CRAWFISH TACOS

Soft tacos with roasted peppers, cabbage, jicama slaw and fire roasted tomatillo salsa - 6.95

POTATO SKINS

Loaded with chopped bacon, green onions and cheddar cheese - 5.95

SPINACH & CRAB DIP

Baked golden brown and served with toasted crostini - 7.95

BRADY'S LANDING HOT SAMPLER

Crab stuffed mushrooms, chicken quesadilla, spinach & crab dip and potato skins - 15.95

SOUPS & SALADS

OUR FAMOUS 50 ITEM GREEN GROCER SALAD BAR - 9.95

GUMBO

Traditional Bayou-style with lots of shellfish, filé and okra - 3.95

SEASONAL FIELD GREENS

Tossed with honey glazed walnuts, sliced apples and raspberry vinaigrette dressing - 3.95

SOUP OF THE DAY

Prepared fresh daily - 2.95

THE ORIGINAL CAESAR SALAD

A crisp romaine salad tossed in classic Caesar dressing with lemon garlic croutons - 4.95

With Blackened Shrimp 6.95 additional

With Grilled Chicken 4.95 additional

SIDE DISHES

SKILLET OF FOREST MUSHROOMS - 2.95

GRILLED SEASONAL VEGETABLES - 1.95

JUMBO BAKED POTATO - 1.95

SEAFOOD SELECTIONS

*Entrees served with artisan bread and butter and your choice of garlic mashed potatoes, baked potato, rice or seasonal vegetables
Add a cup of soup or seasonal field greens to your entree for 2.95 additional*

SEAFOOD COLLAGE

A melange of lobster, shrimp, salmon, scallops, mussels and clams in a white wine cream sauce - 22.95

FRIED CATFISH

Cornmeal crusted, topped with lemon butter sauce and served with a side of lemon dill tartar sauce - 12.95

BRADY'S SALMON

Grilled with asparagus, forest mushrooms and spring onion, topped with a lemon thyme cream sauce - 16.95

JUMBO GULF PRAWNS

Served your way, choose from scampi style with garlic butter OR beer-battered with Cajun remoulade - 18.95

SEAFOOD PASTA JAMBALAYA

Shrimp, scallops, mussels, clams and fresh fish sautéed with onions and peppers in a Cajun cream sauce over penne pasta - 16.95

AUSTRALIAN LOBSTER TAIL

Broiled and served with drawn butter - 34.95

SIGNATURE ENTREES

*Entrees served with artisan bread and butter and your choice of garlic mashed potatoes, baked potato, rice or seasonal vegetables
Add a cup of soup or seasonal field greens to your entree for 2.95 additional*

FILET MIGNON

9 oz. hand-cut of our finest beef tenderloin seasoned and grilled to perfection - 19.95

ROASTED LEMON HERB CHICKEN

Half chicken with fresh herb pan gravy and garlic mashed potatoes - 15.95

FETTUCCINE ALFREDO

Fettuccine tossed in garlic cream sauce and grated parmesan cheese, served with toasted crostini - 9.95
With Grilled Chicken - 4.95 additional
With Blackened Shrimp - 6.95 additional

VEAL SCALOPPINE

Tender slices of veal sautéed in olive oil, topped with sliced mushrooms, finished with a rosemary and lemon mustard cream sauce - 17.95

ROASTED PRIME RIB OF BEEF

Certified Angus prime rib seasoned and slow cooked to retain its natural juices, served with Yorkshire pudding, creamed horseradish and au jus
Texas Cut 10 oz. - 18.95 Brady's Cut 14 oz. - 22.95

PRIME TOP SIRLOIN

Teriyaki sauce on the side by request - 17.95

NEW YORK STEAK

12 oz. hand-cut, expertly seasoned and grilled to perfection - 18.95

BRADY'S MIXED GRILL

Petite filet mignon and roasted lemon herb chicken accompanied with your choice of beer battered or scampi shrimp - 24.95

BEVERAGES

FRENCH ROASTED COFFEE, TEA, MILK OR COCA-COLA PRODUCTS - 2.25

ESPRESSO - 2.95 LATTE OR CAPPUCCINO - 3.95