

BEEF

New York Strip
Center Cut - Grilled to Perfection!
\$21.95

Filet Mignon
Steak Supreme!
Fork Tender and Succulent!
\$21.95
with a Crab Cake or Fried Shrimp
\$28.95

Prime Rib with Au Jus
The Best on the Shore!
Juicy and Mouth Watering!
Another Local Favorite!
Queen Size - **\$22.95**
King Size - **\$28.95**

All our Beef is Fresh Hand-Cut on
Premise and cooked to specification.
We are not responsible for meats ordered

BEVERAGES

Bottled Water **\$1.25**
Soft Beverages **\$2.50**
Fresh Ground
Coffee **\$2.25**
Juices **\$3.25**

Children's Menu

Chicken Tenders and
French Fries **\$5.95**

Burger and
French Fries
\$5.95

Cheeseburger and
French Fries
\$5.95

Hot Dog
and French Fries
\$4.95

Grilled Cheese
and French Fries
\$4.95



BURGERS

Half Pounder
Yes! One half pound of fresh ground beef,
charbroiled to order **\$9.95**
With Chesse **\$10.95**

Bacon Cheese Burger
Our famous half pounder topped
with bacon and melted cheese -
Everything tastes better with Bacon!
\$11.50

Blue Cheese Burger
Half pounder with homemade
blue cheese dressing. **\$11.50**

Lettuce, Tomato & Mayo - **\$1.00 extra.**

Cajun Burger
Half pounder topped with spicy cajun relish
and provolone cheese. **\$11.50**

Junior Burger
1/3lb. of fresh ground beef. **\$6.95**
With Chesse **\$7.95**

Not responsible for Burgers ordered well done!

SIDE ORDERS

French Fries, Seasoned Fries
Cole Slaw, Applesauce
Onion Rings **\$2.95**

ISLAND TIDBITS

*The Island was named
by Matthew Tilghman after it
had been left to him by
Matthew Tilghman Ward,
Matthew Tilghman being a
cousin of Mr. Ward,
and his namesake.*



*In 1897 Tilghman Packing
Co., opened for the purpose
of shucking oysters. Fifteen
shuckers were employed.
Owners and organizers
were Camper and Skinner
Harrison, brothers.
Several years later they
added the canning of
vegetables and fish to
their business.*



*Three-fourths of the
Earth's surface is water,
and one-fourth is land.
It is quite clear that the good
Lord intended us to spend
triple the amount of time
fishing as taking care
of the lawn.
~ Chuck Clark*

MVP Designs 2014 / Just One More!

Characters

BRIDGE RESTAURANT

38.7089°N

Dinner Menu

76.3350°W

Tilghman Island, MD • 410-886-1060



*The island is known in the land records of the province of
Mary-Land as Great Choptank Island, but took on the names of a
succession of its owners. When granted to Seth Foster in 1659, it
naturally became known locally as Foster's Island, and so on.
The Tilghman family owned it for over a century, beginning with
Matthew Tilghman in 1752, and they were the last family to own it.
It has remained Tilghman's Island ever since.
The community and the post office are simply Tilghman, however.*



Appetizers

Steamed Seafood Sampler

Pick 3 of 5
Sea Scallops (3) Clams (4)
Shrimp (3) Mussels (6/8)
Oysters (3) In season **\$14.95**

Rockfish Bites

Chunks dusted with
light flour & deep fried **\$10.95**

Scallops

Sea scallops steamed and lightly sprinkled
with Old Bay seasoning
and served
with drawn butter
\$13.95

Seared Scallops

With Strawberry and
Balsamic Glaze
\$10.95

Blackened Scallops

Fresh Sea Scallops Blackened
and Topped with a Butter Cream Sauce
\$10.95

Angels on Horseback

Sea Scallops or Jumbo Shrimp Wrapped in
bacon - Smothered with BBQ Sauce
\$10.95

Stuffed Mushroom Caps

Mushroom Caps Stuffed with
Lump Crab Imperial and Baked with a
hint of Sherry **\$13.95**

Mozzarella Caprese

Seasonal - Sliced Tomatoes, fresh
Mozzarella, Fresh basil and Olive Oil
\$9.95

Smoked Bluefish

Served with Crackers and
Remoulade Sauce **\$9.25**

Fried Calamari

Dusted with flour, Deep Fried and Served with
Marinara Sauce **\$9.25**

Mussels

In Red or White sauce with hot bread
\$12.95
Steamed with drawn butter **\$11.95**

Sauteed Mussels

With Arugula & Blue Cheese
\$12.95

Hot Crab Dip

Lump Crab Meat, Cream Cheese and Spices,
Served with Hot Bread -
A Local favorite! **\$10.95**

Soups & Salads

Cream of Crab

Served Thick 'N' Creamy, Generously Laced
with Lump Crab Meat **\$6.25**

French Onion

Served in a Crock and Topped
with Croutons and Provolone Cheese **\$6.25**

Maryland Vegetable Crab

Maryland Style, Spicy and Rich in Flavor
\$6.25

Oyster Stew

(Seasonal) Made to Order,
The Eastern Shore Way! **\$7.95**

Spinich Salad Fresh Leaf

Spinach, Mushrooms, Egg, Almonds,
Bacon and Tomato **\$9.75**
with Crilled Chicken **\$13.95**

