

# THE BRIDGEWATER CLUB BAR MENU

<b>POPCORN SHRIMP</b> .....	\$14
SHRIMP DREDGED IN A LIGHT TEMPURA BATTER, SCOTCH BONNET REMOULADE, ASIAN SLAW	
<b>CHEESE QUESADILLA</b> .....	\$8
TRI-COLORED PEPPERS, PEPPER JACK CHEESE AND MANGO PAPAYA SALSA DRESSING. ADD CHICKEN \$5 –ADD SHRIMP \$10	
<b>FRIED CHICKEN WINGS (8)</b> .....	\$10
YOUR CHOICE - ASIAN, JERK, CAJUN, BUFFALO, BBQ, LEMON GARLIC. SERVED WITH CHUNKY BLUE CHEESE, CARROTS AND CELERY	
<b>GROUPEL SANDWICH</b> .....	\$20
GRILLED MARINATED GROUPEL, PAN FRIED OR BLACKENED, CARAMELIZED ONIONS, CAJUN REMOULADE	
<b>BRIDGEWATER SIGNATURE CHEESE BURGER</b> .....	\$14
BLEND OF BRISKET AND CHUCK SIRLOIN TOPPED WITH RED ONION, ICEBERG LETTUCE, TOMATO, CHEDDAR CHEESE AND APPLEWOOD SMOKED BACON. SERVED WITH FRIES OR CHIPS	
<b>THREE MAHI-MAHI TACOS</b> .....	\$15
THREE BLACKENED MAHI-MAHI TACOS SERVED ON SOFT FLOUR OR CORN TORTILLAS. LIME CABBAGE SLAW FRESCA, AVOCADO AND CILANTRO CHIPOTLE AIOLI	
<b>FETTUCCHINI ALFREDO</b> .....	\$12
CREAMY ALFREDO SAUCE ON A BED OF TENDER FETTUCCHINI. ADD CHICKEN \$5 – ADD SHRIMP \$10	
<b>SPAGHETTI &amp; MEATBALLS</b> .....	\$15
PASTA COOKED AL DENTE, OLD FASHION MEATBALLS AND TOMATO GRAVY	
<b>TASTE OF THE ISLAND CHICKEN SANDWICH</b> .....	\$11
GRILLED PINEAPPLE, GOUDA CHEESE, SLICE HAM, GUACAMOLE MAYONNAISE, FOCACCIA BREAD, LETTUCE, TOMATO AND RED ONION	
<b>BLACKENED MAHI WRAP</b> .....	\$16
GRILLED FRESH MAHI-MAHI, AVOCADO, TOMATO AND ARUGULA TOSSED WITH CHIPOTLE GARLIC SAUCE	

Ron Duprat  
Executive Chef

Katie Jones, Todd  
Woods, Kalim  
Ventura  
Sous Chefs