



Starters

Calamari

Fresh calamari, breaded, lightly fried and piled high. Served with lemon garlic sauce. \$9.99

Oysters Rockefeller

Our version of those famous oysters. Served over sauteed spinach and topped with hollandaise and smoked bacon. \$10.99

Gorgonzola Buffalo Shrimp

Breaded shrimp tossed in a spicy cream sauce topped with Gorgonzola crumbles. \$9.99

Crab Dip

Fresh crab makes this a Bridge Tender favorite! Served with garlic toast points. \$9.99

Asian Seared Tuna

Ahi tuna seared very rare and sliced thin. Served with soy sake reduction and wasabi. \$9.99

Clam Chowder

Our award winning version of traditional New England clam chowder. Cup \$3.79 Bowl \$5.29 Quart to go \$8.99

Soup Du Jour

The chef's soup made daily. Cup \$3.49 Bowl \$4.99

Salads

Gorgonzola Walnut Salad

Gorgonzola crumbles, Granny Smith apples, cherry tomatoes and candied walnuts atop mixed greens with berry walnut vinaigrette. \$8.49

Roasted Pear Salad

Roasted pears, gouda cheese and smoked bacon over fresh spinach with a cranberry almond vinaigrette. \$8.99

Iceberg Wedge

A crisp iceberg wedge, with crumbled apple wood bacon, Bermuda onions, cherry tomatoes and Gorgonzola crumbles. Drizzled with bleu cheese dressing. \$7.99

Mixed Green

Fresh mixed greens topped with cherry tomatoes, sliced cucumbers, mushrooms, red onion and Romano cheese. \$6.99

Caesar Salad

Crisp Romaine tossed with creamy Caesar dressing, topped with fresh baked croutons and shredded Parmesan cheese. \$7.49

Soup and Salad

A bowl of our New England clam chowder served with your choice of a mixed green or Caesar salad. \$8.99

Salad Add On's

Tuna	\$3.99
Mahi	\$3.49
Jumbo Shrimp	\$3.99
Salmon	\$3.49
Oysters	\$3.89
Chicken Salad	\$2.49
Chicken	\$2.49
Portobello	\$2.49

Salad Dressings:

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

Sandwiches, Wraps & Burgers

Served with your choice of Steak fries, Fresh Fruit, Seasonal Vegetable Sauté or Cole Slaw

Cranberry Walnut Chicken Salad

Cranberry and walnut chicken salad with lettuce and tomato. Served on grilled marbled rye bread. \$8.99

Prime Rib Sandwich

Thinly sliced Certified Angus Beef Prime Rib with melted provolone, served on a toasted garlic hoagie. \$10.99

Gorgonzola Turkey Wrap

Oven roasted turkey breast, Gorgonzola cheese and applewood bacon with crisp romaine and tomato. Served in a tomato basil wrap. \$8.99

Pesto Chicken Sandwich

Grilled chicken breast with almond basil pesto, pickled red onions, provolone cheese, tomato and crisp romaine. Served on grilled focaccia bread. \$8.99

Crab Cake Sandwich

A pan seared lump crab cake with lettuce and tomato. Served on a Kaiser roll with a side of chipotle remoulade. \$10.99

Open Face Shrimp Melt

Tender shrimp, melted provolone and thinly sliced tomatoes. Served open face on a French baguette. \$9.99

Spicy Tuna Spinach Wrap

Seared tuna, red onion, baby spinach and wonton chips drizzled with soy ginger vinaigrette and sriracha aioli in a tomato basil wrap. \$9.99

BT "Po Boy"

Your choice of fried shrimp or oysters with lettuce, sliced tomatoes and lemon tartar. Served on a French baguette with a side of cocktail sauce. \$9.99

Grouper Reuben

Fried grouper with Swiss cheese, sauerkraut and 1000 island dressing. Served on grilled marbled rye bread. \$9.99

Grilled Portobello Wrap

Grilled balsamic marinated portobellos with baby spinach, roasted red peppers, red onion Swiss cheese in a tomato basil wrap. \$8.99

Smokehouse Burger

Our half pound Certified Angus Beef burger topped with applewood bacon, gouda cheese, BBQ sauce and beer battered onion rings with lettuce and tomato on a Kaiser roll. \$9.49

BT Burger

Our half pound Certified Angus Beef burger with lettuce and tomato. Served on a Kaiser roll. \$8.49

Entrees

Beer Battered Fish and Chips

Amber Ale battered flounder with a side of lemon tartar. Served with cole slaw and steak fries. \$10.99

Tuna Stir-Fry

Ahi tuna with crisp vegetables, tossed in a sake soy ginger glaze, served over sticky rice \$10.99
(May substitute shrimp or chicken)

Crunchy Coconut Shrimp

Jumbo coconut beer shrimp with sticky rice and sautéed spinach.
Served with Dijon-orange marmalade sauce. \$10.99

Horseradish Encrusted Tuna

Ahi tuna coated with fresh horseradish, pan seared and topped with a soy ginger glaze and wasabi aioli.
Served with sticky rice and sautéed spinach. \$11.99

Crab Cake

A pan seared jumbo crab cake with a side of chipotle remoulade.
Served with cole slaw and steak fries. \$11.99

Shrimp and Grits

Sautéed shrimp, pancetta, mushrooms and green onions served over cheddar grits.
Finished with a Cajun cream sauce. \$10.99