Garden Tossed Salad

Lettuce, Tomato, Cucumbers,
Onions and Croutons **\$4.25**

Clams or Oyster Casino

(oysters seasonal) Made with
Original Recipe **\$10.50**

Large Steamed Shrimp

(1/2 lb.) Steamed in
Old bay and Beer
\$11.95

Danish Brie

Baked with Honey and Almonds
and Served with Hot Bread
\$8.95

Clams on the Half Shell

Middle Necks - Six (6) **\$5.95**
Twelve (12) **\$11.95**

Seafood Kabobs

Your choice of Rockfish Scallops,
Shrimp or Vegetable (2)
Served with green pepper,
onion, tomato & mushroom **\$15.95**
Additional Kabob **\$9.00**

Oysters - Seasonal

Oysters raw (6) **\$7.95** (12) **\$15.95**
Oysters Steamed (6) **\$7.95**
(12) **\$15.95**
Oyster Rockbeller 1/2 Doz. **\$10.50**
Oyster Shooter **\$6.50**

Cesar Salad

Romaine lettuce tossed with Croutons,
Shredded Parmesean Cheese
and Cesar Dressing **\$10.50**
with Crilled Chicken **\$14.50**

Salad Dressings

Ranch, Thousand Island, Honey Mustard,
Italian, Sun Dried Tomato,
Toasted Sesame, Oil and Vinegar
Home Made Blue Cheese (\$1.50 Extra)

CHICKEN

Chicken Piccata

Chicken Breast in Lemon,
Butter and Caper Sauce
\$18.95

Chicken Marsala

Chicken Breast with Mushroom
in a Marsala Wine Sauce
\$18.95

Chicken Sorrento

Chicken Breast topped with Basil,
Fresh Tomatoes and Mozzarella
in a White Wine sauce.
\$19.95

Imperial Chicken

Chicken Breast topped with
Jumbo Lump Crab Imperial
\$21.95

Chicken Fra Diabolo

Red Peppers, Red Onion, Capers,
White Wine,
Garlic & Hot Peppers sauteed
in a cream red sauce.
Served over Linguini.
\$19.95

SEAFOOD

Crab Cakes

The Family Recipe!
Fried, Broiled or Blackened
\$28.95

Soft Crab Platter

Seasonal - Soft Crabs floured,
Seasoned and Sauteed in Butter. **\$28.95**

Stuffed Shrimp

Stuffed with Crab Imperial
and Baked to Perfection! **\$26.95**

Entrees

Catch of the Day!

Market Price

Fried Butterfly Shrimp

Old Fashioned Favorite!
Hand-Patted and Golden Brown **\$18.95**
with a Crab Cake **\$28.95**

Stuffed Rockfish

Baked with Crab Imperial topping &
served with 2 of your favorite sides
\$26.95

Rockfish Platter

Fried Fillet & served with
2 of your favorite sides **\$19.95**

Fisherman's Stew

A Platter of Pasta with Clams, Mussels,
Shrimp and Scallops in
Red or White Sauce. **\$27.95**

Fried Oyster Platter

Plump Oysters! - Hand patted and fried
to a Golden Brown **\$18.95**
with a Crab Cake **\$28.95**

Lobster Tails

Cold Water Maine Lobster Tails
Broiled & Served with drawn Butter
\$26.95

Shrimp Fra Diabolo

Red Peppers, Red Onion, Capers, White
Wine, Garlic & Hot Peppers sauteed in a
cream red sauce. Served over Linguini.
\$19.95

Blackened Tuna Steak

Cooked to your temperature
Topped with fresh salsa **\$18.95**

North Atlantic Salmon

Seared Salmon served with chilled
cucumber dill sauce **\$18.95**

Add a Tail

Buy any entree & add a
Lobster Tail or
make your own Surf & Turf.
Buy a Prime Rib,
New York Strip,
Filet Mignon & add a tail.
\$10.95

PORK & VEAL

Pork Shank

Slow cooked Meaty Shank with infused
Demi Osso Bucco Sauce with
Garlic Mashed Potatoes -
Can you say Yummy? **\$20.95**

Braised Short Rib

In a Veal Demi-Glazed sauce over
Mashed Potatoes **\$19.95**

Buongustaio

Veal Medallions with Roasted red peppers
in a Brandy Cream Sauce **\$18.95**

Veal Piccata

Veal Medallions in Lemon,
Butter and Caper Sauce
\$19.95

Veal Marsala

Veal with Mushroom
in a Marsala Wine Sauce
\$19.95

BBQ "Baby Back" Ribs

FULL Rack Danish Baby Back
Ribs Smoked to Perfection!
\$18.95

We will add a 20% gratuity on parties of 6 or more. Prices Subject to change without notice.
Please Pay Wait Staff. We accept Visa, Mastercard, American Express & Discover

All Entrees Served with Hot Bread and Choice of Two: Garden Salad, Baked Potato, French Fries,
Red or White Pasta, Vegetable Du Jour, Cole Slaw or Applesauce