

THE GRILL AT MORRIS BRIDGE

LUNCH MENU

SHAREABLES

The Grill Chicken Wings \$14

8 chicken wings tossed in housemade sweet heat sauce, & grilled

Caprese Salad \$15

ciliegine mozzarella, heirloom cherry tomatoes, baby arugula, pesto vinaigrette, & balsamic glaze

Shrimp Mozambique \$16

marinated shrimp, white wine, garlic, paprika butter sauce, & grilled bread

Rhode Island Calamari \$16

crispy fried calamari, with banana pepper tomato salad, & tomato aioli

Ahi Tuna \$16

blackened fresh ahi tuna, wakame salad, togarashi beurre blanc, & spicy soy mustard

Charcuterie Board \$25

assorted meats, artisanal cheeses, grilled bread, fruits, jams, & condiments

Spinach & Artichoke Dip \$12

spinach, artichoke, three cheese blend, & grilled bread

Sauteed Mussels \$16

pei mussels, ground linguica, tomatoes, herbed garlic butter, & grilled bread

SANDWICHES

all sandwiches served with house made french fries

The Grill Cuban Sandwich \$13

cocola shredded pork, salami, ham, swiss cheese, cuban bread, & peri peri dijonaise

Smash Burger \$16

ground brisket, short rib & chuck, lettuce, tomato, onion, white cheddar cheese, peri peri mayo

Blackened Chicken Sandwich \$15

blackened chicken breast, lettuce, tomato, onion, smoked bacon, & tomato aioli

Mahi Sandwich \$15

blackened or grilled mahi, lettuce, tomato, onion, & tartar

Reuben Sandwich \$14

corned beef, sauerkraut, swiss cheese, thousand island dressing, on grilled marble rye

Ribeye Sandwich \$16

shaved ribeye, caramelized onions, swiss cheese on an amarosa roll with au jus

ENTREES

Caprese Stuffed Chicken \$22

pesto marinated chicken breast stuffed with tomatoes, spinach & mozzarella cheese. Served with The Grill mashed potatoes, broccolini & balsamic glaze

Teriyaki Glazed Salmon \$25

fresh salmon with a teriyaki glaze, togarashi beurre blanc, cilantro thai basil jasmine rice & asparagus

Chicken & Broccolini \$19

marinated chicken breast, broccolini, garlic, lemon cream & rigatoni

Steak Frites \$22

8 oz sirloin steak, house made french fries, chimichurri, roasted garlic peppercorn aioli

SOUPS

New England Clam Chowder \$9

Caldo Verde Soup \$9

linguica, kale, beans, & potatoes

Soup of the Day \$9

SALADS

protein add ons grilled or blackened:
chicken \$7, salmon \$8, shrimp \$9

Morris Bridge Salad \$8

mixed greens, tomatoes, shaved red onion, radish, & spiked garlic dressing

Cross Creek Salad \$9

arugula, strawberries, candied pecans, goat cheese & honey lime vinaigrette

Grilled Caesar Salad \$10

grilled romaine hearts, creamy garlic caesar dressing, shaved parmesan, & croutons

The Grill Wedge Salad \$12

baby iceberg lettuce, bleu cheese crumbles, bacon, pickled red onions, bleu cheese dressing, & balsamic glaze

SOUTHSHORE BAR PIZZA

Route 3 \$15

mushrooms, peppers, caramelized onions

Route 24 \$15

pancetta, green olives, jalapeño, pecorino-romano

New Bedford \$15

hot chicken, onions, scallions, peri peri sauce

Route 140 \$15

linguica, banana peppers, onions

Cheese \$10

Build Your Own

Veggies \$1 each

onions, peppers, mushrooms, green olives, jalapeño peppers, banana peppers

Meat \$2 each

pepperoni, linguica, pancetta, hot Italian sausage, chicken, bacon

KIDS MENU

Chicken Tenders \$9

Smash Burger \$9

Hot Dog \$9

Macaroni & Cheese \$7

DESSERTS

Crème Brûlée \$10

Chef's Cheesecake \$10

Chef's Cake \$10

FOR ALL PARTIES OF 8 OR MORE THERE WILL BE A 20 % SERVICE CHARGE ADDED

Consumer Advisory: Consuming raw or undercooked meats, eggs, poultry, seafood or shellfish increases your risk of contracting a food borne illness especially if you have certain medical conditions. We respectfully cannot guarantee steaks cooked medium well and above.