

# BRISTOL

SEAFOOD GRILL

General Manager Joe Winkler  
Executive Chef Aaron Schowe

## OUR FRESH FISH IS FLOWN IN DAILY AND SUBJECT TO AVAILABILITY

All fish is served mesquite grilled unless otherwise stated. Choice of whipped yukon gold potatoes, lemon-asparagus risotto, lobster mac n' cheese (add \$1.95), chef's seasonal vegetables or grilled asparagus.

**ATLANTIC SALMON** 19.50  
(Canada)

**CRISP FRIED CATFISH** 16.50  
(Ozarks)

**SHUTOME** 26.50  
(Hawaii)

**RAINBOW TROUT** 17.50  
(Idaho)

**WALU (ESCOLAR)** 26.00  
(Hawaii)

**BLACK GROUPER** 25.50  
(Gulf of Mexico)

**KING SALMON** 27.00  
(New Zealand)

**SEARED SEA SCALLOPS** 24.50  
(Georges Bank)

**OPAH** 26.50  
(Hawaii)

**MAHI MAHI** 25.00  
(Hawaii)

**BLUENOSE ANTARCTIC BUTTERFISH**  
26.50  
(New Zealand)

**SEARED AHI TUNA** 27.50  
(Hawaii)

**BARRAMUNDI** 27.00  
(Indonesia)

**1¼ LB. KING CRAB LEGS** 39.00  
(Bering Sea)

**½ LB. COLD WATER LOBSTER TAIL**  
34.00  
(Canada)

**1¼ LB. LIVE MAINE LOBSTER** 28.95  
(Maine)

## STARTERS

**TEMPURA SHRIMP SUSHI ROLLS** cucumber, soy, wasabi, pickled ginger Sm. 6.95 | Lg. 9.50

**CHEESE PLATE** taleggio, grifton village 4 year old cheddar and gorgonzola. Walnut raisin crisps, pickled sultanas, sweet and sour cherries Sm. 6.95 | Lg. 8.95

**LOBSTER TAMALE** corn, roasted poblano, cilantro, avocado crema 8.50

**SMOKED SALMON FLATBREAD** roasted garlic white sauce, red onion, caper, watercress, with lemon infused olive oil 6.95

**MINI NEW ENGLAND LOBSTER ROLLS** butter toasted sweet roll, chilled lobster salad, watercress, old bay spiced fries 9.50

**SEARED SCALLOPS WITH CRISPY PANCETTA** spiced carrot beurre blanc, pickled sultanas, watercress 11.50

**ROASTED DUCK FLATBREAD** fig barbeque, fontina, provolone, gorgonzola, red onion, granny smith apple, sage vinaigrette 7.50

