

# BRIDGE'S EASTER MENU 2019

## *Soups*

### **Cream of Crab**

Enhanced with sherry and delicate crab meat.  
Petite 8 / Large 10

### **Vegetable Crab**

Hearty vegetable soup with sweet claw meat.  
Petite 7 / Large 9

## *Salads*

### **Watermelon Salad**

Fresh watermelon dressed in white balsamic vinaigrette with arugula, toasted almonds, feta cheese and fresh mint. 10.5

### **Bridges Field Greens**

Organic field greens in house vinaigrette with grape tomatoes, shredded carrots and cucumber. 8

### **Spinach & Arugula**

Tender organic spinach and arugula dressed in creamy honey white balsamic with bacon, grape tomatoes, roasted red peppers, hard boiled eggs and warm goat cheese. 11

### **Bridge's Caesar**

Crisp leaves of romaine hearts with crunchy seasoned croutons crumbs, lightly dressed in classic Caesar dressing. 9

**Additions:** Chicken 6 • Tuna Sashimi 11 • Crab Cake 16.5 • Salmon 12

## *Starters*

### **Coconut Shrimp**

With cilantro ranch slaw and mango dipping sauce. 12.5

### **Crab Dip**

A rich blend of cheeses, spices and crab meat. 13.5

### **Bruschetta Roma**

Marinated fresh tomatoes on toasted Italian bread with house pesto finished with fresh Parmesan and balsamic reduction. Half 7.5 or Whole 13.5

### **Calamari**

Seasoned flour dusted and flash fried with a jalapeño aioli and our famous sweet Thai vinaigrette. 13.5

### **Ahi Tuna Sashimi**

Sesame crusted rare tuna with seaweed salad, wasabi cream and hoisin sauce. 14.5

### **Firecracker Shrimp**

Seasoned flour dusted with our house Thai chili sauce, wasabi cream and hoisin sauce with toasted white and black sesame seeds. 13.5

## *Small Plates and Such*

### **Chipotle Turkey Sandwich**

Thinly sliced turkey, melted cheddar cheese, lettuce, tomato and bacon on a whole grain Kaiser with a zesty chipotle aioli. 12.5

### **Shrimp Salad**

House made shrimp salad with lettuce and tomato on a brioche roll. 13.5

### **Soft Crab Sandwich**

Flour dredged and flash fried with lettuce and tomato on toasted brioche served with a side of tartar sauce. Market Price

### **Bridge's Crab Cake Sandwich**

Broiled crab cake with lettuce, tomato on toasted brioche and a side of tartar sauce. 18

### **Scallops & Risotto**

Trio of lightly seasoned seared **jumbo** diver scallops over a rich and creamy roasted mushroom risotto finished with balsamic reduction. 20.5

### **Shrimp & Grits**

Trio of gently sautéed **colossal** shrimp in a sauce of grape tomatoes, smoked Andouille sausage, yellow onion, lemon and light Tabasco over creamy stone ground grits. 19

## *Pizzas*

### **Roasted Tomato**

Roasted marinated tomatoes, fresh mozzarella, torn basil with oregano, balsamic reduction and olive oil. 13.5

### **Crab Pesto**

Fresh crab meat over a basil pesto base with roasted tomatoes, spinach, mozzarella & provolone. 17.5

### **White Sausage**

Italian sausage, roasted tomatoes and spinach finished with goat cheese and roasted garlic sauce. 14.5

## *Supper*

### **Asian Glazed Salmon**

Seared Atlantic Salmon served over tropical Basmati rice with a super greens blend of stir fry veggies. 28

### **Seared Scallops**

Seasoned and seared diver scallops served over a fresh asparagus, sweet corn and tomato succotash with a cherry yuzu reduction. 31

### **Soft Crabs**

Ask your server for availability...Traditionally seasoned flour dusting, lightly fried and served over roasted potato, edamame and sweet corn hash with a siracha aioli.

*Market Price*

### **Rockfish**

Seared local rockfish with creamy corn grits, and fresh sautéed green beans with a house bbq drizzle. 32

### **Filet Mignon**

Tender 8oz filet served with gold-skin mashed potatoes, sautéed asparagus and house made demi glace. 34

### **Yellow Fin Tuna**

Lightly blackened rare tuna served over sautéed sweet corn, asparagus and tomatoes with a fresh smoked roasted red pepper sauce. 31

### **Bridge's Pesto Chicken Pasta**

Tender grilled chicken breast tossed with penne pasta, marinated tomatoes and fresh arugula in a lemon and pesto cream sauce. 28

### **Macadamia Crusted Loro (Parrotfish)**

Delicate Loro crusted with Panko and Macadamia nuts with tropical coconut-lime-cilantro basmati rice and a super greens stir fry of veggies with a mango coulis and kimchee aioli. 29

### **Stuffed Shrimp**

Trio of colossal shrimp stuffed with decadent crab imperial served with gold-skin smashed potatoes, sautéed green beans and finished with a garlic and lemon beurre blanc. 32

### **Crab Cakes**

Lump crab cake with a fresh sweet corn and asparagus sauté and a charred Roma tomato vinaigrette.

One Crab Cake or Two Crab Cakes

*Market Price*

**Bridges recommends that you place your starter and main orders at the beginning of your visit so that you may relax and enjoy our Top 100 Scenic View setting while letting us take care of the details!**

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