

Bridges Valentine's Couple's Package

First, select a bottle of wine to compliment your meal...

Zaccagnini Pinot Grigio | Infamous Goose Sauvignon Blanc | Raeburn Chardonnay

Troublemaker Red Blend | Hahn Pinot Noir

Rare Red Merlot | J Lohr Cabernet | Murphy Good Cabernet

Begin your meal with a shared appetizer and then choose an individual soup or salad. Next, choose an entrée of your choice then finish your meal with one of our decadent desserts.

125 +tax and gratuity

Starter to Share

Calamari

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

Crab Dip

A rich blend of cheeses, spices and crab meat.

Bruschetta Roma

Marinated fresh tomatoes on toasted Italian bread with house pesto finished with fresh Parmesan and balsamic reduction.

Coconut Shrimp

Crispy, lightly breaded butterflied shrimp with cilantro-ranch slaw and mango dipping sauce.

Firecracker Chicken or Shrimp

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

Ahi Tuna Sashimi

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

Individual Soup or Salad

Cream of Crab Soup

Enhanced with sherry and delicate crab meat.

Vegetable Crab Soup

Hearty vegetable soup with sweet claw meat.

Soup du Jour

Fresh and inspired – ask your server for today's selection.

Autumn Harvest

Mixed organic greens tossed in maple and apple cider vinaigrette with crisp local apples, dried cranberries, goat cheese and candied pecans.

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.

Bridges Field Greens

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

Classic Caesar

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

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

Individual Supper

Berry Salmon

Atlantic salmon over crispy Brussels sprouts, pecans and dried cranberries with a fresh berry compote.

Bridge's Chicken

Local chicken breast served with oven roasted red bliss potatoes and sautéed green beans with our Chesapeake crab cream sauce.

Crab Cakes

Lump crab cake with red-skin smashed potatoes, sautéed green beans and finished with a garlic and lemon beurre blanc.

Seared Scallops

Seared diver scallops over a goat cheese risotto with sautéed spinach, bacon and an orange-maple-bacon gastrique.

Stuffed Shrimp

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

Filet Mignon

Center cut tender beef with red-skin smashed potatoes and sautéed spinach with a Madeira wine sauce.

USDA Prime Rib

Slow roasted 16oz portion with natural jus, served with sautéed broccolini and oven red-skin smashed potatoes.

Twin Lobster Tails

Topped with a lemon scented gremolata over saffron and sweet pea risotto with a fresh ribbon vegetable salad.

Shared Decadent Dessert

**Save room for one of our generous
homemade dessert selections to share!**

Happy Valentine's Day!

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