**COCONUT GREEN CURRY MUSSELS** cilantro, lime, crispy sweet potato straws 7.95

**SHRIMP COCKTAIL** cocktail sauce, creole remoulade 14.00

**AHI TUNA SUSHI ROLLS\*** cucumber, soy, wasabi, pickled ginger Sm. 7.95 | Lg. 10.50

**FRIED RED CHILE OYSTERS** sweet and spicy sambal sauce, soy glaze, wakame, pickled ginger, key limes 11.95

**BLUE HILL BAY MUSSELS** white wine and garlic Sm. 7.95 | Lg. 11.95

**VIETNAMESE CRAB SPRING ROLLS** daikon, avocado, mint, basil, pea greens, carrots, sweet n' sour dipping sauce 10.95

**STEAMED LITTLENECK CLAMS** white wine and garlic 12.50

**CHIPOTLE GRILLED SHRIMP** corn-black bean relish, chipotle butter sauce, pico de gallo, cilantro lime sour cream 9.50

**JUMBO LUMP CRAB CAKES** creole remoulade, mango tartar sauce 13.95

**FRIED CALAMARI** jalapeños and carrots, sweet n' sour, creole remoulade 10.95

**GOAT CHEESE BRUSCHETTA** tomato basil cruda, focaccia crisps, kalamata olive tapenade 8.95

**SAUTÉED SHRIMP SCAMPI** with garlic butter 9.00

**TUNA TARTARE\*** pickled cucumbers, broken wasabi vinaigrette, sesame crackers 11.50

**SHARED SAMPLER** jumbo lump crab cakes, calamari, shrimp scampi, trio of sauces 31.00

**COLD SEAFOOD PLATTER\*** shrimp cocktail, fresh shucked oysters, tuna tartare 42.00 (serves 3 – 5)

## FRESH SHUCKED OYSTERS\*

**BLUEPOINT** (Westport, CT) 2.00 each | **CHEF CREEK** (Deep Bay, B.C.) 2.25 each

**MALPAQUE** (Prince Edward Island, CAN) 2.50 each | **MENEMSHA** (Martha's Vineyard, MA) 2.75 each

## SOUPS & SALADS

**NEW ENGLAND CLAM CHOWDER** 4.50 | 6.50

**SPICY CREOLE GUMBO** 4.50 | 6.50

**MAINE LOBSTER BISQUE** 5.50 | 7.50

**BABY GREENS** watercress, feta, toasted pine nuts, honey balsamic vinaigrette 6.50

**CAESAR SALAD** grated reggiano parmigiano, croutons, asiago cheese crisp 6.50

**STRAWBERRIES & BABY GREENS** red onion, parmigiano reggiano, sherry vinaigrette 6.00

## TONIGHT'S ENTRÉES

**CHAR CRUSTED AHI TUNA** roasted yukon gold potatoes, asparagus, foyot sauce 28.50

**KING SALMON** sage-potato gratin, creamed leeks, mustard vinaigrette 28.00

**LOBSTER COBB SALAD** watercress, arugula, baby spinach, tomato, applewood smoked bacon, corn nuts, white cheddar, avocado, corn, red onion, sweet potato shoestrings, tarragon ranch dressing 20.00

**MACADAMIA CRUSTED MONCHONG** Orange buerre blanc, grilled asparagus, seasonal berries 29.50

**CHIPOTLE GRILLED SHRIMP ENCHILADAS** sweet corn-jalapeño crepes, corn-black bean relish, jicama-lime salad, pico de gallo 20.50

**SEARED GEORGES BANK SCALLOPS** lemon-asparagus risotto, shaved fennel salad, basil olive oil, balsamic glaze 27.00

**SCALLOPS with CRISPY SHORTRIBS** chive gnocchi, leeks, oyster mushrooms, marsala pan jus, horseradish gremolata 24.95

**BLACKENED CHICKEN PENNE PASTA** roasted red pepper cream, shiitake mushrooms, leeks, sun dried tomato pesto 16.95

**JUMBO LUMP CRAB CAKES** creole remoulade, mango tatar sauce, whipped yukon gold potatoes, chef's seasonal vegetables 29.50

**SAN FRANCISCO STYLE CIOPPINO** shrimp, scallops, clams, mussels, fresh fish, red wine tomato sauce 25.00

**PAN ROASTED CHICKEN BREAST** chive gnocchi, wild mushrooms, fennel, marsala and sage demi glace, balsamic glaze 19.50

**PANKO FRIED SHRIMP** cocktail sauce, french fries, cole slaw 20.00

**VEGETABLE RAVIOLI WITH SAUTÉED LOBSTER** basil, leeks, spinach, tomatoes, pine nuts, parmigiano reggiano, lobster cream 24.50

**SEAFOOD MIXED GRILL** shrimp, scallop, salmon, jumbo lump crab cake, whipped yukon gold potatoes, sautéed spinach 31.00

## STEAKS & COMBOS

choice of whipped yukon gold potatoes, lemon-asparagus risotto,

lobster mac n' cheese (add \$1.95), chef seasonal vegetables or grilled asparagus

