

**CELEBRATING 40 YEARS
OF FAMILY, FRIENDS, & LOCAL
SMILES SINCE 1984**



SOUPS

LOBSTER BISQUE

A 40 Year Bradley's Tradition
Made with Fresh Maine Lobster,
Sherry & Oyster Crackers
Bowl 16 | Cup 10

GAZPACHO*

Chilled Tomato Soup, Celery,
Cucumber, Pico De Gallo, Jicama
Cilantro, Lime
Bowl 15 | Cup 9

DAILY SOUP
Bowl 13 | Cup 7

FOR THE TABLE

BAVARIAN PRETZEL

Sea Salt: 10oz Jumbo Pretzel,
Maldon Sea Salt, Queso Sauce,
Whole Grain Mustard 10

Garlic & Rosemary: Roasted
Garlic Mix with Rosemary,
Olive Oil, Parmigiana Cheese 13

CALAMARI

Classic Calamari: Marinara Sauce
and Key Lime Tartar Sauce 18
Island Style: Mango, Cherry Peppers,
Lime, Cilantro, Garlic Chips,
Brown Butter Sauce 20

NACHOS BRADLEY'S

Corn Tortilla Chips, Black Beans,
Olives, Mango-Corn Salsa, Avocado
Crème, Jalapeños, Cilantro, Queso
Blanco Cheese Sauce, Sour Cream
Full: 20 | Half: 14
Add Guacamole +3 | Add Chicken +5

MEDITERRANEAN PLATTER*

Hummus Spread, Yogurt Sauce, Falafel,
Roasted Peppers, Olives, Dates,
Marinated Feta, Quinoa Tabouli,
Cucumber Chips, Marinated Artichokes,
Za'tar Spiced Naan Bread 20

MARYLAND CRAB DIP

Jumbo Lump Crab, Pretzel Bites,
Rosemary Focaccia Crostini, Old Bay,
Lemon, Worcestershire 23

BUFFALO WINGS

Fried Golden Crispy, Carrots, Celery,
Bleu Cheese **OR** Ranch, **Choice of:**
Lemon Pepper, Buffalo **OR** Chipotle BBQ
(20pc) 32 | (10pc) 17

CHIPS & GUACAMOLE

House Made Guacamole, Pickled
Jalapeños, Crispy Tortilla Chips 15
Add Queso Cheese Sauce +3

GARLIC STEAMED CLAMS*

Middleneck Clams, Roasted Garlic,
Herb Butter, Lemon Juice, Pinot Grigio
Broth, Garlic Parmigiana Toast 19

CHICKEN QUESADILLA

Pulled Mojo Chicken, Spiced Chorizo,
Marinated Onions, Cilantro, Diced
Jalapeños, Scallions, Chimichurri
Aioli, Romesco Sauce 17
Add Guacamole +3 | Add Queso +3

SMOKED WAHOO FISH DIP*

Local Smokehouse Dip,
Pickled Veggies, Pickled Jalapeños,
Naan Bread, Saltines, Carrots,
Cucumber 19

SIGNATURE SALADS

HAVE OUR SALADS AS A WRAP

Chicken +5 | Shrimp +7 | Steak +12 | Salmon +12
Local Catch +MKT | Ahi Tuna +MKT

AMERICAN TUNA SALAD*

(SANDWICH OR PLATTER)

Albacore Tuna Salad, Celery, Onions,
Egg, Sliced Tomatoes, Sliced Fruit,
Grilled Naan Bread 17

HIPPIE CHOP*

Chopped Mixed Greens, Strawberries,
Stone Fruit, Granola, Sliced Almonds,
Quinoa, Bleu Cheese Crumbles,
Citronette Dressing 14

COBB SALAD*

Romaine, Tomato, Avocado, Hard Boiled
Egg, Apple Wood Smoked Bacon Bits,
Bleu Cheese Crumbles 15

