

Specialties

Spanakopita

Traditional pie filled with feta cheese, spinach and dill rolled in layers of filo dough and baked until golden, served with a salad \$9

Quiche Lorraine

Bacon, onions and Swiss cheese combined with eggs in a delicate crust, served with a salad \$9

Ratatouille

A hearty serving of this Mediterranean favorite, a blend of eggplant, zucchini, tomatoes and garlic in olive oil \$8

Crepe Savendou

Apples, bleu cheese and walnuts \$9

Croissant Au Jambon \$9

Croque Monsieur

Ham & Swiss cheese with bechamel sauce \$9

Classic Panini

Ham, tomato and Swiss cheese \$8

Panini Trio

Trio of cheeses... Mozzarella, goat and brie \$9

Panini Parme

Prosciutto, brie and Mozzarella \$9

Flatbread Pizza \$7

Basil Tomato Mozzarella

Mediterranean

Chicken Barbecue

Steak, Mushrooms & Onions

Shrimp Ceviche

Les Enfants

Children under 12
Beverage Included \$6

Donatello

Burger and fries

Michaelangelo

Hotdog and fries

Raphael

Chicken fingers and fries

Leonardo

Grilled cheese and fries

Splinter

Peanut butter and jam with chips

Shredder

Nacho chips with cheese

Casey Jones

Pasta with marinara sauce

Coffee & Tea

Iced Tea \$2.50

Coffee \$2

Flavored Coffee

Hazelnut, Vanilla, Chocolate,
Cinnamon, Caramel \$2.50

Iced Coffee/ Frappuccino \$3.50

Espresso/Decaf \$3

Cappuccino \$3.50

Cafe Latte \$3.50

Cafe Moka \$3.50

Herbal Tea \$3

Desserts

Creme Brulee \$6

Mousse au Chocolate \$5

Crepe

Au Chocolate \$7

Caramel Apples \$7

Pastry of the Day \$9

Please ask your Server about our delicious
desserts baked on premise by our Chef daily

Braddock Bay Tavern & Grill



No substitutions, please

Plate sharing \$2.00 extra

All of our food is prepared fresh daily.
Providing nutritious and delicious meals is our top priority

Anytime Fare

Soup of the Day

Cup \$2.50 Bowl \$4

French Onion Gratin

Classic soup topped with crusty bread and melted Swiss cheese Crock \$6

Famous New England Clam Chowder

Creamy chowder loaded with clams. Famous around these parts \$6

Ceviche

A South American seafood favorite \$8

Vegetarian Chili

Loaded with veggies and chili beans \$4

Melted cheddar cheese add \$1.00 With sliced grilled chicken add \$2

Nachos

South-of-the-border tortilla chips topped with green onions, peppers, tomatoes, black olives, Monterey Jack and cheddar cheeses, served with salsa and sour cream \$8

Skincredible Potato Skins

Plain, served with sour cream \$5 Cheddar cheese & bacon \$7

Nacho Skins

Potato skins filled with tomatoes, onions, peppers, black olives and topped with Monterey Jack and cheddar cheses, served with salsa and sour cream \$8

Pizza Skins

Peppers, onions, our homemade marinara sauce and mozzarella cheese top these skins \$7

Batter Up!

Try these classics one at a time or altogether...

They're dipped in our special batter and fried to a golden brown

Mozzarella Sticks with Marinara sauce \$6

Onion Rings \$4

Mushrooms with Honey Dijon sauce \$6

Chicken Fingers Bleu Cheese or Dijon \$7

Braddock Bay Sampler all of the above \$8

Big Bad Wings

Served mild, medium or BAD with bleu cheese and celery sticks

1 Dozen \$9 2 Dozen \$17 Extra Bleu Cheese \$.50

Steamed Mussels 1 dozen \$7

Clam Bake

1 dozen steamed clams with corn on the cob and salt potatoes \$13

Clams Casino

6 clams on the half shell topped with seasoned bread crumbs, bacon and chopped bell peppers \$9

Grandwiches

Served with choice of Swiss, Cheddar, American or Mozzarella cheese

Braddock Bay Burger

Juicy, lean, homemade ground beef grilled to order with lettuce, tomato, mayo and choice of cheese, served with a salad or fries \$9

Veggie Burger

This house favorite is topped with red onions, avocado and your choice of cheese \$8

Char-broiled Chicken Classic

Organic, boneless chicken breast marinated, grilled, then properly dressed with lettuce, tomato and mayo, served with a salad or fries and choice of cheese \$8

Baron Von Chicken

Marinated, grilled chicken breast topped with bacon, cheddar, onion, lettuce and tomato, served with Honey-Dijon and a salad or fries \$8

Fisherman

Flavorful, light (Dolphin safe) tuna salad with greens and tomato on a roll or croissant \$8

Chicken Madras

Spicy apple-curry chicken salad with walnuts and raisins on a roll or croissant \$8

Deli Specialties

Shaved turkey breast or Virginia ham stacked with lettuce and tomato on a roll or croissant \$7

Salads

Provencale

Tomatoes, basil oil, fresh mozzarella \$10

Vegetarienne

Roasted bell peppers, mushrooms, corn, tomatoes, cucumbers, onions, heart of palm and mixed greens \$10

La Pomme

Apples, walnuts, raisins, parmesan cheese and mixed greens \$10

Nicoise

Tuna, tomatoes, potatoes, onions, eggs, olives, anchovies, green beans and mixed greens \$12

La Briarde

A toasted baguette with brie, walnuts, tomatoes, bacon and mixed greens \$11

Dinner

Served with Salad or Soup

Chicken Parmesan

Classic breaded breast of chicken topped with mozzarella and marinara sauce \$16

Chicken French

Breast of chicken dipped in egg batter and simmered in white wine lemon butter sauce \$17

Lemon Walnut Chicken

Boneless breast battered and sautéed with lemon and white wine, finished with walnuts \$17

Ragin' Cajun Chicken

Smothered in Cajun spices and blackened on the grill, then topped with Monterey Jack cheese and jalapeño peppers, OUCH! \$17

N.Y. Strip Steak

Tender steak grilled to perfection \$21

Famous Friday Fish Fry \$12

Blackened Mahi Mahi

Served with mango pineapple salsa and coconut plum sauce \$17

Tuna Sashimi

Seared ahi tuna served on a bed of wakamé salad with pickled ginger, soy and wasabi \$18

Duck & Brie Crepes

Duck magret over brie wrapped in a crepe with a mango pineapple salsa \$18

Gambas

Sautéed large shrimp with garlic, parsley, lemon, artichokes and white wine, served on a bed of basmati rice \$18

Rack of Lamb

Served with oven roasted potatoes \$27

Salmon au Champagne

Oven steamed salmon with champagne, served with rice and asparagus \$18

Special Prime Rib Dinner

Wednesday and Saturday

10 Oz. \$14 | 12 Oz. \$16 | 16 Oz. \$24

Surf & Turf

Filet and cold water lobster \$30

Scallops

Seared diver scallops deglazed with Grand Marnier over leeks \$23