**CENTER CUT FILET MIGNON** 6 oz. 26.00 8 oz. 29.50

**18 OZ. USDA CERTIFIED PRIME ANGUS BEEF BONE-IN RIBEYE** 37.00

**14 OZ. USDA CERTIFIED PRIME ANGUS BEEF KANSAS CITY STRIP** 38.00

**6 OZ. CENTER CUT FILET & PANKO FRIED SHRIMP** 34.50

**6 OZ. CENTER CUT FILET & JUMBO LUMP CRAB CAKE** 35.50

**6 OZ. CENTER CUT FILET & CANADIAN 1/2 LB. LOBSTER TAIL** 45.00

## LOW TIDES CHEF'S TASTING MENU IN 4 COURSES \$32

Add wine pairings \$15 |

**ROASTED CRIMSON BEETS** gorgonzola, pears, candied walnuts, watercress, walnut vinaigrette  
Trefethen Dry Riesling (Napa Valley)

**CHIVE CREPE** wild mushrooms, goat cheese, baby spinach, red wine syrup  
MacMurray Ranch Pinot Noir (Sonoma)

**SEARED SCALLOPS** pappardelle noodles, braised short rib, roasted root vegetables, fig demi glace  
Columbia Crest Horse Heaven Hills Merlot (Washington)

**CHOCOLATE BUTTERSCOTCH TART** sweet and sour cherries, sea salt, sweet balsamic syrup  
Banfi Rosa Regale Brachetto D'Acqui (Italy)

## FEATURED DESSERT

**WARM GHIRARDELLI CHOCOLATE LAVA CAKE** crème anglaise, raspberry sauce, vanilla bean ice cream, hazelnut cookie 7.00

\*These items can be consumed raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

PLEASE JOIN US FOR  
SUNDAY BRUNCH  
EVERY WEEK FROM 10 – 2

## WINE FLIGHT SERIES

**PLATINUM BLONDES**  
**COSMOPOLITAN WHITES**  
**TINY BUBBLES**  
**WEST COAST CRUSH**  
**GO BIG RED**

Martin Codax Albarino, Spain '07		S A Prum Essence, Germany '08		Zaca Mesa Viognier, Santa Ynez Valley '08	9.00
Ferrari Carano Fume Blanc, Sonoma County '08		King Estate Signature Pinot Gris, Oregon '08		Eroica Reisling, Washington '08	11.50
Lunetto Prosecco, Italy		Domaine Ste. Michelle Brut, Washington		Domaine Carneros Brut by Taittinger Napa '05	9.50
Guenoc Petite Sirah, Lake County '07		Hahn Estate Meritage, Central Coast '07		Frei Brothers "Reserve," Russian River Valley '07	11.00
Dynamite Cabernet, North Coast '06		J. Lohr Hilltop Cabernet, Paso Robles '06		Hess Collection Block 19 Cuvee, Napa '06	13.50

### FEATURED WINES FROM J. LOHR

In the late 1960's, Jerry Lohr began an extensive investigation of grape growing regions throughout California. As a result of his farming background, he has always understood and respected the importance of soil quality, climate and location, which lead him to California's Central coast region. The goal of J. Lohr brands is to produce varietals that can compete with the finest in the world, using style that focuses on flavor and complexity through vineyard selection, technology and innovation. The wines featured below come from the Arroyo Seco appellation of Monterey County, San Jose, and Paso Robles.

	SAMPLING	6 OZ. GLASS	9 OZ. CARAFE	BTL.
J. Lohr Bay Mist Riesling, Monterey '07 & '08	4	7.5	10.5	31
J. Lohr Riverstone Chardonnay, Arroyo Seco '07 & '08	4.5	8.5	11.5	33
J. Lohr South Ridge Syrah, Paso Robles '07	4.5	8.5	11.5	33
J. Lohr Los Osos Merlot, Paso Robles '07	4.75	9	12	35
J. Lohr Seven Oaks Cabernet, Paso Robles '07	4.75	9	12	35
J. Lohr Carol's Sauvignon Blanc, Napa Valley '08	5.25	10	13.5	38
J. Lohr Hilltop Cabernet Sauvignon, Paso Robles '06	7	13	16.5	49

