

• **STARTERS** •

**SOUP OF THE DAY** 8.75

⚓ **TRADEWINDS GULF CHOWDER** Cream Style with Fresh Gulf Grouper, White Gulf Shrimp and Mild Spice, topped with Chives and a sprinkle of Cheese 9.50

**BRIDGE CHILI** Heaping bowl topped with grated Cheddar and Monterey Jack 8.95

**BASKET OF FRIES** 6.50  
Add Cheese 1.50; Add Chili 4.25

**HUMMUS, SPINACH TZATZIKI DIP** Mixed Olives, Pickled Vegetables and Fried Naan 10.50

**CHILI NACHOS** Chili, Cheddar Jack Cheese, Green Onions, Olives, Jalapeños, Lettuce, Tomato, Guacamole, Sour Cream and Salsa atop crisp Tortilla Chips 13.50

**BEER BATTERED MOZZARELLA STICKS** Double Battered Mozzarella Cheese Sticks, deep fried and served with Marinara Sauce 9.50

**CRISPY CHICKEN FINGERS** Breaded Chicken Breast Strips, fried and served with Honey Mustard, Ranch or BBQ Sauce 9.95

**TRI COLORED TORTILLA CHIPS AND SALSA ROJAS** 7.50

⚓ **GF SHRIMP BROCHETTE** 10 Grilled Shrimp on a Bamboo Skewer with a Tropical Mango and Curry Dipping Sauce 9.25

**CONCH FRITTERS** Caribbean Conch, Spicy Jamaican Seasonings, Onions and Peppers with Spicy Cajun Mayonnaise 10.75

**SHRIMP JAMMERS** Golden Brown Shrimp stuffed with Monterey Jack Cheese and Jalapeños with Sweet and Sour Sauce 10.50

• **SALADS** •

Add Chicken, Shrimp or Tilapia to any Salad 5.25  
Blackened, add .75

⚓ **GF FLORIDA FRUIT SALAD** Orange Slices, Seedless Watermelon, Strawberries, Blueberries, Feta Cheese, Arugula, Candied Pecans, Honey Vinaigrette 14.50

**CLASSIC CAESAR** Chopped Romaine Lettuce, Herb Croutons, Grated Parmesan, Creamy Caesar Dressing in a Tortilla Shell 11.95

**GARDEN SALAD** Fresh Mixed Greens, Radicchio, Globe Tomato Wedges, Cucumbers, Black Olives, Carrots, Mushrooms, Red Onion, Croutons and your choice of Dressing 11.95

**GF SUPER FOODS SALAD** Julienne Vegetables, Broccoli, Kohlrabi, Kale, Brussels Sprouts, Golden Beets, Carrots, Red Cabbage and Almonds, Green Apples, Crumbled Goat Cheese, Florida Orange Vinaigrette 14.50

• **SANDWICHES AND MORE** •

All Sandwiches are served with Potato Chips and a Pickle  
Substitute any side item for 1.75

Side items: French Fries, Three Bean Salad, Cole Slaw, Three Potato Salad, Cottage Cheese  
Substitute a Fruit Cup 5.50 or a Side Salad 4

⚓ **FRESH FISH TACOS** Blackened Fish, Flour Tortillas, Lettuce, Tomato, Cheddar Jack Cheese, Ancho Ranch Dressing 16.95

**FRESH GROUPER SANDWICH** Lettuce, Tomato, Onion, Tartar Sauce. Broiled, Blackened, Grilled or Fried (Ask for GF bun) Market Price

**FRIED CRAB CAKE SANDWICH** Jumbo Crab Cake, Lettuce, Tomato, Onion, Spicy Cajun Mayonnaise 16.50

**THE BRIDGE BURGER** 100% Angus Beef cooked to order with Lettuce, Tomato, Onion (Ask for GF bun) 14  
Cheese, Bacon, Mushrooms, Guacamole or Jalapeños .95 each

**CRANBERRY TURKEY BURGER** Lettuce, Tomato, Onions, Orange Cranberry Horseradish Relish, on a Pretzel Roll 13.25

⚓ **FLORIDA GULF COAST SEAFOOD ROLL** Lobster, Shrimp, Crab, Mango, Onions, Lettuce, Tomato, Heart of Palm, tossed with Key Lime Aioli 16.50

**GYRO** Greek favorite with traditional Beef and Lamb, Lettuce, Tomatoes, Onion, Tzatziki Cucumber Sauce in Pita Bread 13.50

**PHILLY SPECIAL** Marinated Chicken Breast or Thinly Sliced Sirloin sautéed with Onions and Peppers topped with melted Provolone Cheese 14.25  
Add Mushrooms .95

⚓ **CHICKEN FAJITA WRAP** Southwest Tortilla Wrap filled with Monterey Jack Cheese, marinated Chicken Breast, Onions, Peppers, Salsa, Sour Cream 14.25

**SMOKED TURKEY WRAP** Fresh Tomatoes, Avocado, Smoked Bacon, Green Leaf Lettuce, Basil Mayonnaise 13.95

**CHICKEN CAESAR WRAP** Grilled Chicken Breast, classic Caesar Salad in a fresh Tortilla Wrap 13.95  
Blackened, add .75

**POWER VEGGIE WRAP** Julienne Vegetables, Broccoli, Kohlrabi, Kale, Brussels Sprouts, Golden Beets, Carrots and Red Cabbage. With Hummus Spread and Basil Pesto 13.95

⚓ **SHRIMP CAPRESE FLATBREAD** Gulf Shrimp, Tomatoes, Basil, Capers, Mozzarella, Balsamic Reduction 14.95

**ASK ABOUT DAILY SPECIALS**  
and gluten-free buns available

• **AFTER 5 DINNER ENTRÉES** •

Served 5:00 - 10:00 p.m.

Entrées include choice of Baked Potato or Fries and Chef's selection of Vegetables. Served with a Dinner Roll. Add a Side Salad 4

**GF GULF GROUPER FILLET** Fresh Grouper served Broiled, Blackened, Grilled or Fried Market Price

**GF GRILLED SALMON FILLET** Grilled Atlantic Salmon, Lemon Herb Butter 25

**GF 12 OZ RIB-EYE STEAK** Grilled Angus Rib-Eye, Smoked Sea Salt 36

**RACK OF ST. LOUIS RIBS** Served with a couple of Conch Fritters 28

**GF SMOTHERED CHICKEN BREAST** Marinated in Fresh Herbs, Olive Oil and Garlic. Smothered with Bell Peppers and Onions 25  
Add Mushrooms .95

⚓ **GF SHRIMP TRIPLE PLAY** Three skewers of grilled Gulf Shrimp, brushed with a savory Lemon Herb Butter, served with Cocktail Sauce 29

**GF SURF 'N TURF** 12oz Angus Ribeye Steak with 10 Grilled Shrimp. Served with a Tropical Mango and Curry Dipping Sauce 40

• **WINE** •

WHITE WINES	Glass	Bottle
Moscato   Allure   California		split 10
Pinot Grigio   Caposaldo   Italy	8	29
Sauvignon Blanc   13 Celsius   New Zealand	10	37
Chardonnay   Sebastiani	9	33
North Coast California		

RED WINES	Glass	Bottle
Pinot Noir   Imagery   California	13	50
Merlot   McManis   California	9	33
Cabernet   Trapiche   Argentina	8	29

⚓ **HOUSE SPECIALTY**  
**GF CAN BE PREPARED GLUTEN-FREE**

*All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any Allergies or Dietary needs at the time of order*

