

# Water Colors

## Appetizers

### Hot Wings

Choose from Teriyaki, Kentucky Black, BBQ, Hot or Mild Sauces with Carrots, Celery Sticks and choice of Ranch or Bleu Cheese Dressing  
10 pcs/7, 16 pcs/10

### Chicken Quesadilla

Marinated Chicken, Green Onions and Bell Peppers smothered with Cheddar and Pepper Jack Cheeses in a Fresh Flour Tortilla with Roasted Corn Salsa and Sour Cream **10**

### Crab Cakes

Made with Jumbo Lump Crab Meat and served with a Citrus Chive Aioli **13**

### Coconut Shrimp

Served with a Peach Chutney **13**

### Tomato Bruschetta

Grape Tomato, fresh Chiffonade Basil, Minced Garlic and Olive Oil, served with Toasted Baguette **7**

### Ahi Tuna

Tuna seared and sliced with a Seaweed Salad, Wasabi, Pickled Ginger, Asian Dipping Sauce with Chili Paste **13**

### Hummus

Garbanzo Bean Garlic and Roasted Red Pepper Puree served with Pita Bread **7**

## Sandwiches

### The Bridge Burger

One-Half pound of Certified Angus Beef grilled and served with Lettuce, Tomato and Onion on a Kaiser Roll. Choice of Cheese: American, Bleu, Cheddar, Provolone or Swiss **10**  
Bacon, Grilled Onions or Sautéed Mushrooms add **1** per item

### California Chicken BLT

Grilled Marinated Chicken Breast, Bacon, Lettuce and Avocado served on Fresh Whole Grain Bread with Garlic and Chive Mayo **11**

### Smoked Turkey And Provolone

Fresh Turkey Breast sliced thin with Provolone Cheese, Lettuce, Tomato, Oven Roasted Garlic, Grape Tomato and Chipotle Pepper Puree on Fresh Baked Ciabatta Bread **11**

### Reuben

Thinly Sliced Corned Beef, Sauerkraut and Melted Swiss Cheese on Grilled Rye Bread with Mustard and Russian Dressing **9**

### Chilled Salmon

Fresh Salmon Filet Poached and Chilled. Tossed in our Herb Citrus Aioli and served on Fresh Whole Grain Bread with Cucumbers, Romaine Lettuce and Tomato **11**

### Cuban

Tender Roast Pork, Virginia Baked Ham, Swiss Cheese served on Cuban Bread with Honey Mustard and Pickles **11**

### Smoked Gouda Chicken

Smoked Gouda, Grilled Herb Marinated Chicken Breast, Avocado, Red Onion, Romaine Lettuce, Tomato, with a Chive Garlic Hungarian Paprika Aioli served with Fresh Baked Ciabatta, **12**

### Crab Cake

Pan Seared with Corn Meal atop Lettuce, Tomato, and Red Onion. Drizzled with a Lemon Aioli and topped with Alfalfa Sprouts served on our Fresh Baked Kaiser Bun **14**

### Grilled Grouper With Fresh Lemon

Arugula, Tomato, Red Onion, Alfalfa Sprouts, Cucumbers and Pesto **13**

### Mahi Blackened To Perfection

Served with Lettuce, Tomato, Fresh Avocado, Black Bean Salsa and Cilantro Sour Cream on a Toasted Kaiser Roll **13**

### Classic Fish Sandwich

Choose Mahi or Grouper, Blackened or Grilled with Lettuce, Tomato, Onion and topped with Creole Tarter Sauce **12**

## Wraps

### Vegetable

Oven Roasted Portobello Mushrooms, Yellow Squash, Zucchini, Red Onion, Grape Tomatoes with Alfalfa Sprouts and Pesto, with fresh Arugula and wrapped in a Wheat Tortilla **10**

### Thai Chicken Lettuce

Oven Roasted and Shredded Thai Peanut Chicken with Julienne Vegetables wrapped in Bibb Lettuce Leaves and served with Our Asian Dipping Sauce **11**

### Tuna Or Chicken Salad

Stuffed with Alfalfa Sprouts, Romaine Lettuce and Roma Tomatoes in a Honey Wheat Tortilla **9**

## Salads

### Caesar

Romaine Lettuce tossed with traditional Caesar Dressing, Croutons, Parmesan Cheese and Kalamata Olives **10**

### House

Spring Mix served with your favorite Homemade Watercolors Dressing and topped with Tomatoes, Cucumber, Shredded Carrot and Croutons **10**

### Ahi Tuna

Seared Ahi Tuna sliced and accompanied with Asian Noodles marinated in an Asian Dressing atop Baby Greens, Toasted Cashews, Mandarin Oranges, Peppers, Cucumbers and Tomatoes **14**

### Greek

Romaine and Spring Mix tossed with Basil Balsamic Vinaigrette, Cucumbers, Feta Cheese, Oven Roasted Grape Tomatoes, Red Onion, Pine Nuts and Olive Tapenade Crostini **11**

### Fresh

Field Greens, Strawberries, Grapes, Pine Nuts, Feta Cheese and Bell Peppers tossed with a Peach Vinaigrette topped with Toasted Pine Nuts, Cucumbers and Alfalfa Sprouts **10**

### Refreshing and Healthy Bean Salads

#### Quinoa

Basil, Cilantro, Cucumbers, Julienne Red Onions, Olive Oil and Citrus **8**

#### Asian Bean

Black Eyed Peas and Navy Beans with Bell Peppers, Onions and Cilantro and Shredded Carrots tossed with our Soy Vinaigrette **8**

#### Add Any Of The Following To Your Salad

Chicken **4** Skewered Shrimp, Salmon, Mahi or Tuna **6**

## Sides

Sweet Potato Fries **3** French Fries **3** Cole Slaw **2**  
Soup Du Jour: Cup/ **3** Bowl/ **4** Vegetable Du Jour **3** Mixed Fresh Fruit **4**  
Quinoa **3** Asian Bean **3**

## Small Dinner Salads

### Caesar

Romaine tossed with Caesar Dressing, Parmesan Cheese and Croutons **4**

### House

Spring Mix, Carrots, Grape Tomatoes, Croutons and Cucumbers with choice of dressing **4**

## Entrées

### N.Y. Strip

10oz Grilled to perfection and served with Vegetable of the day **23**

### Shrimp Scampi

Jumbo Shrimp sautéed with Garlic, White Wine, Tomato, Mushroom and Basil served over Imported Egg Linguini **18**

### Baby Back Ribs

Full Rack of "Fall-Off-The-Bone" Ribs drenched in our House BBQ Sauce **18**

### Fresh Atlantic Salmon

Fresh Grilled or Poached Salmon served with your choice of a Coconut Infused Bechamel Sauce or a Southwestern Roasted Tomato Sauce **17**

### Fresh Florida Snapper

Our Chef will prepare it your way! Blackened, Grilled or Francaise style **19**