### INTERESTING WHITES

	SAMPLING	6 OZ. GLASS	9 OZ. CARAFE	BTL.
Montevina White Zinfandel, California '08	3.25	6	8	23
Jewel Viognier, Lodi '07				29
■ Martín Códax Albariño, Rías Baixas Spain '07	4	7.5	10.5	29
■ Zaca Mesa Viognier, Santa Ynez Valley '08	4.75	9	12	35
Trimbach Gewürztraminer, Alsace, France '06				42
Michel Redde, Sancerre, France '05				43
Conundrum White Meritage, California '08	6.5	12	16	47
Louis Jadot Pouilly-Fuissé, France '08				48
St. Supéry 'Virtú' Meritage, Napa Valley '06				53
■ Château La Nerthe Châteauneuf Du Pape, France '07				78

### CHARDONNAY

14 Hands, Washington '08	3.75	7	9.5	27
A by Acacia, California '08				30
Hess, Monterey '08	4.5	8	11	31
J. Lohr 'Riverstone' Chardonnay, Arroyo Seco '07 & '08	4.5	8.5	11.5	33
St. Francis, Sonoma County '07				35
Souverain, Alexander Valley '08	5	9.5	13	37
Toasted Head "Barrel Reserve", Russian River Valley '07				38
Frei Brothers "Reserve", Russian River Valley '07				43
■ Beaulieu Vineyard 'Carneros', Napa Valley '08	6.5	12	16	47
■ Cuvaion 'Carneros', Napa Valley '08				49
St. Supéry Oak Free, Napa Valley '08				49
Cambria 'Katherine's Vineyard', Santa Maria Valley '07				54
■ Mer Soleil, Santa Lucia Highlands '07				59
■ Jordan, Russian River Valley '07				68
■ Cakebread, Napa Valley '08				75
Amelia by Concha y Toro, Casablanca Valley '04				78
■ Chalk Hill, Russian River Valley '06				82
■ Far Niente, Napa Valley '07				94

### SAUVIGNON / FUME / CHENIN BLANC

Dry Creek Chenin Blanc, Clarksburg '08				29
Nobilo Sauvignon Blanc, Marlborough '08				31
Benziger Sauvignon Blanc, North Coast '08	4.5	8.5	11.5	33
J. Lohr 'Carol's Vineyard' Napa Valley '08	5.25	10	13.5	38
■ Kim Crawford Sauvignon Blanc, Marlborough '09	5.25	10	13.5	39
St. Supéry Sauvignon Blanc, Napa Valley '08				41
■ Ferrari Carano Fume Blanc, Sonoma County, '08	5.5	11	14	41
Cloudy Bay Sauvignon Blanc, Marlborough '07				51

### PINOT GRIGIO / GRIS

Ecco Domani Pinot Grigio, Italy '08	3.75	7	9.5	27
King Estate "Signature" Pinot Gris, Lorane Valley '08	5	9.5	13	37
Maso Canali Pinot Grigio, Italy '08				41
MacMurray Ranch Pinot Gris, Central Coast '07				43
Santa Margherita 'Valdaige' Pinot Grigio, Italy '08				48

### RIESLING

Chateau Ste. Michelle, Columbia Valley '08	3.75	7	9.5	26
Saint M, Pfalz, Germany '08				30
J Lohr 'Bay Mist', Monterey County '07 & '08	4	7.5	10.5	31
SA Prum Essence, Germany '08	4.75	9	12	35
Trimbach Alsace, France '06				42
Chateau Ste. Michelle 'Eroica' Columbia Valley '08	6	12	15.5	45

### CHAMPAGNES & SPARKLING WINES

Domaine Ste. Michelle Brut, Columbia Valley NV		7.5		29
Domaine Carneros Brut by Taittinger, Napa Valley '05				N/A
Taittinger Brut, France NV				79
■ Veuve Clicquot 'Yellow Label', France NV				90
■ Dom Perignon, France '99 & '00				215

