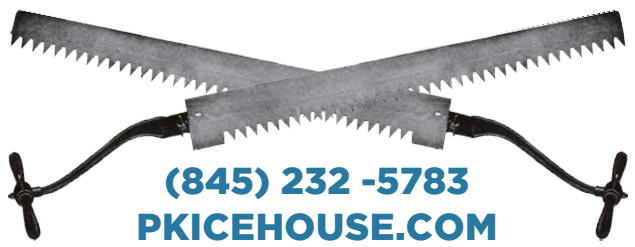


FRESH STARTS

Seasonal Fruit Salad Bowl	5
Wild flower honey whipped cream, fresh mint	
Pork Belly Tater Tots	8
Caramelized leeks, monterey jack, chipotle orange ketchup	
Maryland Crab Cakes	12
Old Bay Aioli, Arugula	
Steamed Clams	12
Shallots, Garlic, White Wine	
Rosemary Calamari	13
Chipotle aioli, roasted tomato sauce	
French Onion Soup	8
Caramelized onions, garlic crostini, provolone, mozzarella, swiss	
Ice House Seafood Bisque	8
Lobster, shrimp, scallops, garlic crostini	

RAW BAR

Chilled Oysters	MP
Chefs selection, cucumber mignonette	
Colossal Shrimp Cocktail	14
House made cocktail sauce	
Littleneck Clams	10
On the half shell, house made cocktail sauce	
Ice House Tower for 2	35
Assortment of oysters, shrimp & littleneck clams	



MAINS

French Crawler French Toast	13
Crown maple whipped cream, Seasonal Fruit	
Fire Grilled Shrimp Benedict	15
Crispy smoked bacon, avocado salsa, hollandaise	
Huevos Rancheros	12
Corn tortillas, cilantro lime white bean mash, sunny side eggs, roasted salsa, jalapeno sour cream, breakfast potatoes	
Seasonal Veg & Egg White Frittata	12
Fresh Fruit Arugula Salad, 9 Grain Bread	
Ice Cutters Breakfast	10
Two eggs any style, bacon or sausage, choice toast, breakfast potatoes	
Slow Roasted Prime Rib Sandwich	13
Caramelized Onions, Gruyere Cheese, Horseradish Cream	
Hudson Valley Duck Grilled Cheese	12
La Belle Farms slow cooked duck, brie cheese, caramelized poached pears	
Reuben	12
slow roasted thick cut corned beef, melted swiss, sauerkraut, thousand islands, grilled marble rye	
Poughkeepsie Po'Boy	15
market fresh fried oysters, new england blue crab aioli, cajun bacon, mix greens, pickled red onions	
Roasted Vegetable Burger	13
Garlic Cucumber Cream, Mixed Greens, Tomato, Summer Slaw, Dill Havarti Cheese	

CLASSICS

Seafood Mac & Cheese	23
Lobster, shrimp, scallops, cavatelli pasta, smoked Gouda, cheddar cheese	
Captain's Fish & Chips	15
Mother's Milk battered cod, French fries, tartar sauce	
Bridge Music Burger	15
8oz creekstone farms beef, cajun bacon, cheddar cheese, lettuce, tomato, onion, garlic herb aioli, french fries. Sub house cut truffle fries +3	

COLD PLATES

Caesar Salad	9
Romaine, parmesean, olive tapenade crostini	
Strawberry Baby Spinach Salad	9
Coach farms goat cheese, strawberries, candied walnuts, pear vinaigrette	
Chipotle Shrimp & Arugula Salad	13
Mixed Greens, Fire Grilled Shrimp, Avocado, Florida orange, crispy tortilla, cilantro lime vinaigrette	

SIDES

Crispy Yukon Gold Breakfast Potatoes	4
Cajun spiced, caramelized onions, bell peppers	
Maple Glazed Breakfast Sausage	4
Crown maple syrup	
Crispy Bacon	3
Smoked cinnamon seasoned	

BRUNCH

POUGHKEEPSIE

ON THE HUDSON