

• **STARTERS** •

SOUP OF THE DAY 8.50

⚓ **TRADEWINDS GULF CHOWDER** Cream Style with Fresh Gulf Grouper, White Gulf Shrimp and Mild Spice, topped with chives and a sprinkle of cheese 9.25

TONY'S FAMOUS CHILI Heaping bowl topped with grated Cheddar and Monterey Jack 8.75

BASKET OF FRIES 5.95
Add Cheese 1.50; Add Chili 4

HUMMUS, SPINACH TZATZIKI DIP Mixed Olives, Pickled Vegetables and Grilled Naan 10

CHILI NACHOS Chili, Cheddar Jack Cheese, Green Onions, Olives, Jalapeños, Lettuce, Tomato, Guacamole, Sour Cream and Salsa atop crisp Tortilla Chips 13.25

BEER BATTERED MOZZARELLA STICKS Double Battered Mozzarella Cheese Sticks, deep fried and served with Marinara Sauce 9.25

CRISPY CHICKEN FRITTERS Breaded Chicken Breast Strips, fried and served with Honey Mustard or BBQ Sauce 9.75

TRI COLORED TORTILLA CHIPS AND SALSA ROJAS 7.25

⚓ **GF SHRIMP BROCHETTE** 10 grilled Shrimp on a bamboo skewer with a tropical Mango and Curry Dipping Sauce 9

CONCH FRITTERS Caribbean Conch, spicy Jamaican Seasonings, Onions and Peppers with Spicy Cajun Mayonnaise 10.25

SHRIMP JAMMERS Shrimp stuffed with Monterey Jack Cheese and Jalapeños with Sweet and Sour Sauce 10

• **SALADS** •

Add Chicken, Shrimp or Tilapia to any salad 4.95
Blackened, add .50

⚓ **GF FLORIDA FRUIT SALAD** Seedless Watermelon, Strawberries, Blueberries, Feta Cheese, Arugula, Candied Pecans, Honey Vinaigrette 13.95

CLASSIC CAESAR Chopped Romaine Lettuce, Herb Croutons, Grated Parmesan, Creamy Caesar dressing in a Tortilla Shell 11.50

GARDEN SALAD Fresh Mixed Greens, Red Cabbage, Globe Tomato Wedges, Cucumbers, Black Olives, Carrots, Mushrooms, Red Onion, Croutons and your choice of Dressing 11.50

GF SUPER FOODS SALAD Broccoli, Kohlrabi, Kale, Brussels Sprouts, Golden Beets, Carrots, Red Cabbage, Almonds, Green Apples, Crumbled Goat Cheese, Florida Orange Vinaigrette 13.95

• **SANDWICHES AND MORE** •

All Sandwiches are served with Potato Chips and a Pickle
Substitute any side item for 1.50

Side items: French Fries, Four Bean Salad, Cole Slaw, Three Potato Salad, Cottage Cheese
Substitute a Fruit Cup 5.50 or a Side Salad 3.75

⚓ **FRESH FISH TACOS** Blackened Fish, Flour Tortillas, Lettuce, Tomato, Cheddar Jack Cheese, Ancho Ranch Dressing 16.50

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

FRIED CRAB CAKE SANDWICH Jumbo Crab Cake, Lettuce, Tomato, Onion, Spicy Cajun Mayonnaise 15.95

THE BRIDGE BURGER 100% Angus Beef cooked to order with Lettuce, Tomato, Onion (Ask for GF bun) 13.50
Cheese, Bacon, Mushrooms, Guacamole or Jalapeños .95 each

CRANBERRY TURKEY BURGER Lettuce, Tomato, Orange Cranberry Horseradish Relish, on a Pretzel Roll 12.75

⚓ **FLORIDA GULF COAST SEAFOOD ROLL** Lobster, Shrimp, Crab, Mango, Onions, Heart of Palm, Key Lime Aioli 16

GYRO Greek favorite with traditional Beef and Lamb, Lettuce, Tomatoes, Onion, Tzatziki Cucumber Sauce in Pita Bread 12.95

PHILLY SPECIAL Marinated Chicken Breast or Thinly Sliced Sirloin sautéed with Onions and Peppers topped with melted Provolone Cheese 13.95
Add Mushrooms .95

⚓ **CHICKEN FAJITA WRAP** Fresh Tortilla filled with Monterey Jack Cheese, marinated Chicken Breast, Onions, Peppers, Salsa, Sour Cream 13.95

SMOKED TURKEY WRAP Fresh Tomatoes, Avocado, Smoked Bacon, Green Leaf Lettuce, Basil Mayonnaise 13.50

CHICKEN CAESAR WRAP Grilled Chicken Breast, classic Caesar Salad in a Fresh Tortilla Wrap 13.50
Blackened, add .50

POWER VEGGIE WRAP Broccoli, Kohlrabi, Kale, Brussels Sprouts, Golden Beets, Carrots, Red Cabbage, Hummus Spread, Basil Pesto 13.50

⚓ **SHRIMP CAPRESE FLATBREAD** Tomatoes, Basil, Capers, Mozzarella, Balsamic Reduction 14.50

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 3.75

GF GULF GROUPE FILLET Fresh Grouper served Broiled, Blackened or Fried Market Price

GF GRILLED SALMON FILLET Grilled Atlantic Salmon, Herb Lemon Butter 24

GF 12 OZ RIB-EYE STEAK Grilled Angus Rib-Eye, Smoked Sea Salt 35

RACK OF ST. LOUIS RIBS Served with a couple of Conch Fritters 27

GF SMOTHERED CHICKEN BREAST Marinated in Fresh Herbs, Olive Oil and Garlic. Smothered with Bell Peppers and Onions 24
Add Mushrooms .95

⚓ **GF SHRIMP TRIPLE PLAY** Three skewers of grilled Gulf Shrimp, brushed with a savory Lemon Herb Butter, served with Cocktail Sauce 28

GF SURF 'N TURF Angus Ribeye Steak, Grilled Shrimp Brochette 38

• **WINE** •

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

RED WINES	Glass	Bottle
Pinot Noir Meiomi California	13	50
Merlot BV Costal Estates California	8	29
Cabernet Guenoc California	8	29



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