CAESAR SALAD*

Shaved Parmigiana, Choice of Brussels,
Kale **OR** Romaine, Croutons 13

PROSCIUTTO & MELON SALAD*

Prosciutto, Heirloom Tomatoes,
Seasonal Melon Balls, Pomegranate
Seeds, Rosemary Focaccia Croutons,
Buffalo Mozzarella, Arugula,
Watercress, Radishes, Corto Olive Oil,
Balsamic Reduction 19

WATERMELON & FETA*

Fresh Diced Watermelon, Spiced
Feta, Arugula, Mint, Basil, Lemon
Zest, Olive Oil, Grilled Stone Fruit,
Roasted Pistachios, Radish 14

RAW BAR

OYSTERS ON THE HALF SHELL*

Kisses From The Sea, Cocktail Sauce,
Mignonette, Saltines
Doz/Half Doz MKT

RAW CLAMS*

Middleneck Clams, Cocktail Sauce,
Lemon, Horseradish
Doz/Half Doz MKT

AHI TUNA TAKAKI

Fine Diced Mango, Avocado,
Fresno Chilis, Scallions, Onions,
Ponzu, Sesame Seeds 24

SNAPPER CEVICHE*

Diced Snapper, Leche De Tigre,
Lime, Choclo Corn, Sweet Potatoes,
Red Onions, Cilantro, Scallions,
Aji Amarillo, Cucumber, Chili Oil 23
Add Tortilla Chips +3

FIRE ROASTED OYSTERS*

Chile-Herb Butter, Crusted Parmigiana
Reggiano, Garlic Toast Points, Lemon
Dozen: 36 | Half Dozen: 21

POKE BOWL

Ahi Tuna **OR** Salmon, Onions,
Scallions, Wakami Seaweed,
Fresno Peppers, Cucumber Chips,
Carrots, Sesame Soy Dressing,
Furikake Seasoning, Tobiko, Pickled
Ginger, Spicy Sesame Rice 26

SEAFOOD TOWER*

1lb Poached Maine Lobster, 6 Raw
Oysters, 6 Raw Clams, Smoked Wahoo
Dip, 6 Pc Shrimp Cocktail, Tuna &
Salmon Poke, Snapper Ceviche,
Tuna & Salmon Crudo 120

BAJA TACOS

ALL TACOS ARE SERVED WITH RICE & BEANS
(SUBSTITUTE TORTILLAS FOR LETTUCE WRAPS)

LOCAL FISH TACO* (3)

Grilled **OR** Blackened, Pickled Sweet
Peppers, Cilantro Slaw, Radish, Queso
Fresco, Avocado Salsa Verde, Lime 22
Add Guacamole +3 | Add Queso +3

BIRRIA TACO* (3)

Shredded Chuck Beef, Guajillo
Consommé, Chihuahua Cheese, Onions,
Cilantro, Grilled Jalapeño, Lime 23
Add Guacamole +3 | Add Queso +3

FRIED GATOR TACO (3)

Crispy Hot Honey Gator Bites, Mexican
Street Corn, Queso Fresco, Pickled
Onions, Chimichurri Aioli 25
Add Guacamole +3 | Add Queso +3

STREET STEAK TACO* (3)

Sliced Steak, Spanish Onions,
Chimichurri Sauce, Queso Fresco,
Fresno Pepper, Cilantro, Lime 22
Add Guacamole +3 | Add Queso +3

AHI TUNA TACO* (3)

Pickled Cabbage, Ginger Mango & Avocado Salsa,
Fresno Peppers, Cilantro, Ponzu Aioli 24
Add Guacamole +3 | Add Queso +3

BURGERS/HANDHELDS

CLASSIC BURGER

Juicy 8oz Black Angus Burger,
Lettuce, Tomato, Onions, Cabbage,
Toasted Brioche Bun 17
Add Cheese +2 | Add Bacon +3

FRENCH DIP

Thin-Sliced Roast Beef, Rosemary
Au Jus, Toasted French Bread,
Horseradish Crème 19
Upgrade To A Philly (Peppers, Onions,
Mushrooms, Provolone Cheese) +3