## ENJOY HALF PRICE BOTTLES OF WINE EVERY SUNDAY ON ALL BOTTLES UNDER \$100!

### INTERESTING REDS / BLENDS

	SAMPLING	6 OZ. GLASS	9 OZ. CARAFE	BTL.
Rosemont Estates Shiraz, S.E. Australia '07 & '08				32
Ruffino 'Aziano' Chianti, Italy '07				33
Colores Del Sol Malbec "Reserva", Mendoza, Argentina '09	4.5	8.5	11.5	33
J. Lohr Syrah 'South Ridge', Paso Robles '07	4.5	8.5	11.5	33
Guenoc Petite Sirah, Lake County '07	4.75	9	12	35
Hahn Estates Meritage, Central Coast '07	5.25	10	13.5	39
■ Stella Maris Bordeaux Blend, Columbia Valley '05	7	12.5	16.5	49
Hess "19 Block" Cuvée, MT. Veeder '06	8	13.5	17.5	53
■ Conn Creek Anthology, Napa Valley '04 & '05				87
■ Château La Nerthe Châteauneuf du Pape, France '05				89
■ Colidsole Brunello di Montalcino, Italy '03				98
St. Supéry 'Élu' Meritage, Napa Valley '04				108
■ Castello Banfi Brunello di Montalcino, Italy '02				115
■ Pian della Vigne Brunello, Italy '03				115
■ Mount Veeder "Reserve" Red Wine, Napa Valley '03				135
■ E&E 'Black Pepper' Shiraz, Barossa Valley '03				139
Cain Five, Napa Valley '05				152
■ Opus One, Napa Valley '05				225
Cardinale, Napa Valley '04				225

### PINOT NOIR

A by Acacia, Napa Valley '07				37
Estancia, Monterey '08	5	9.5	13	37
Frei Brothers "Reserve", Russian River Valley '07	7	12.5	16.5	49
King Estate "Signature", Lorane Valley '07				56
Kent Rasmussen, Napa Valley '06				58
Gary Farrell, Russian River Valley '06				N/A

### MERLOT

Red Rock 'Winemaker's Select', Central Valley '07	3.75	7	9.5	27
Hogue Genesis, Columbia Valley '06				34
J. Lohr 'Los Osos', Paso Robles '07	4.75	9	12	35
Carmen "Reserve", Chile '06				36
Sagelands 'Four Corners', Columbia Valley '06	5	9.5	13	37
Francis Coppola 'Diamond Collection', California, '07				38
Casa Lapostolle, Colchagua Valley '05 & '07				42
Stonestreet, Alexander Valley '05	5.75	11	14.75	43
Rutherford Hill, Napa Valley '05				48
Chateau St. Jean, Sonoma County '05				52
Chateau Ste. Michelle 'Ethos' "Reserve", Columbia Valley '05				68
■ Northstar Merlot, Columbia Valley '03 & '05				69

### ZINFANDEL

Rancho Zabaco, Sonoma County '07	4.5	8	11	31
Montevina Terra d'Oro, Amador County '06				37
Ravenswood 'Old Vine' Lodi, Central Valley '06				39
Frog's Leap, Napa Valley '07				56

### CABERNET SAUVIGNON

Main Street, Napa Valley '06	4.5	8	11	31
Estancia, Paso Robles '06				35
J. Lohr 'Seven Oaks, Paso Robles '07	4.75	9	12	35
Hogue Genesis, Columbia Valley '06				38
Dynamite, Lake County '06	5.5	10.5	14	41
Lohr 'Hilltop', Paso Robles '06	7	13	16.5	49
Francis Coppola 'Director's Cut', Alexander Valley '07				51
■ Frei Brothers "Reserve", Alexander Valley '06				52
Beaulieu Vineyard 'Rutherford', Napa Valley '05				56
Freemark Abbey, Napa Valley '05				59
Stonestreet, Alexander Valley '05				68
Robert Mondavi 'Oakville', Napa Valley '05				74
■ Merryvale, Napa Valley '05				84
Stag's Leap 'Artemis', Napa Valley '06				89
Jordan, Alexander Valley '05				92
■ Chalk Hill, Russian River Valley '05				99
Silver Oak, Alexander Valley '05				108
■ BV 'George De LaTour' "Private Reserve", Napa Valley '05				160
■ Caymus "Special Selection", Napa Valley '06				225

Vintages subject to change due to availability

■ Denotes this wine has been rated 90+ with either *Wine Spectator* or *Wine Enthusiast*