

SNACKS

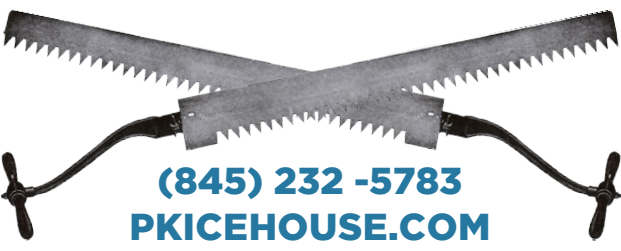
Edamame	8
<i>Spicy orange soy glaze and sesame seeds</i>	
Steamed Clams	12
<i>Shallots, Garlic, White Wine</i>	
Maryland Crab Cakes	12
<i>Old Bay Aioli, Arugula</i>	
Chicken Wings	11
<i>Mango Habanero,Traditional Buffalo</i>	
French Onion Soup	8
<i>Caramelized onions,garlic crostini, provolone, mozzarella, swiss</i>	
Ice House Seafood Bisque	8
<i>Lobster, shrimp, scallops, garlic crostini</i>	
Rosemary Calamari	13
<i>Chipotle aioli, roasted tomato sauce</i>	
“Le Cast” Mac n Cheese	12
<i>Crispy pancetta, truffle, local cheese</i>	

RAW BAR

Chilled Oysters	MP
<i>Chefs selection, cucumber mignonette: “best in the valley”</i>	
Colossal Shrimp Cocktail	14
<i>House made cocktail sauce</i>	
Littleneck Clams	10
<i>On the half shell, house made cocktail sauce</i>	
Ice House Tower for 2	35
<i>Assortment of oysters, shrimp & littleneck clams</i>	

ENTRÉES

<i>add house or caesar salad +4</i>	
Creekstone Farms Hangar Steak	28
<i>Smashed Fingerling Potatoes, Chimichurri Compound Butter</i>	
Creekstone Farms Filet Mignon	32
<i>Pan Roasted 8oz All Natural Beef, Roasted Shallot Mashed, Creamed Spinach, Buttermilk Onion Rings, Truffle Bordelaise</i>	
Hudson Valley Cattle Co. Pork Tenderloin	25
<i>Spiced Rub, Jalapeñ o Grits, Orange Jicama Salad, Tomato Lime Vinaigrette</i>	
Murray Farms Roasted Chicken	24
<i>Roasted Shallot Mashed, Grilled Asparagus, Roasted Garlic Balsamic Glaze</i>	
Fire Grilled Atlantic Salmon	25
<i>Fingerling Potato Salad, Radicchio, Summer Squash, Mustard Vinaigrette</i>	
Pasta Lucia	21
<i>Grilled chicken, prosciutto, sauté ed spinach, sun dried tomatoes, penne pasta, basil cream sauce</i>	
Pasta Sophia	21
<i>Fresh Peas, Grilled Asparagus, Wild Mushrooms, Tomato Cream Sauce</i>	



CLASSICS

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

COLD PLATES

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

SIDES

House-cut Truffle Fries	8
<i>Parmesean, horseradish black pepper aioli</i>	
Grilled Summer Squash	7
<i>Toasted Almonds, EVOO and Balsamic Glaze</i>	
Roasted Asparagus	7
<i>Pecorino Romano, White Truffle Butter</i>	

DINNER

POUGHKEEPSIE
ICEHOUSE
ON THE HUDSON