



## APPETIZERS

### Maryland Crab Cakes

Three of the real deal - East Coast crab -  
with house sauce on the side 16.00

### Coconut Shrimp

Crunchy & sweet,  
with Bridges' Caribbean sauce 15.00

### Chips & Dips

House-fried tortilla chips served with sides of  
nacho cheese & fresh margarita salsa 10.00

### Buffalo Shrimp

Lager-battered shrimp with buffalo sauce  
& blue cheese crumbles 15.00

### Cheese Curds

Breaded Wisconsin white cheddar  
curds with marinara 11.00

### Fried Calamari

Battered rings & tentacles  
with marinara sauce 15.00

### Hummus & Pita

With tomatoes, cucumbers & grilled pita 11.00

### Pretzel Bites

Locally made pretzel bites  
with nacho cheese 12.00

### Pickle Fries

Battered & fried,  
with ranch on the side 12.00

## SALADS

Served with garlic bread.

Dressing Choices: Balsamic Vinaigrette, Caesar, Ranch,  
Fat-Free Raspberry Vinaigrette, Blue Cheese, Sesame Ginger

 Gluten-free? Request no bread, croutons or candied walnuts

### Caesar

Romaine & black pepper tossed with caesar dressing,  
topped with parmesan, tomatoes  
& croutons 12.00

### Cranberry & Candied Walnut

Dried cranberries, blue cheese crumbles &  
candied walnuts on romaine & spring mix, with  
choice of dressing on the side 13.00

### Thai Peanut

Edamame, carrots, cucumbers & chopped peanuts on  
romaine & spring mix, with sesame ginger dressing on  
the side 13.00

Vegan? Tell your server you don't want garlic bread

### ADD TO YOUR SALAD

Grilled Chicken 5 | Fried Chicken 5

Faux Fried Chicken 6 | Cajun Shrimp Skewer 7  
(5 shrimp per skewer, you may request no spice)



## KIDS' MENU

Includes choice of side 7

### Pub Fish

### Grilled Cheese

### Burger

### Chicken Strips

### Corn Dog

### SIDES

Potato Chips

Applesauce

Watermelon

Fresh-Cut Fries +1

Sweet Potato Tots +2

 Gluten Free  Vegan

We will try our hardest to accommodate food intolerances & allergies but can't guarantee anything will be allergen-free.  
Consuming raw or undercooked meats, poultry, seafood or eggs may pose an increased risk of foodborne illness.

# MEAT HEADS & VEG HEADS

Served With Choice of One Side

## Half-Pound Burger

Half-pound burger grilled with house marinade, on a homestyle bun with lettuce, tomato & onion on the side 11.50

Add American, Cheddar or Pepper Jack cheese +1.50

## Pulled Porkie

Hickory smoked pork on a homestyle bun with Carolina mustard sauce on the side 11.00

☒ Gluten Free Bun +2.50  
Gluten Free? Request sweet BBQ

## BBQ Beef Brisket

Thin strips of smoked brisket, our house BBQ sauce on a toasted hoagie bun 13.00

## Chicken Strip Basket

Choose your dipping sauce: BBQ, Carolina mustard, ranch or buffalo 11.50

## Grilled Cheese & Tomato

Three layers with Cheddar, Pepper Jack & tomatoes 12.00

## Thai Chicken Peanut Wrap

Crispy chicken, romaine, spring mix, carrots, cucumbers edamame, chopped peanuts & sesame ginger dressing 13.00

✓ Vegan Option

Same as above, but with faux chicken tenders 14.00

## Buffalo Fried Chicken Wrap

Fried chicken, romaine, tomatoes, creamy wing sauce & blue cheese crumbles 12.50

## Grilled Chicken Caesar Wrap

Grilled chicken, romaine, tomatoes, parmesan & caesar dressing 12.00

## ✓ Beyond Burger

A plant-based, protein-packed vegan burger that looks & eats like a real burger.

With lettuce, tomato & onion on the side 12.50

Add Vegan Mayo +1.00

Add Vegan Cheese +1.99

Not Vegan? Add American, Cheddar or

Pepper Jack Cheese +1.50

☒ Gluten Free Bun +2.50

## SIDES

Watermelon - Applesauce - Potato Salad - Coleslaw - Potato Chips - Fresh-Cut French Fries +2  
Sweet Potato Tots +3 - House Salad +5.50 - Add a cup of nacho cheese +1.25



## FISH HEADS

Served With Choice of One Side

## Grilled Salmon Burger

Wild-caught salmon with ginger teriyaki crust, on a homestyle bun with lettuce, tomato, onion & sesame ginger sauce on the side 16.00

## Pub Fish Sandwich

Battered whitefish on a toasted hoagie with lettuce, tomato, onion & dill tartar sauce on the side 16.00

## Cajun Grilled Fish Sandwich\*\*

Flaky whitefish, grilled in butter, cajun spices & garlic, on a toasted hoagie with lettuce, tomato, onion & spicy remoulade on the side 17.00

## Maryland Crab Cake Sandwich

A real Maryland crab cake, fried & served on a homestyle bun with lettuce, tomato, onion & house sauce on the side 16.00

## Grilled Shrimp Skewers\*\*

Two shrimp skewers, grilled with butter, cajun spices & garlic 18.00

## Fried Shrimp Po'Boy

Lager-battered shrimp on a toasted hoagie, with lettuce, tomato, onion & spicy remoulade on the side 17.00

## Margarita Shrimp Wrap

Fried lager-battered shrimp with cabbage, fresh margarita salsa & honey-lime sauce 18.00

## Fish Taco Wrap

Fried or grilled\*\* - not your typical fish taco!

With American cheese, cabbage, tomatoes & our house sauce 16.00

## Maryland Crab Cake Dinner

Real Maryland crab cakes with Bridges' house sauce on the side 17.00

## Cajun Grilled Fish Dinner\*\*

Mild & flaky, grilled in butter, cajun spices & garlic 17.00

## Fried Lake Perch Dinner

Breaded fried perch, with dill tartar sauce on the side 20.00  
Subject to availability. Price may fluctuate with market.

## Coconut Shrimp

Crunchy & sweet, with Caribbean sauce on the side 16.00

## Pub Fish

Battered & fried whitefish, with dill tartar sauce on the side 16.00

\*\*Prepared with cajun seasoning.

Let your server know if you want no spice.

☒ Gluten Free ✓ Vegan

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