



## Waterfront cafe

### STARTER'S

<b>BAHAMIAN SEAFOOD CHOWDER</b>	<b>\$6 BOWL</b>
<b>SOUP DU JOUR</b>	<b>\$5 BOWL</b>
<b>ITALIAN FLAT BREAD</b>	<b>\$12.50</b>
TOPPED WITH SUNDRIED TOMATOES, GRAPE TOMATOES, FRESH MOZZARELLA AND BASIL	
<b>BBQ CHICKEN FLATBREAD</b>	<b>\$12.50</b>
TOPPED WITH GRILLED CHICKEN, SMOKED MOZZARELLA, SWEET ONION, BBQ SAUCE & CILANTRO	
<b>GORGONZOLA FLATBREAD</b>	<b>\$12.50</b>
BALSAMIC GLAZED FIGS AND CRISPY PANCETTA	
<b>BUFFALO CHICKEN WINGS – DOZEN</b>	<b>\$12.50</b>
WITH BLEU CHEESE DIPPING SAUCE	
<b>ASIAN TUNA TOSTADA</b>	<b>\$12.00</b>
TOASTED WONTONS, ASIAN SLAW, SESAME SEARED AHI-TUNA WITH WASABI CREAM	
<b>ASIAN CALAMARI—SWEET AND SPICY</b>	<b>\$12.50</b>
<b>SHRIMP COCKTAIL</b>	<b>\$13.00</b>
HOUSEMADE COCKTAIL SAUCE	
<b>JUMBO LUMP CRABCAKE</b>	<b>\$13.00</b>
CHIPOLTE BEURRE BLANC AND AVOCADO PUREE	

### SALAD'S

<b>ORIENTAL</b>	<b>\$ 9.50</b>
BABY GREENS, ALMONDS, MANDARIN ORANGES, RED PEPPERS AND SNOW PEAS, SESAME GINGER DRESSING	
<b>UNTRADITIONAL CAESAR</b>	<b>\$ 9.50</b>
CRISP ROMAINE, RADICCHIO, ENDIVE AND SPINACH, TOSSED WITH OUR CAESAR DRESSING, TOASTED CROUTONS, PARMESAN CHEESE, TOPPED WITH ANCHOVIES	
<b>GORGONZOLA</b>	<b>\$10.50</b>
MIXED GREENS, GORGONZOLA CHEESE, DRIED CHERRIES, RAISINS, GRAPES, TOASTED WALNUTS, APPLES, HONEY CIDER VINAIGRETTE	
<b>ENHANCE THE ABOVE SALADS BY ADDING</b>	<b>\$6.00ea</b>
GRILLED CHICKEN BREAST, SKEWERED SHRIMP, SALMON MAHI OR SESAME SEARED TUNA	
<b>TOMATO &amp; MOZZARELLA SALAD</b>	<b>\$14.00</b>
RIPE TOMATO, FRESH MOZZARELLA, SWEET ONION, AND FRESH BASIL, BALSAMIC VINEGAR AND EXTRA VIRGIN OLIVE OIL	
<b>CHEF SALAD</b>	<b>\$14.00</b>
MIXED GREENS, JULIENNE TURKEY, HAM, SWISS AND AMERICAN CHEESE, TOMATO, OLIVES AND EGG SERVED WITH CHOICE OF DRESSING	
<b>BURGERS</b>	
<b>CLASSIC BRIDGE BURGER</b>	<b>\$12.50</b>
ANGUS BEEF GRILLED SERVED WITH LETTUCE, TOMATO AND ONION ON A ROLL, CHOICE OF CHEESE	
<b>BRIDGE TURKEY BURGER</b>	<b>\$12.50</b>
CHEF'S FAMOUS HOMEMADE, SUNDRIED TOMATO MAYO ON A TOASTED ROLL	
<b>ALOHA BURGER</b>	<b>\$13.00</b>
TOPPED WITH TERIYAKI BEEF, GRILLED PINEAPPLE AND FRIED EGG ON A ROLL	

