

BRAXTON

SEAFOOD GRILL

General Manager Petr Holubar
Executive Chef Rex Horrell

FRESH SHUCKED OYSTERS*

DELAWARE BAY
2.5 EACH (Delaware)

BLUEPOINT
2.75 each (Long Island Sound)

WELLFLEET
2.75 each (Rhode Island)

TODAY'S FRESH FISH

All fish is served mesquite grilled unless otherwise stated.

Choice of:

whipped yukon gold potatoes
roasted yukon potatoes
lemon-asparagus risotto
grilled asparagus
broccolini
lobster mac n' cheese (add \$2.5)

This is a sampling of our fresh fish.
Daily selections vary based on availability

COPPER RIVER SOCKEYE SALMON 23
(Alaska)

CRISP FRIED CATFISH 14
(Alabama)

WHITEFISH 15
(Lake Superior)

RAINBOW TROUT 16
(Idaho)

ATLANTIC SALMON 15.5
(Nova Scotia)

SWORDFISH 17.5
(South Carolina)

SEARED AHI 20
(Hawaii)

HALF-PRICE BOTTLES OF WINE UNDER \$100 EVERY SUNDAY

We're happy to prepare your dish any way you'd like and will do our best to create something special to fit your needs.
If you have any food allergies, please let your server know

STARTERS

TEMPURA SHRIMP SUSHI ROLLS cucumber, soy, wasabi, pickled ginger sm. 8 | lg. 12

SMOKED SALMON FLATBREAD roasted garlic white sauce, red onion, caper, watercress with lemon infused olive oil 9

AHI TUNA SUSHI ROLLS* cucumber, soy, wasabi, pickled ginger sm. 9 | lg. 13

SHRIMP COCKTAIL cocktail sauce, creole remoulade 16

ROASTED DUCK FLATBREAD fig barbeque, fontina, provolone, gorgonzola, red onion, granny smith apple, sage vinaigrette 9

PRINCE EDWARD ISLAND MUSSELS white wine and garlic sm. 9 | lg. 13

VIETNAMESE CRAB SPRING ROLLS daikon, avocado, mint, basil, pea greens, carrots, sweet n' sour dipping sauce 12

STEAMED LITTLENECK CLAMS white wine and garlic 14

CHIPOTLE GRILLED SHRIMP corn-black bean relish, chipotle butter sauce, pico de gallo, cilantro lime sour cream 12

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 16

FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 12

GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, kalamata olive tapenade 10

SAUTÉED SHRIMP SCAMPI with garlic butter 11

TUNA TARTARE* pickled cucumbers, broken wasabi vinaigrette, sesame crackers 13

SHARED SAMPLER jumbo lump crab cakes, calamari, shrimp scampi, trio of sauces 35

COLD SEAFOOD PLATTER* shrimp cocktail, fresh shucked oysters, tuna tartare 50 (serves 3 - 5)

SOUPS & STARTER SALADS

NEW ENGLAND CLAM CHOWDER cup 5.5 | bowl 7.5

SPICY CREOLE GUMBO cup 5.5 | bowl 7.5

MAINE LOBSTER BISQUE cup 6.5 | bowl 8.5

SOUP & SALAD bowl of soup with house or caesar salad 12.5

HEIRLOOM TOMATO AND MOZZARELA arugula, basil ice cream, balsamic reduction 8

BABY GREENS watercress, feta, toasted pine nuts, honey balsamic vinaigrette 8

CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp 7.7

STRAWBERRIES & BABY GREENS red onion, parmigiano reggiano, sherry vinaigrette 7.5

ENTRÉE SALADS

GRILLED CHICKEN CAESAR SALAD parmigiano reggiano, croutons, asiago crisp 11.5 | with grilled salmon 15.5

GRILLED SALMON PANZANELLA spinach, montrachet goat cheese, balsamic roasted onions, tomatoes, basil oil, balsamic vinaigrette 16

LOBSTER COBB SALAD watercress, arugula, baby spinach, tomato, applewood smoked bacon, corn nuts, white cheddar, avocado, corn, red onion, sweet potato shoestrings, tarragon ranch dressing 18.50

BRUNCH SPECIALTIES

OSCAR QUICHE crab cake, asparagus, hollandaise, fruit compote 14.5

WILD MUSHROOM QUICHE with baby greens, pine nuts, balsamic vinaigrette, mixed berries 12

RANCHERO OMELET andouille, chiles, pepper jack, cilantro, pico de gallo, griddle cakes 12

COUNTRY OMELET canadian bacon, peppers, red onions, potatoes, mushrooms, tomatoes, fontina, provolone, griddle cakes 11

CRAB & SPINACH OMELET jumbo lump crabmeat, baby spinach, red onion, asparagus, tomatoes, griddle cakes 14.5

EGGS BENEDICT potato griddle cakes, fruit compote 11.5

FRENCH TOAST NAPOLEAN cinnamon raisin bread, caramelized bananas, honey butter, mixed berries, maple syrup 11.5

SALMON BENEDICT poached eggs, seared atlantic salmon, english muffin, hollandaise 15

PETITE FILET MINGON & WILD MUSHROOM QUICHE with baby greens, pine nuts, balsamic vinaigrette, mixed berries 18

SANDWICHES on Labriola bread served with french fries

CREEKSTONE FARMS BLACK ANGUS ½ LB BURGER sharp cheddar, lettuce, tomato, pretzel bun 11 (add bacon 75¢)

MESQUITE GRILLED CHICKEN applewood smoked bacon, pepper jack, caramelized onions, lettuce, tomato, roasted red pepper mayo, pretzel bun 10.5

SOUTHWEST GRILLED SHRIMP WRAP corn-black bean salsa, pepper jack, cheddar, jicama, cilantro, pico de gallo, romaine, flour tortilla 11.5

SMOKED TURKEY applewood bacon, mozzarella, lettuce, tomato, roasted red pepper mayo, rustic country white 10

JUMBO LUMP CRAB MELT cheddar, tomato, remoulade, rustic country white 13.5

MESQUITE GRILLED SALMON applewood smoked bacon, mozzarella, lettuce, tomato, roasted red pepper mayo, rustic country white 14.5

ENTRÉES

BLACKENED CHICKEN PENNE roasted red pepper cream, shiitake mushrooms, leeks, sun dried tomato pesto 14

ALMOND CRUSTED TILAPIA orange beurre blanc, grilled asparagus, seasonal berries 14.5

SEARED GEORGES BANK SCALLOPS wild mushroom risotto, shaved fennel salad, basil olive oil, balsamic glaze 18.5

PANKO FRIED SHRIMP cocktail sauce, french fries, apple celery root slaw 16

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, whipped yukon gold potatoes, fresh grilled asparagus 23

SAN FRANCISCO STYLE CIOPPINO shrimp, scallops, clams, mussels, fresh fish, red wine tomato sauce 16.5

LOBSTER MAC N' CHEESE white truffle bread crumbs 14

SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, whipped yukon gold potatoes, asparagus 27

* These items can be consumed raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.