



SOUP OF THE DAY

CUP 5 | BOWL 7

Lunch



Mains

Served with your choice of Fries or Tots

2 | Soup of the Day, House (GF), Caesar Salad or Truffle Fries

APPLEWOOD BLT

Thick Sliced Tomato, Applewood Bacon and Romaine Hearts with Mayo on Toasted Brioche Bread

13

JERK CHICKEN PITA

Sliced Jerk Chicken Breast, Chamoy Mango, Lettuce, Tomato and Avocado in a Soft Pita

15

CHICKEN CAESAR WRAP

Blackened or Grilled Chicken, Local Romaine Lettuce, Parmesan Cheese and Club-Made Caesar Dressing wrapped in a Warm Flour Tortilla

15

TURKEY CLUB

Smoked Turkey, Lettuce, Swiss, Tomato and Bacon on a Toasted Brioche Bread

18

FISH TACOS

Grilled or Blackened Red Snapper, Teardrop Pico de Gallo, Salsa Verde and Fresh Lime

18

BANG-BANG FRIED SHRIMP

Eight, Fried Gulf Shrimp, Drizzled with Spicy Bang-Bang Sauce, served with Fries or Tots

25

ROASTED SALMON

Spring Vegetable Medley, White Bean Pancetta Cassoulet, Salsa Verde GF

26

CHICKEN TENDERS

Six, Buttermilk Marinated and Fried Tenders, served with Fries or Tots

17

GRILLED CHICKEN ENTRÉE

Two, Fire-grilled Chicken Breasts with Seasonal Vegetables and Sour Cream Mashed Potatoes GF

22

BRIDGE BURGER OR CHICKEN SANDWICH

8oz., Fire-grilled Braveheart Beef, Blackened or Grilled Chicken Breast topped with Lettuce and Tomato on a Toasted Kaiser Bun

CLASSIC 16

Sharp Cheddar Cheese

BACON CHEESE 17

Sharp Cheddar and Applewood Bacon

MUSHROOM SWISS 18

Sautéed, Sliced Cremini Mushrooms and Swiss Cheese

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

GF denotes GLUTEN FREE item, but we are not a GLUTEN FREE kitchen





Appetizers

CHEF'S BREAD 8
Daily Club-Made, Fresh Baked Bread with Honey-Sea Salt Butter

DEVEILED EGGS 9
Topped with Applewood Bacon, Green Onion and Smoked Paprika GF

TRUFFLE FRIES 9
Seasoned with Truffle Oil and Sea Salt, Grated Parmesan and Chopped Parsley

THE BRIDGE WINGS 13
Three, Crispy-fried Drums and Three Flats tossed in Datil Pepper Buffalo Sauce and served with Bleu Cheese Dressing and Celery *Boneless Available (4 tenders), All Flats or Drums +5

FRIED GULF OYSTERS** 12
Served with Creole Mustard Dressed Salad and Old Bay Mayo

FRIED GREEN TOMATOES 11
Fried and served on Arcadian Greens with Chili Lime Ranch

SHRIMP COCKTAIL 15
Jumbo Creole style Poached Shrimp served with Cocktail Sauce, Old Bay Mayo and Fresh Lemon GF

SEARED AHI TUNA** 15
Seared, sliced and served on Spicy Korean Kimchee, Chamoy Mango and Fresh Avocado GF

LUMP CRAB CAKES 15
Seared and served with Cilantro Chamoy Mango GF

Salads

Side House (GF) or Caesar Salad 6

CAESAR SALAD 11
Hearts of Romaine Lettuce, Parmesan Cheese, Roasted Garlic Herb Croutons, and Club-Made Caesar Dressing
GF without croutons

STRAWBERRY BURRATA SALAD 14
Arcadian Greens with Honey/Rice Wine Pickled Strawberries, English Cucumber, Burrata Cheese with Aged Balsamic Vinegar
GF

THE BRIDGE SALAD 10
Arcadian Greens, Cherry Tomatoes, Sliced Cucumbers, and Sun-dried Cranberries tossed in Blackberry Balsamic Vinaigrette GF

GRILLED BEET SALAD 12
Warm Sugar Marinated Golden Beets with Romaine, Goat Cheese and Candied Almonds with Horseradish Green Goddess Dressing GF

SOUTHWESTERN WEDGE SALAD 12
1/4 Head Iceberg Lettuce with English Cucumber, Cherry Tomatoes, Fire-roasted Corn, Crispy Tortillas, Sharp Cheddar and Chili Lime Ranch GF

Salad Additions: Grilled or Blackened Chicken 6
Chicken Tenders 6 | Grilled or Blackened Shrimp or Tuna 9
Salmon 13 | Steak 14

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