

LUNCH

ST. AUGUSTINE MINORCA CHOWDER (GF)

Local Chowder of Conch, Clams, Tomato and Datil Peppers

CUP 4 BOWL 6



LUNCH
11am-3pm Monday-Sunday

DINNER
5-9pm Tuesday -Saturday

HAPPY HOUR
3-6pm Monday - Friday

APPETIZERS

CONCH FRITTERS 7

Crispy Fried Conch, Corn and Cheddar Cheese Fritters with Tobasco Sour Cream

FRIED GREED TOMATOES 7

Panko Breaded, Deep Fried Tomatoes with Pimento Buttermilk Dressing

DATIL PEPPER WINGS (GF) 9

Six Crispy Fried Wings Served with Celery and Carrot Sticks with Bleu Cheese Dressing

DEVEILED EGGS (GF) 6

Garnished with Chives, Applewood Bacon and Smoked Paprika

ST. JOHNS FISH DIP 8

Pecan Smoked Trout, Spanish Mackerel and Tuna Blended with Sour Cream, Green Onion, Garlic and Celery, Served with Creole Melba Toast

PIMENTO CHEESE DIP 7

Sour Cream and Cheddar, Roasted Peppers, Scallions and Melba Toast

*GF option substitute Cucumber

STEAMED SEAFOOD

Served with Fresh Lemon and Datil Pepper Cocktail Sauce (GF)

HALF POUND PEEL AND EAT GULF SHRIMP 9

POUND OF PEEL AND EAT SHRIMP 17

HALF DOZEN GULF OYSTERS ON THE HALF SHELL 12

DOZEN OYSTERS ON THE HALF SHELL 23

FRIED ENTREES

Served with Fresh Lemon and Datil Pepper Remoulade

Choice of Fries, Slaw or Potato Salad

DOZEN SHRIMP 16

DOZEN OYSTERS 16

FRIED FISH 14

FRIED CHICKEN TENDERS 14

COMBO (CHOOSE 2) 18

SALADS

SMOKED TUNA SALAD (GF) 12

Hickory Smoked Yellow Fin Tuna, Bibb Lettuce, Vine Ripe Tomatoes, Red Onion, Boiled Eggs and Kalamata Olives, Tossed in Dijon Vinaigrette

GRILLED CHICKEN BABY ICEBERG 11

Quarter Head of Crisp Iceberg with Bacon Bits, English Cucumbers, Tomatoes and Danish Bleu Cheese, topped with Grilled Chicken Breast

BLACKENED SHRIMP CAESAR SALAD 14

Cajun Blackened Gulf Shrimp, Hearts of Romaine with Herbed Croutons, Parmesan Cheese, tossed in Club-Made Garlic Olive Oil Dressing

GRILLED GOLDEN BEETS (GF) 8

Sugar Grilled Beets, Butter Lettuce with Sliced Apples, Candied Pecans, Feta Cheese, tossed in Citrus Vinaigrette

*add Grilled Shrimp or Chicken 5

ENTREES & SANDWICHES

All Sandwiches Served with Choice of Fries, Cole Slaw, Potato Salad or Chips

FLORIDA TACOS

Two Flour Tortillas with Shredded Napa Cabbage, Remoulade and Teardrop Pepper Pico de Gallo, Served with Black Bean and Cilantro Rice and Lime Wedges

Mahi-mahi 14

Gulf Shrimp 15

*add Fried Avocado 2

SHRIMP & GRITS (GF) 15

Spicy Gulf Shrimp with Tomatoes and Smoked Tasso Sausage on Stone-Ground Pepper Jack Cheese Grits *can substitute Grilled Chicken or Mahi-mahi

FLORIDA BLUE CRAB CAKE SANDWICH 15

Sliced Vine-Ripe Tomato, Lettuce, Chive Mustard Aioli on Toasted Kings Hawaiian Bun

GREEN TOMATO BLT 9

Panko Fried Green Tomatoes with Applewood Bacon, Lettuce and Vine-Ripe Tomato, Spiced Mayo on Toasted Bread

SHRIMP SLIDERS 15

Fire Grilled Jerk Seasoned Gulf Shrimp with Mango Chutney, Lettuce and Tomato on Three Toasted Kings Hawaiian Rolls

ANDOUILLE SAUSAGE 10

Fire Grilled Smoked Andouille Sausage with Onions, Peppers and Creole Mustard on Toasted Pub Bun

CUP OF SOUP & 1/2

GREEN TOMATO BLT 8

St. Augustine Mincorca Chowder or Soup of the Day with Panko Fried Green Tomatoes, Applewood Bacon, Lettuce and Vine-Ripe Tomato, Spiced Mayo on Toasted Bread

THE BRIDGE BURGER 13

Served with Your Choice of Fries, Cole Slaw, Potato Salad or Chips

Fire Grilled Black Angus Beef with Baby Iceburg Lettuce, Tomato, Red Onion, Cheddar Cheese on a Toasted Ancient Grain Roll

**Can Substitute Grilled Chicken

Substitute Side Salad 2 Add Bacon or Fried Avocado 2

SIDE ITEMS 4

French Fries

Potato Salad

Stone-Ground Grits

Cole Slaw

Side Salad

Kettle Chips

IN A HURRY?

Ask about our

Grab and Go Menu!!

*(GF) Gluten Free

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness Department of Health