### SANDWICHES AND WRAPS

<b>CLUB WRAP</b>	<b>\$13.50</b>
ROAST TURKEY, APPLEWOOD SMOKED BACON, SWISS CHEESE, LETTUCE, TOMATO, AND AVOCADO ON A WHEAT WRAP	
<b>FRIED CHICKEN WRAP</b>	<b>\$13.50</b>
COUNTRY STYLE FRIED CHICKEN, SHREDDED LETTUCE, SWISS CHEESE, AND TOMATO, RANCH DRESSING ON A WHEAT WRAP	
<b>CURRIED CHICKEN SALAD</b>	<b>\$13.50</b>
ALL WHITE MEAT CHICKEN, APPLES, RAISINS MIXED WITH A LIGHT CURRY SAUCE AND SERVED ON A TOASTED CROISSANT	
<b>TUNA VEGETABLE SALAD</b>	<b>\$12.50</b>
WHITE ALBACORE, MIXED WITH CELERY, CARROTS, RADISHES, CHOPPED EGG AND SWEET RELISH WITH LETTUCE, TOMATO ON MULTIGRAIN BREAD	
<b>THE B.L.T.</b>	<b>\$12.00</b>
CRISPY APPLEWOOD BACON, LETTUCE, TOMATO, SWISS CHEESE AND AVOCADO WITH CHEF'S BASIL MAYO, ON MULTI GRAIN BREAD	
<b>THE ULTIMATE GRILLED CHEESE</b>	<b>\$12.00</b>
BRIE, SWISS, CHEDDAR, AMERICAN, PROVOLONE AND TOMATO SOURDOUGH BREAD	
<b>MAHI-MAHI</b>	<b>\$17.00</b>
BLACKENED OR GRILLED, MIXED GREENS, TOMATO, BLACK BEAN SALSA, AVOCADO AND CILANTRO CREAM ON TOASTED ROLL	

### PASTABILITIES

<b>ANGEL HAIR</b>	<b>\$20.00</b>
ROMA TOMATOES, GARLIC, FRESH MOZZARELLA, TOASTED PINE NUTS AND FRESH BASIL	
<b>LINGUINI AND SHELLFISH</b>	<b>\$24.00</b>
SHRIMP, CLAMS, AND MUSSELS IN A GARLIC TOMATO BROTH	
<b>BLACKENED CHICKEN FETTUCINE ALFREDO</b>	<b>\$21.00</b>
WITH GRILLED VEGETABLES	

### HOUSE SPECIALS

<b>JUMBO LUMP CRABCAKES</b>	<b>\$29.00</b>
TWIN CRABCAKES WITH MUSTARD CREAM, JASMINE RICE AND VEGETABLE DU JOUR	
<b>RIB EYE STEAK</b>	<b>\$28.00</b>
SERVED WITH BAKED POTATO WEDGES	
<b>GLAZED SALMON</b>	<b>\$24.00</b>
SOY SAUCE AND GINGER WITH STIR FRY VEGETABLES	
<b>MARINATED ROASTED HALF CHICKEN</b>	<b>\$22.00</b>
PREPARED WITH CHIPOTLE AND LIME, MANGO RELISH SERVED WITH JASMINE RICE	
<b>FRESH FISH OF THE DAY</b>	<b>MARKET PRICE</b>
GRILLED, BLACKENED OR PAN SAUTÉED	

### DESSERT

<b>PEACH SHORTCAKE</b>	<b>\$6.00</b>
HOUSEMADE SPECIALTY	
<b>CHOCOLATE LAYER CAKE</b>	<b>\$6.00</b>
RASPBERRY SAUCE	
<b>KEY LIME PIE</b>	<b>\$6.00</b>
AN AUTHENTIC FLORIDIA FAVORITE	
<b>CRÈME BRULEE CHEESECAKE</b>	<b>\$6.00</b>
WITH CARAMEL SAUCE	
<b>VANILLA OR CHOCOLATE ICE CREAM</b>	<b>\$5.00</b>
ADD A SCOOP TO ANY OF THE ABOVE \$2.00	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.  
\*Certain items on our menu contain alcohol.