DOUBLE CARPENTER

Two 4oz Smashed Patties, American
Cheese, Bacon, Avocado, Fried Egg,
Chopped Onions, Pix-Nix Sticks, Garlic
Aioli, Burger Sauce, L.T.C.
(Use Knife & Fork) 26

AHI TUNA STEAK BURGER

Sesame Crusted Ahi Tuna, Daikon
Sprouts, Pickled Ginger, Spicy Aioli,
Avocado, Ponzu, Kimchi Slaw,
Brioche Bun 27

SOUTHERN FRIED CHICKEN SANDWICH

24 Hour Brined Chicken, Nashville Style
Buffalo Sauce, Brioche Bun, Pickles,
Hot Honey, Apple Slaw 18

CRAB CAKE SANDWICH

Maryland Jumbo Lump Crab Cake, Lemon,
Old Bay, Key Lime Tartar, Lettuce,
Tomato, Cabbage, Brioche Bun MKT

LOBSTER ROLL

New England Style, Sliced Avocado,
Celery, Lemon Aioli, Toasted
Challah Roll MKT

JUMBO ALL BEEF HOTDOG (8OZ)

CLASSIC: Chopped Onions,
Relish, Sauerkraut 15

CHICAGO: Sport Peppers, Tomatoes,
Relish, Onions, Pickle Slice,
Yellow Mustard, Celery Salt 18

ISLAND: Mango Chutney, Spicy Aioli,
Blackened Caramelized Onions,
Mango, Cilantro, Jalapeños 18

IMPOSSIBLE BURGER

100% Plant Based Patty, Vegan Bun,
Spicy Aioli, Lettuce, Tomatoes,
Onions, Cabbage 25

CHICKEN PROSCIUTTO & MOZZARELLA PANINO

Rosemary Focaccia, Prosciutto,
Grilled Chicken, Charred Buffalo
Mozzarella, Basil Pesto Spread, Fresh
Watercress, Corto Olive Oil 19

LARGE PLATES

MARYLAND CRAB CAKES

Two 5oz Family Tradition Crab Cakes, Cocktail Sauce,
Tartar Sauce, Lemon, Old Bay, Choice of Two Sides MKT

NICE PIECE OF FISH*

Fresh Local Dayboat Catch,
Chimichurri, Mango-Corn Salsa,
Choice of Two Sides MKT

14oz BONE IN RIBEYE

Peppercorn Crusted Ribeye,
Twiced Baked Potato, Cheddar,
Chives, Daily Vegetable MKT

PANKO YELLOWTAIL SNAPPER

Citrus Panko Crusted Yellowtail, Garlic
Mashed Potatoes, Daily Vegetable,
Jalapeño-Key Lime Tartar Sauce,
Lemon Beurre Blanc 34

MYKONOS SALMON*

Atlantic Salmon, Cilantro & Herb Rice,
Peas, Cucumber & Tomato Salad, Basil,
Mint, Cilantro, Dill Yogurt Sauce 32

MOULES-FRITES

Mussels, Garlic, Shallots, Thyme,
Cilantro, Dijon Mustard, Pinot Grigio
Broth, Served With House Cut Fries &
Fresh Herbs 30

TUSCAN CHICKEN*

Pan Seared Chicken Breast,
Tuscan Cream Sauce, Spinach,
Oven Dried Tomatoes,
Orzo Salad 29

SIDES

VEGAN COLESLAW

BLACK BEANS & RICE

GREEK ORZO SALAD

FRESH FRUIT

HOUSE CUT FRIES

GARLIC MASHED POTATOES

LIL' MARKET SALAD

LIL' CAESAR SALAD

DAILY VEGETABLE

HOUSE CUT POTATO CHIPS

ROSEMARY TRUFFLE FRIES +4

* GLUTEN FREE/GF SUBSTITUTIONS AVAILABLE
20% Gratuity Will Be Added to
Parties of 8 or More

Save room for our famous traditional
Hawaiian shaved ice desserts!

Menu curated by:
Chef Carlos Rodriguez

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.