# DINNER

THE BRIDGE AT ST JOHNS

**LUNCH**
11am-5pm Tuesday-Sunday

**DINNER**
5-9pm Tuesday - Saturday

**HAPPY HOUR**
3-6pm Monday - Friday

**SOUP OF THE DAY**
Made with Market Fresh Seasonal Ingredients
CUP **4** BOWL **6**

## APPETIZERS

**FRIED GREEN TOMATOES 7**
Cornmeal Breaded, Deep Fried Tomatoes with Pimento Buttermilk Dressing

**BONELESS DATIL PEPPER WINGS (GF) 9**
Six Crispy Fried Tenders Tossed in Datil Pepper Wing Sauce. Served with Celery and Carrot Sticks, Bleu Cheese

**DEVILED EGGS (GF) 8**
Garnished with Chives, Applewood Bacon and Smoked Paprika

**PIMENTO CHEESE DIP 7**
Sour Cream and Cheddar, Roasted Peppers, Scallions and Butter Crackers
*GF option, substitute Cucumber

**BLEU CHEESE CHIPS 8**
Club-Made Kettle Chips Topped with Bleu Cheese Dressing, Tomatoes, Scallions, Bleu Cheese Crumble and Applewood Bacon

## SEAFOOD SHAREABLES

**LOBSTER FRITTERS 12**
Crispy Fried Lobster, Corn and Cheddar Cheese Fritters with Datil Aioli

**ST. JOHNS FISH DIP 8**
Smoked Yellowfin Tuna, Spanish Mackere, Sour Cream, Green Onion, Garlic and Celery, Served with Butter Crackers

**STEAMED PEEL & EAT SHRIMP 9**
Half Pound of Old Bay Seasoned Gulf Shrimp with Datil Pepper Cocktail Sauce
*Available Chilled*

**FRIED CALAMARI 10**
Chile and Lime and Cornmeal Breaded with Spicy Tasso and Ragu

**CRAB CAKE MINIS 10**
Panko Dusted and Fried Blue Crab Cakes with Creole Mustard Cream and Lemon

## SALADS

**AHI TUNA SALAD (GF) 16**
Spiced Rubbed and Seared Tuna on Mixed Lettuce with Grape Tomatoes, Radish Sprouts, Sesame/Honey Roasted Cashews and Pineapple/ Basil Vinaigrette

**ICEBERG WEDGE 9**
Quarter Head of Crisp Iceberg with Bacon Bits, English Cucumbers, Tomatoes and Danish Bleu Cheese

**CAESAR SALAD 8**
Hearts of Romaine with Herbed Croutons, Parmesan Cheese Tossed in Club-Made Caesar Dressing

**GOLDEN BEETS (GF) 8**
Sugar Grilled Beets, Butter Lettuce with Sliced Apples, Candied Pecans, Feta Cheese Tossed in Citrus Vinaigrette

**ARUGULA & STRAWBERRIES (GF) 8**
Sliced Summer Strawberries Tossed with Baby Arugula, Shaved Red Onion, Feta Cheese, Candied Pecans and Vanilla Balsamic Vinaigrette

**ADD TO YOUR SALAD**
Grilled/ Blackened Chicken or Shrimp **6**
Grilled Salmon **7**
Lump Crab Cake **7**

## ENTREES

**FLORIDA TACOS**
Two Flour Tortillas with Shredded Napa Cabbage, Remoulade and Pico de Gallo, Served with Black Bean Cilantro Rice and Lime Wedges
**Mahimahi 15**
**Gulf Shrimp 15**
*add Fried Avocado **2**

**"& GRITS" (GF) 16**
Tasso Sausage Tomato Ragout with Stone-Ground Pepper Jack Cheese Grits and your choice of
BLACKENED OR FRIED SHRIMP
GRILLED MAHI
GRILLED CHICKEN

**MENORCAN PASTA 19**
Garlic Sauteed Gulf White Shrimp, Little Neck Clams Tossed in Linguini, Datil Pepper Vodka Sauce, Parmesan Cheese and Topped with Fried Calamari

**FAROE ISLAND SALMON (GF) 18**
Served on Roasted Summer Squash Ratatouille and Creole Mustard Creme Fresh, Basil Pesto and Grilled Lemon

**10 OZ NEW YORK STRIP 24**
Fire Grilled Black Angus Beef with Rosemary/Thyme Roasted Potatoes, Chef's Featured Vegetables and Horseradish Sour Cream

**GRILLED PORK CHOPS 14**
Smoked Peppercorn Crusted and Fire Grilled with Sauteed Cremini Mushrooms, Stone Ground Pepper Jack Cheese Grits and Chef's Featured Vegetables

**FRIED CATFISH 14**
Seasoned and Cornmeal Breaded Filet with Fries, Cole Slaw Tartar Sauce and Lemon

**CARIBBEAN GRILLED CHICKEN 16**
Spice Rubbed and Fire Grilled Chicken Breast Topped with Sliced Avocado, served with Black Bean Rice Pilaf and Teardrop Pico de Gallo

**FRIED GULF SHRIMP 17**
Half Pound of Cornmeal Breaded White Gulf Shrimp with Fries, Coleslaw, Datil Cocktail Sauce

**GARLIC PARMESAN CHICKEN TENDERS 16**
Pickle Brined and Battered Crispy Fried Tenders with Fries, Coleslaw and Garlic Parmesan Dipping Sauce

## SANDWICHES

**FLORIDA BLUE CRAB CAKE SANDWICH 15**
Pan Sauteed Crab Cake with Sliced Vine-Ripe Tomato, Lettuce Chive Mustard Aioli on Toasted Kings Hawaiian Bun

**THE BRIDGE BURGER 15**
Grilled Short Rib Blend Black Angus Beef with Sharp Cheddar Cheese, Baby Iceburg Lettuce, Vine-Ripe Tomato and Red Onion on Toasted Onion Challah Roll
**add Bacon **3** Mushroom **2**
Fried Avocado **2**

**CARIBBEAN CHICKEN SANDWICH 12**
Smoked Spice Rubbed Chicken Breast, Avocado, Tomato, Lettuce, Cucumber, Datil Mayo on a Toasted Bun

## SIDE ITEMS 4

French Fries
Cole Slaw
Kettle Chips
Stone Ground Cheese Grits
Black Bean Rice
Side Salad/ Caesar
Potato Salad

**(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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