

JUG BRIDGE SEAFOOD



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Jug Bridge Seafood Restaurant, Inc.

9009 Baltimore Road, Frederick, Maryland 21704

Appetizers

Seafood Ceviche \$10.25

A Medley of Squid, Mussels, Shrimp and Crab Meat Marinated in Special House Lemon Sauce & Olive Oil.

Shrimp on the Bed (Steamed or Grilled) \$12.25

6 Jumbo Shrimp on the Bed of Pan-fried Soy Bean Tofu with Soy Vinegar Sauce & Sesame Oil.

Fresh Oysters (1/2 doz or 1 doz) \$ 6.50 \$12.25

On the Half Shell Serve with Cocktail & Horseradish Sauce.

Garlic Crabs \$10.25

Sautéed Maryland Blue Crab Claws in Garlic, Butter & White Wine. A Jug Bridge Favorite.

Oysters Rockefeller \$ 9.75

A Half Dozen of Oysters Baked to Perfection of a Classic Spinach, Bacon, Cheeses & Seashore Seasonings.

Wings (10 Pcs) \$ 8.45

Classic Chicken Wings in Your Choice of Buffalo, Old Bay Style Served with Celery and Ranch or Blue Cheese Dressing.

Sweet Sesame Wings (10 Pcs) \$ 9.25

Classic Chicken Wings in Sweet Soy Sauce & Sesame Oil.

Sweet & Spicy Wings (10 Pcs) \$ 9.25

Chicken Wings in Sweet & Spicy Sauce with Grinded Fresh Garlic & Onions.

Fried Basket

Shrimp (1/2 Lb) \$ 7.95

Scallops (1/2 Lb) \$ 7.50

Clams Strips (1/2 Lb) \$ 8.75

Calamari (9 oz) \$ 7.50

From the Steam Room

Shrimp (1/2 Lb) \$ 7.95

Oysters (1/2 Doz) \$ 7.75

Clams (1/2 Doz) \$ 7.75

✓ Consuming raw or undercooked meats, seafood, poultry, shellfish or eggs may increase your risk to food borne illness.

Soups

New England Clam Chowder	Cup \$ 3.25	Bowl \$ 4.35
Maryland Crab Soup	Cup \$ 3.75	Bowl \$ 4.95
Daily Vegetable Soup	Cup \$ 2.75	Bowl \$ 3.95

Delightful Greens

Jug Bridge House Salad	Small \$ 3.95	Large \$ 7.25
<i>Fresh Seasonal Green Salad with Your Choice of Dressing. (Ranch, Italian, French Vinegar, Honey Mustard, Blue Cheese)</i>		
Caesar Salad	Small \$ 4.95	Large \$ 8.25
<i>Fresh Garden Salad added with Romaine & Parmesan Cheese.</i>		
Chicken Caesar Salad	Small \$ 6.95	Large \$10.50
<i>5 oz of Grilled Chicken Breast.</i>		
Tofu Salad	Small \$ 4.95	Large \$ 8.50
<i>A True Farm Land Salad with Organic Soy Bean Tofu.</i>		
Shrimp Salad (Steamed or Grilled)	Small \$ 6.95	Large \$10.50
<i>Seasonal Green Salad with Jumbo Shrimp.</i>		

Sandwiches (Lunch Sandwiches are available Monday ~ Friday only.)

Crab Cake Sandwich	Lunch \$ 7.25	Dinner \$ 9.95
<i>Maryland Crab Cake served on Kaiser Roll.</i>		
Jug Bridge Steak Sandwich	Lunch \$ 6.95	Dinner \$ 9.25
<i>Chopped NY Strip Steak Sautéed with Onions & Peppers on a Hoagie.</i>		
Seasonal Fish Sandwich	Lunch \$ 6.25	Dinner \$ 8.75
<i>Lightly Battered & Deep fried Fresh Seasonal Fish on a Kaiser Roll.</i>		
Chicken Sandwich	Lunch \$ 5.75	Dinner \$ 7.95
<i>5 oz of Grilled or Deep fried Chicken Breast on a Kaiser Roll.</i>		
JB Crab Meat Sandwich	Lunch \$ 7.25	Dinner \$ 9.75
<i>Maryland Blue Crab Meat Salad served on a Kaiser Roll.</i>		

✓ **All Sandwiches come with Fries. Sub Onion Rings additional \$1.00**

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Entrees

(All Entrees Served with Your Choice of Two Sides Except Seafood Linguine, Steamed items & Fried Basket.)

Rib Eye Steak \$17.25

8 oz of Tender Prime Beef Grilled to Perfection. Just like Dad used to make in the backyard.

New York Strip Steak \$19.25

12 oz of the Tenderest Beef You'll ever Taste. Seasoned with Jug Bridge's Original Steak Rub.

Jug Bridge Steak \$18.25

10 oz of Chopped NY Strip Steak sautéed with Onions, Peppers & Fresh Veggies.

Crab Cake \$18.95

Two 4 oz Patties of Maryland Crab Cake. What more can we say? Always a favorite at Jug Bridge.

Fish & Chips \$14.95

11 oz of Icelandic Cod Fillet Straight from the Ice Cold Water of the Atlantic.

Catfish Dinner \$13.95

14 oz of Deep Fried Catfish Direct from the Mississippi Delta. Just like Mama used to Make!

