

BRIDGE SPAN 14

SMALL PLATES

SEE SPECIALS BOARD FOR TODAY'S FEATURED DISH

Fish Tacos

seared local fish of the day, chili-garlic sauce, fennel slaw 12

Pan Fried Oysters

three Panko-Buttermilk crusted oysters with remoulade and lemon wedges 14

Waygu Beef Sliders

with sharp cheddar, heirloom tomatoes, greens & caramelized onions 15

Spicy Grilled Calamari

roasted organic fennel, peppers, mushrooms, and feta cheese 15

Scallops

israeli cous cous, grilled organic vegetables, queso fresco, and white balsamic vinaigrette 16

Steamer Clams

Bridge Span 14 style, organic garlic, shallots, baby heirlooms, Chardonnay, and butter. 16

Tenderloin Tips

lightly seared tender, sauteed seasonal organic vegetables, crispy rice noodles 18

SOUP AND SALAD

SEE SPECIALS BOARD FOR TODAY'S SOUP DU JOUR

Quinoa Grapefruit Fennel Salad

white grape fruit and sliced fennel on a bed of quinoa 8

Organic Mixed Greens

with house-honey lemon dressing 8

Oyster and Spinach Salad

pan-fried oysters, spinach, tomatoes, red onions, and a warm bacon vinaigrette 10

Organic Arugula

with caramelized onion, roasted red pepper, chipolte lime vinaigrette topped with feta cheese 10

Caprese

with organic heirloom tomatoes, fresh basil, and mozzarella with balsamic glaze 10

ENTREES

WITH ROASTED FENNEL AND A PURPLE POTATO MASH

Fettuccine Funghi

with organic wild porcini and cremini mushrooms in a pan-reduced cream sauce 16

Linguine with White Clam Sauce

manila clams in the shell with a garlic white wine sauce over linguine pasta 18

U-10 Diver Scallops

28

Lemon and White Wine Black Grouper

30

House-Special Beef Tenderloin

with red wine demi reduction sauce and mushrooms 36

ADD

Sautéed Mushrooms 5

Scallops, Calamari, Chicken Breast 6

Oysters 8

Beef Tender 18