

Happy Valentine's Day!

Soups

Cream of Crab

Enhanced with sherry and delicate crab meat.
Petite 7.5 / Large 9.5

Vegetable Crab

Hearty vegetable soup with sweet claw meat.
Petite 6.5 / Large 8.5

Soup du Jour

Ask your server about today's special creation.
Petite or Large

Salads

Autumn Harvest Salad

Organic field greens tossed in maple and apple cider vinaigrette with apples, goat cheese, dried cranberries and savory seasoned pecans. 10.5

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. 10.5

Bridges Field Greens

Organic field greens tossed in house vinaigrette with grape tomatoes, shredded carrots and cucumber. 7

Bridge's Caesar

Crisp leaves of romaine hearts and crunchy seasoned croutons, lightly dressed in classic Caesar dressing. 8

Starters

Calamari

Seasoned flour dusted and flash fried with a jalapeño aioli and our famous sweet Thai vinaigrette. 13

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

Coconut Shrimp

With cilantro-ranch slaw and mango dipping sauce. 12.5

Flash Fried Chesapeake Oysters

Local Chesapeake Bay oysters lightly dusted with seasoned flour then flash fried served with our zesty Remoulade dipping sauce. 13.5

House-made Lemon Ricotta

Served with fresh blackberries, blueberries, seasoned pecans, mint, balsamic drizzle and toasted ciabatta bread. 11.5

Bridge's Wings

Crispy house seasoned or finished with your choice of: Thai Chili, Balsamic BBQ, Spicy Buffalo, Zesty Orange Sesame or Old Bay. 11.5

Firecracker Chicken or Shrimp

Seasoned flour dusted and flash fried with our house Thai chili sauce, wasabi cream and hoisin sauce with toasted white and black sesame seeds.
Chicken 9 or Shrimp 12.5

Ahi Tuna Sashimi

Sesame crusted rare tuna with seaweed salad, wasabi cream and hoisin sauce. 13.5

Supper

Berry Salmon

Atlantic salmon over crispy Brussels sprouts, pecans and dried cranberries with a fresh berry compote. 27

Bridge's Chicken

Local chicken breast served with oven roasted red bliss potatoes and sautéed green beans with our Chesapeake crab cream sauce. 26

Crab Cakes

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

One Crab Cake or Two Crab Cakes *Market Price*

Seared Scallops

Seared diver scallops over a goat cheese risotto with sautéed spinach, bacon and an orange-maple-bacon gastrique. 29

Rockfish

Seared local Rockfish with red-skin smashed potatoes and sautéed green beans with our Chesapeake crab cream sauce. 33

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. 32

Filet Mignon

Center cut tender beef with red-skin smashed potatoes and sautéed spinach with a Madeira wine sauce. 34.5

Short Rib

Slow braised, fork tender beef served over red-skin smashed potatoes with sautéed broccolini, pan gravy and horseradish gremolata garnish. 27.5

USDA Prime Rib

Slow roasted 16oz portion with natural jus, served with sautéed broccolini and oven red-skin smashed potatoes. 36

Twin Lobster Tails

Topped with a lemon scented gremolata over saffron and sweet pea risotto with a fresh ribbon vegetable salad. 38

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