Seafood Linguine \$17.95

A Medley of Shrimp, Octopus, Mussels, Scallops, Squid & Crab Meat Sautéed and Served with Your Choice of Sauce. (Alfredo, Tomato or White Wine Sauce)

Steam Room (Served with Cole Slaw & Fries)

Shrimp (1Lb) \$14.95 Clams (1 Doz) \$15.95

Fresh Fishes (All Fresh Fishes can be Grilled, Pan Fried or Deep Fried.)

Yellow Fin Tuna \$18.75 Chilean Sea Bass \$19.25

Atlantic Swordfish \$21.50 Maryland Rockfish \$18.95

Pacific Flounder \$18.95 ➤Ask Your Server About Availability.

Fried Basket (Served with Cole Slaw & Fries)

Shrimp (1 Lb) \$14.95 Scallops (1 Lb) \$15.95

Clams Strips (1 Lb) \$14.95

Sides

Fries \$2.50 Onion Rings \$3.00

Hush Puppies \$2.50 Cole Slaw \$2.00

Rice Pilaf \$2.50 Redskin Potatoes \$2.75

Steamed Veggies \$2.50 Corn on the Cob \$2.00

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Crabs

Jumbo	(Maryland / Louisiana / N.C.)	\$ Market Price
Large	(Maryland Blue Crabs)	\$ 45.00 / Dozen
Medium	(Maryland Blue Crabs)	\$ 35.00 / Dozen

➤ *Ask Your Server About Availability of Jumbo Crabs.*

Crab Legs & Claws

Alaskan King Crab (1½ Lbs)	\$ 28.95
Alaskan Snow Crab (1½ Lbs)	\$ 19.95

Jug Bridge Seafood Platters

Jug Bridge Platter	\$ 55.00
<i>4 Maryland Blue Crabs</i>	<i>½ Dozen of Fresh Oysters</i>
<i>½ Dozen of Steamed Clams</i>	<i>½ Lb of Snow Crab Legs</i>
<i>1 Lb of Jumbo Shrimp (Steamed or Grilled)</i>	

Frederick Platter	\$ 75.00
<i>½ Dozen of Maryland Blue Crabs</i>	<i>½ Dozen of Fresh Oysters</i>
<i>1 Dozen of Steamed Clams</i>	<i>1 Lb of Snow Crab Legs</i>
<i>1 Lb of Jumbo Shrimp (Steamed or Grilled)</i>	

Maryland Platter	\$100.00
<i>½ Dozen of Maryland Blue Crabs</i>	<i>1 Dozen of Fresh Oysters</i>
<i>1 Dozen of Steamed Clams</i>	<i>1 Lb of King Crab Legs</i>
<i>1 Lb of Jumbo Shrimp (Steamed or Grilled)</i>	

Admiral's Platter (Deep Fried)	\$ 50.00
<i>½ Lb of Jumbo Shrimp</i>	<i>½ Lb of Calamari</i>
<i>½ Lb of Scallops</i>	<i>½ Lb of Clam Strips</i>
<i>1 Piece of Deep Fried Fresh Fish (11 oz)</i>	

Modifiers

<i>Add Chicken (5 oz / Grilled or Deep Fried)</i>	\$3.50
<i>Add Shrimps (6 Pcs / Grilled, Steamed or Deep Fried)</i>	\$7.50
<i>Add Scallops (6 Pcs / Sautéed)</i>	\$6.50
<i>Add Crab Meat (4 oz)</i>	\$7.50

Kids Menu

(Kids menu is for children 12 or younger)

<i>Cheese Burger</i>	\$4.95	<i>Chicken Tenders</i>	\$4.95
<i>Grilled Cheese</i>	\$3.95	<i>Meat Sauce Linguine</i>	\$5.25

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Beers & Wines

Beer List

Draft Beers

	16 oz	20 oz
Miller Light, Bud Light, Sam Adams Seasonal Samuel Adams (Boston Lager)	\$ 3.25	\$ 3.75

Domestic Bottled Beers (12 oz)

Bud Light, Coors Light, Miller Light Michelob Ultra Light, Budweiser, Yuengling Lager	\$ 3.25
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Imported Beers

Corona 12 oz, Heineken 12 oz, New Castle Ale 12 oz Guinness, Blue Moon	\$ 4.50
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Wine List

White Wines

	Glass	Bottle
Robert Mondavi Private Selection / California - Sauvignon Blanc Concannon / Central Coast - Chardonnay	\$ 6.75 \$ 7.25	\$ 29.00 \$ 32.00

Red Wines

Casillero del Diablo / Chile - Cabernet Sauvignon Robert Mondavi Private Selection / California - Cabernet Sauvignon Concannon / Central Coast - Merlot Rosemount / Southern Australia - Shiraz	\$ 6.25 \$ 6.75 \$ 7.25 \$ 7.75	\$ 25.00 \$ 29.00 \$ 32.00 \$ 34.00
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House Wines

White Pinot Grigio, Sauvignon Blanc, Chardonnay Red Merlot, Cabernet Sauvignon, Shiraz Rose White Zinfandel	\$ 5.25	\$ 24.00
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Soft Drinks

Soda	\$2.95	Iced Tea	\$ 2.95
Fruit Juice (Bottle)	\$3.25		