

# Starters

## Crab & Lobster Spring Rolls

garlic-chili sauce \$9.99

## Asian Seared Tuna

soy-sake glaze, wasabi,  
shaved ginger \$10.99

## Crab Dip

garlic toast points \$10.99

## Calamari

citrus-garlic sauce \$10.99

## Coconut Shrimp

dijon-orange marmalade  
\$9.99

## Gorgonzola Buffalo Shrimp

\$9.99

## Oysters Rockefeller

spinach, hollandaise,  
applewood bacon \$11.99

## Crab Cake

chipotle remoulade \$9.99

## Seafood Sampler

coconut shrimp, crab cake,  
crab & lobster spring roll,  
oysters rockefeller \$16.99

## New England

### Clam Chowder

Cup \$3.99 Bowl \$5.99  
Quart to go \$8.99

# Salads

## Gorgonzola Walnut

cherry tomatoes, granny  
smith apples, candied  
walnuts, berry walnut  
vinaigrette  
\$4.49 / \$9.49

## Iceberg Wedge

applewood bacon,  
onions, cherry tomatoes,  
Gorgonzola crumbles,  
bleu cheese dressing  
\$7.99

## Mixed Greens

cucumbers, mushrooms,  
cherry tomatoes, red  
onions, Romano cheese  
\$3.99 / \$7.99

## Caesar Salad

Parmesan cheese,  
fresh croutons  
\$3.99 / \$7.99

## Spinach Pear

roasted pears, gouda  
cheese, applewood  
smoked bacon, cranberry  
almond vinaigrette  
\$4.49 / \$9.49

## Homemade Dressings

*Berry Walnut Vinaigrette*  
*White Balsamic Vinaigrette*  
*Cranberry Almond Vinaigrette*  
*Ranch*  
*Bleu Cheese*  
*Honey Mustard*

## Salad Add On's

<i>Mahi Mahi</i>	\$7.99
<i>Tuna</i>	\$8.99
<i>Jumbo Shrimp</i>	\$7.99
<i>Sea Scallops</i>	\$8.99
<i>Salmon</i>	\$7.99
<i>Oysters</i>	\$8.99
<i>Grouper</i>	\$8.99
<i>Crab Cake</i>	\$6.99
<i>Chicken</i>	\$5.99



# From The Sea

## Horseradish Encrusted Tuna

Horseradish crust, soy-ginger glaze,  
wasabi aioli, sticky white rice,  
sautéed spinach \$27.99

## Crunchy Coconut Shrimp

Dijon-orange marmalade,  
sticky white rice, sautéed spinach \$23.99

## Crab and Mustard Encrusted Mahi

Caper beurre blanc, garlic mashed potatoes,  
asparagus \$27.99

## Herb Crusted Grouper

Roasted fillet coated with Parmesan herb bread  
crumbs, fontina fondue, garlic mashed,  
sautéed spinach \$27.99

## Ginger Scallops

Pan seared ginger dusted scallops, soy-saki  
reduction, rice cake, sautéed vegetable \$24.99

## Crab Cakes

Jumbo lump crab, chipotle remoulade,  
rice pilaf, seasonal vegetable \$23.99

## Crab Stuffed Flounder

Lump crab stuffing, lemon beurre blanc, garlic  
mashed potatoes, sautéed  
spinach \$25.99

## Grouper Rockefeller

Grilled fillet of grouper topped with fried oysters,  
spinach and hollandaise sauce, garlic mashed  
potatoes \$28.99

## Blackened Salmon

Fillet of blackened salmon, orange-ginger relish,  
rice pilaf, asparagus \$23.99

## Fried Seafood Platter

Seasonal fish, shrimp, oysters,  
scallops, baked potato, broccoli  
\$29.99

## Chef's Fresh Grill

Fish filet, jumbo shrimp, jumbo crab cake  
rice pilaf, seasonal vegetable \$29.99



# Pasta

## Lobster & Shrimp Bercy

Maine lobster and jumbo shrimp,  
finished with white wine velouté,  
tossed with linguine \$26.99

## Grilled Chicken Tortellini

Cheese stuffed tortellini, sundried tomatoes,  
roasted red peppers, artichokes, peas in a light  
cream sauce \$19.99

## Blackened Mahi Mahi

Lightly blackened mahi mahi over linguine with  
pancetta and mushroom in a light cream sauce  
\$22.99

## Chicken Piccata

Pan seared chicken breast,  
capers, lemon-garlic sauce  
atop linguine \$19.99



The Bridge Tender offers full service catering with  
incredible food, incomparable service and an impressive  
attention to detail. We offer off site catering and on site  
parties at the restaurant on Saturday and Sunday for midday  
events.

For More Information call 256-4519 or visit  
[thebridgetender.com](http://thebridgetender.com)

# From The Field



## Golden Gate Bridge

8 oz. *Certified Angus Beef*® Sirloin, drizzled with a Gorgonzola fondue, baked potato, broccoli \$24.99

## London Bridge

7 oz. *Certified Angus Beef*® Filet Mignon, mushroom saki glaze, garlic mashed potatoes, asparagus \$31.99  
add lump crab and hollandaise - \$6.99

## Brooklyn Bridge

10 oz. *Certified Angus Beef*® New York Strip, lobster butter, garlic mashed potatoes, seasonal vegetable \$29.99

## Cape Fear River Bridge

12 oz *Certified Angus Beef*® Ribeye, horseradish cream sauce, twice baked potato, broccoli \$30.99

## Mediterranean Chicken

Roasted red pepper, prosciutto, basil and gouda stuffed, roasted red pepper cream sauce, garlic mashed potatoes, spinach \$20.99

# On The Casual Side

## Angus Cheese Burger

*Certified Angus Beef*®, provolone cheese, lettuce, tomato, steak fries \$11.99

## Grilled Tuna Sandwich

ahi tuna, lettuce, tomato, wasabi aioli, steak fries \$14.99

## Beer Battered Fish & Chips

amber ale batter, lemon tartar, steak fries, coleslaw \$15.99

## Crab Cake Sandwich

lump crab, lettuce, tomato, chipotle remoulade steak fries \$13.99

## Prime Rib Sandwich

thin sliced *Certified Angus Beef*® prime rib, melted provolone, toasted garlic hoagie with steak fries \$14.99

## BBQ Beef Brisket

slow roasted *Certified Angus Beef*® brisket, BBQ sauce, mashed potatoes, broccoli \$16.99