

BRIDGE'S MOTHER'S DAY MENU 2018

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

Fresh Summer Gazpacho

Ask your server for today's fresh ingredients.
Petite 6 / Large 8

Salads

Burrata Mozzarella

Served over an heirloom-grape tomato salad with fresh basil, olive oil and balsamic. 13

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. 7.5

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

Bridge's Caesar

Crisp leaves of romaine hearts with crunchy seasoned croutons crumbs, lightly dressed in classic Caesar dressing. 8.5

Additions: Chicken 6 • Tuna Sashimi 11 •
Crab Cake 16 • Salmon 12

Starters

Coconut Shrimp

With cilantro ranch slaw and mango dipping sauce. 12.5

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 or Whole 12

Ahi Tuna Sashimi

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

House-made Lemon Ricotta

Served with pickled strawberries, blueberries, toasted walnuts, mint, balsamic drizzle and toasted ciabatta bread. 11.5

Firecracker Shrimp

Seasoned flour dusted with our house Thai chili sauce, wasabi cream and hoisin sauce with toasted white and black sesame seeds. 13

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. 19.5

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. 18.5

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

White Sausage

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

Supper

Summer Salmon

Seared Atlantic Salmon served over a salad of arugula, fresh sweet corn and quinoa with lemon vinaigrette and mixed berry coulis. 28

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 cream. *Market Price*

Rockfish

Seared local rockfish with local corn grits, fresh sautéed asparagus with a house made balsamic bbq drizzle. 31.5

Rockfish

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

Yellow Fin Tuna

Lightly blackened rare tuna served over edamame and sweet corn hash with a fresh roasted red pepper coulis. 31

Chicken Pasta

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

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 gold-skin smashed potatoes, sautéed green beans and finished with a garlic and lemon beurre blanc.

One Crab Cake or Two Crab Cakes *Market Price*

Filet Mignon

Tender 8oz filet served with gold-skin mashed potatoes, sautéed asparagus and house made demi glace. 33.5

Ask your server for Chef's Specials!

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