

DINNER

ST. AUGUSTINE MINORCA CHOWDER (GF)

Local Chowder of Conch, Clams, Tomato and Datil Peppers

CUP 4 BOWL 6



ST. JOHNSSM
GOLF & COUNTRY CLUB

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 Tabasco Sour Cream

FRIED GREEN 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, Bleu Cheese

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

DEVILED EGGS (GF) 6

Garnished with Chives, Applewood Bacon and Smoked Paprika

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 GULF SHRIMP 17

HALF DOZEN GULF OYSTERS ON THE HALF SHELL 12

DOZEN GULF OYSTERS ON THE HALF SHELL 23

SANDWICHES

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

THE BRIDGE BURGER 13

Grilled Black Angus Beef with Sharp Cheddar Cheese, Baby Iceberg Lettuce, Vine-Ripe Tomato and Red Onion on Toasted Ancient Grain Bun

*can substitute Grilled Chicken

**add Bacon or Fried Avocado 2

FLORIDA BLUE CRAB CAKE SANDWICH 15

Pan Sauteed Crab Cake with Sliced Vine-Ripe Tomato, Lettuce Chive Mustard Aioli on Toasted Kings Hawaiian Bun

SALADS

SMOKED TUNA SALAD (GF) 12

Hickory Smoked Yellowfin Tuna Bibb Lettuce, Vine Ripened Tomatoes, Red Onion, Boiled Eggs and Kalama Olives, Tossed in Dijon Vinaigrette

CHICKEN ICEBERG WEDGE 11

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

BLACKENED SHRIMP CAESAR 14

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

GOLDEN BEETS (GF) 8

Sugar Grilled Beets, Butter Lettuce with Sliced Apples, Candied Pecans, Feta Cheese Tossed in Citrus Vinaigrette
*Add Grilled Chicken or Shrimp 5

ENTREES

Add Scallops or Shrimp to Any Entree 8

CHEF'S CATCH M

Fresh Seasonal Fish Prepared Blackened or Grilled with Chef's Choice of Featured Sides

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 AND GRITS (GF) 15

Spicy Blackened Gulf Shrimp with Tomatoes and Smoked Tasso Sausage on Stone-Ground Pepper Jack Cheese Grits

*can substitute Grilled Chicken or Mahi-mahi

LUMP BLUE CRAB CAKES 18

Sauteed in Butter and Garlic and Served on Parmesan Corn Risotto and Tabasco Sour Cream

SEA SCALLOPS 24

Pan Sauteed and Served on Angel Hair Pasta with White Wine Saffron Butter Sauce and Asiago Cheese

HONEY BOURBON GLAZED

SALMON (GF) 16

Served on Lemon Zested Rice Pilaf and Roasted Red Pepper Beurre Blanc and Grilled Lemon

10 OUNCE NEW YORK

STRIP STEAK (GF) 24

Fire Grilled Black Angus Beef with Garlic Mashed Potatoes, Sauteed Green Beans and Bordelaise Sauce

FRIED ENTREES

Served with Fresh Lemon and Datil Pepper Remoulade

ONE DOZEN SHRIMP 16

Choice of Fries, Cole Slaw or Potato Salad

ONE DOZEN OYSTERS 16

Choice of Fries, Cole Slaw or Potato Salad

FRIED FISH 14

Choice of Fries, Cole Slaw or Potato Salad

FRIED CHICKEN TENDERS 14

Choice of Fries, Cole Slaw or Potato Salad

COMBO (CHOOSE 2) 18

Choice of Fries, Cole Slaw or Potato Salad

SIDE ITEMS 4

French Fries
Cole Slaw
Kettle Chips

Stone Ground Cheese Grits
Rice Pilaf

Garlic Mashed Potatoes
Sauteed Green Beans

ASK ABOUT CHEF'S
CLUB-MADE DESSERTS

*(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

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GOLF PARTNERS