

• TAKEOUT MENU •

STARTERS •

SOUP OF THE DAY 8.25

TRADEWINDS GULF CHOWDER Cream Style with Fresh Gulf Grouper, White Gulf Shrimp and Mild Spice 8.95

TONY'S FAMOUS CHILI Heaping bowl topped with grated Cheddar and Monterey Jack 8.50

BASKET OF FRIES 5.75 Add Cheese 1.50; Add Chili 4

HUMMUS, SPINACH TZATZIKI DIP Mixed Olives, Pickled Vegetables and Fried Naan 9.75

CHILI NACHOS Chili, Cheddar Jack Cheese, Green Onions, Olives, Jalapeños, Lettuce, Tomato, Guacamole, Sour Cream and Salsa atop crisp Tortilla Chips 12.75

BEER BATTERED MOZZARELLA STICKS Double Battered Mozzarella Cheese Sticks, deep fried and served with Marinara Sauce 9

CRISPY CHICKEN FRITTERS Breaded Chicken Breast Strips, fried and served with Honey Mustard or BBQ Sauce 9.5

TRI COLORED TORTILLA CHIPS AND SALSA ROJAS 6.95

GF SHRIMP BROCHETTE 10 grilled Shrimp on a bamboo skewer with a tropical Mango and Curry Dipping Sauce 8.75

CONCH FRITTERS Caribbean Conch, spicy Jamaican Seasonings, Onions and Peppers with Spicy Cajun Mayonnaise 9.75

SHRIMP JAMMERS Shrimp stuffed with Monterey Jack Cheese and Jalapeños with Sweet and Sour Sauce 9.75

ASK ABOUT DAILY SPECIALS

SALADS •

→ GF FLORIDA FRUIT SALAD Orange Slices, Seedless Watermelon, Strawberries, Blueberries, Feta Cheese, Arugula, Candied Pecans, Honey Vinaigrette 13.50

CLASSIC CAESAR Chopped Romaine Lettuce, Herb Croutons, Grated Parmesan, Creamy Caesar dressing in a Tortilla Shell 10.95 Add Chicken, Shrimp or Tilapia 4.95 Blackened, add .50

GARDEN SALAD Fresh Mixed Greens, Red Cabbage, Globe Tomato Wedges, Cucumbers, Black Olives, Carrots, Mushrooms, Red Onion, Croutons and your choice of Dressing 10.95 Add Chicken, Shrimp or Tilapia 4.95 Blackened, add .50

GF SUPER FOODS SALAD Broccoli, Kohlrabi, Kale, Brussels Sprouts, Golden Beets, Carrots, Red Cabbage, Almonds, Green Apples, Crumbled Goat Cheese, Florida Orange Vinaigrette 13.50

SANDWICHES & 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 or Cottage Cheese
Substitute a Fruit Cup 4.95 or a Side Salad 3.50

- FRESH FISH TACOS Blackened Fish, Flour Tortillas, Lettuce, Tomato, Cheddar Jack Cheese, Ancho Ranch Dressing 16
- GF FRESH GROUPER SANDWICH Lettuce, Tomato, Onion, Tartar Sauce. Broiled, Blackened or Fried Market Price

FRIED CRAB CAKE SANDWICH Jumbo Crab Cake, Lettuce, Tomato, Onion, Spicy Cajun Mayonnaise 15.50

GF THE BRIDGE BURGER 100% Angus Beef cooked to order with Lettuce, Tomato, Onion 12.95
Cheese, Bacon, Mushrooms, Guacamole or Jalapeños .95 each
CRANBERRY TURKEY BURGER Lettuce, Tomato, Orange Cranberry Horseradish Relish, on a Pretzel Roll 12.25

**FLORIDA GULF COAST SEAFOOD ROLL Lobster, Shrimp, Crab, Mango, Onions, Heart of Palm, Key Lime Aioli 15

GYRO Greek favorite with traditional Beef and Lamb, Lettuce, Tomatoes, Onion, Tzatziki Cucumber Sauce in Pita Bread 12.50

PHILLY SPECIAL Marinated Chicken Breast or Thinly Sliced Sirloin sautéed with Onions and Peppers topped with melted Provolone Cheese 13.50

Add Mushrooms .95

CHICKEN FAJITA WRAP Fresh Tortilla filled with Monterey Jack Cheese, marinated Chicken Breast, Onions, Peppers, Salsa, Sour Cream 13.50

SMOKED TURKEY WRAP Fresh Tomatoes, Avocado, Smoked Bacon, Green Leaf Lettuce, Basil Mayonnaise 13

CHICKEN CAESAR WRAP Grilled Chicken Breast, classic Caesar Salad in a Fresh Tortilla Wrap 13 Blackened, add .50

POWER VEGGIE WRAP Broccoli, Kohlrabi, Kale, Brussels Sprouts, Golden Beets, Carrots, Red Cabbage, Hummus Spread, Basil Pesto 13

SHRIMP CAPRESE FLATBREAD Gulf Shrimp, Tomatoes, Basil, Capers, Mozzarella, Balsamic Reduction 14

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

• DINNER ENTRÉES •

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

Entrées include choice of Baked Potato or Fries and Chef's selection of Vegetables. Add a Side Salad 3.50.

- GF GULF GROUPER 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 34

 RACK OF ST. LOUIS RIBS Served with a couple of Conch Fritters 26
- GF SMOTHERED CHICKEN BREAST Marinated in Fresh Herbs, Olive Oil and Garlic. Smothered with Bell Peppers and Onions 23
 Add Mushrooms .95
- ♣ GF SHRIMP TRIPLE PLAY Three skewers of grilled Gulf Shrimp, savory Lemon Herb Butter or Cocktail Sauce 27
 - GF SURF 'N TURF Angus Ribeye Steak, Grilled Shrimp Brochette 38

Ask about Chef Tony's Specials.

KIDS MENU •

For kids 10 and under

All meals served with chips and a pickle. 7.95

CHICKEN FINGERS with Honey Mustard or Barbeque Sauce

HOT DOG

GRILLED CHEESE

HAMBURGER

CHEESEBURGER

DESSERTS •

FLORIDA KEY LIME PIE 7.95

NEW YORK STYLE CHEESECAKE 7.50

CHOCOLATE CAKE 7.75

Gratuity not included. Please drink responsibly.

 HOUSE SPECIALTY

GF CAN BE PREPARED GLUTEN-FREE