

# BRISTOL

SEAFOOD GRILL

General Manager Joe Winkler  
Executive Chef Matt Rock

## FRESH OYSTERS\*

### BLUEPOINT

2.25 each (Westport, CT)

### BEAU SOLIEL

2.50 each (New Brunswick, CAN)

### POWDER POINT

3.00 each (Duxbury, MA)

## TODAY'S FRESH FISH

All fish is served mesquite  
grilled unless otherwise stated.  
Choice of two items from  
seasonal side section below  
(add \$2 for lobster mac n' cheese).

This is a sampling of our fresh fish. Daily  
selections vary based on availability.

**ATLANTIC SALMON** 26  
(Bay of Fundy)

**SEARED SCALLOPS** 27  
(Georges Bank)

**AMERICAN RED SNAPPER** 28.5  
(Florida Keys)

**RAINBOW TROUT** 23  
(Idaho)

**ANTARCTIC BLUENOSE BUTTERFISH** 31  
(New Zealand)

**MAHI MAHI** 26  
(Ecuador)

**BARRAMUNDI** 29  
(Indonesia)

**SEARED STRIPED MARLIN (NAIRAGI)** 27  
(Hawaii)

**SEARED 'RARE' AHI TUNA** 31  
(Hawaii)

**½ LB. COLD WATER LOBSTER TAIL** 36  
(Canada)

**1 ¼ LB. ALASKAN KING CRAB LEGS** 48  
(Bering Sea)

## STARTERS

**TEMPURA SHRIMP SUSHI ROLLS** cucumber, soy, wasabi, pickled ginger Sm. 8 | Lg. 11.5

**LOBSTER TAMALE** corn, roasted poblano, cilantro, avocado crema 9.5

**SMOKED SALMON FLATBREAD** roasted garlic white sauce, red onion, caper, watercress, with lemon infused olive oil 8

**BLUE HILL BAY MUSSELS** white wine and garlic Sm. 8.5 | Lg. 13

**STEAMED LITTLENECK CLAMS** white wine and garlic 13

**AHI TUNA SUSHI ROLLS\*** cucumber, soy, wasabi, pickled ginger Sm. 8 | Lg. 12

**ROASTED DUCK FLATBREAD** fig barbeque, fontina, provolone, gorgonzola, red onion, granny smith apple, thyme vinaigrette 8.5

**SHRIMP COCKTAIL** cocktail sauce, creole remoulade 15

**VIETNAMESE CRAB SPRING ROLLS** daikon, avocado, mint, basil, pea greens, carrots, sweet n' sour dipping sauce 11

**CHEESE PLATE** vella dry monterey jack, crave brothers les frères farm stand, roth kase moody blue, walnut raisin crisps, pickled sultanas, sweet and sour cherries Sm. 7 | Lg. 10

**COCONUT GREEN CURRY MUSSELS** cilantro, lime, sweet potato straws 9

**CHIPOTLE GRILLED SHRIMP** corn-black bean relish, chipotle butter sauce, pico de gallo, cilantro lime sour cream 11

**JUMBO LUMP CRAB CAKES** creole remoulade, mango tartar sauce 15

**SAUTÉED SHRIMP SCAMPI** with garlic butter 10

**MINI NEW ENGLAND LOBSTER ROLLS** butter toasted sweet rolls, chilled lobster salad, watercress, old bay spiced fries 10

**FRIED CALAMARI** jalapeño and carrot, sweet n' sour, creole remoulade 11.5

**GOAT CHEESE BRUSCHETTA** tomato basil cruda, focaccia crisps, kalamata olive 9.5

**TUNA TARTARE\*** pickled cucumber, broken wasabi vinaigrette, sesame crackers 12

**SHARED SAMPLER** jumbo lump crab cakes, calamari, shrimp scampi, trio of sauces 34 (serves 3-5)

**COLD SEAFOOD PLATTER\*** shrimp cocktail, fresh shucked oysters, tuna tartare 49 (serves 3-5)

## SOUPS & SALADS

**NEW ENGLAND CLAM CHOWDER** cup 5 | bowl 7.5

**SPICY CREOLE GUMBO** cup 5 | bowl 7.5

**MAINE LOBSTER BISQUE** cup 6 | bowl 8.5

**BABY GREENS** watercress, feta, toasted pine nuts, dried cherries, tomatoes, honey balsamic vinaigrette 7

**CAESAR SALAD** grated parmigiano reggiano, croutons, asiago cheese crisp 6.5

**STRAWBERRIES & BABY GREENS** red onion, parmigiano reggiano, sherry vinaigrette 6

**ROASTED CRIMSON BEETS** gorgonzola, pears, candied walnuts, watercress, walnut vinaigrette 6.5

## TONIGHT'S ENTRÉES

**CHAR CRUSTED AHI TUNA** roasted yukon potatoes, grilled asparagus, foyot sauce 33

**MACADAMIA ENCRUSTED MAHI MAHI** orange beurre blanc, grilled asparagus, seasonal berries 28

**CHIPOTLE GRILLED SHRIMP ENCHILADAS** sweet corn-jalapeño crepes, corn-black bean relish, jicama-lime salad, pico de gallo 22

**BLACKENED CHICKEN PENNE PASTA** roasted red pepper cream, mushrooms, leeks, sun dried tomato pesto 17.5

**SAN FRANCISCO STYLE CIOPPINO** shrimp, scallops, mussels, clams, fresh fish, red wine tomato sauce 26

**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 22

**TANGLEWOOD FARMS MESQUITE GRILLED CHICKEN** parmesan roasted yukon gold potatoes, grilled asparagus 23

**PANKO FRIED SHRIMP** cocktail sauce, french fries, apple and celery root slaw 22

**SEARED SCALLOPS WITH MEYER RANCH SHORTRIBS** pappardelle, exotic mushrooms, leeks, spinach, marsala, horseradish gremolata 27.5

**JUMBO LUMP CRAB CAKES** creole remoulade, mango tartar sauce, whipped yukon gold potatoes, grilled asparagus 29.5

**VEGETABLE RAVIOLI WITH SAUTÉED LOBSTER** basil, leeks, spinach, tomatoes, pine nuts, parmigiano reggiano, lobster cream 25

**SEARED GEORGES BANK SCALLOPS** wild mushroom risotto, arugula, balsamic glaze 28

**MEYER RANCH BRAISED BONELESS SHORTRIBS** whipped yukon gold potatoes, roasted brussels sprouts with pancetta, horseradish gremolata 27.5

**SEAFOOD MIXED GRILL** shrimp, scallop, salmon, jumbo lump crab cake, whipped yukon gold potatoes, grilled asparagus 36

**STEAKS & COMBOS** choice of two seasonal sides (add \$2 for lobster mac n' cheese).

**CENTER CUT FILET MIGNON** 6 oz. 29 8 oz. 34

**18 OZ. USDA CERTIFIED PRIME BLACK ANGUS BEEF COWBOY RIBEYE** 39

**6 OZ. CENTER CUT FILET & JUMBO LUMP CRAB CAKE** 36

**6 OZ. CENTER CUT FILET & PANKO FRIED SHRIMP** 35

**6 OZ. CENTER CUT FILET & SCALLOPS** 36

**6 OZ. CENTER CUT FILET & ½ LB. COLD WATER LOBSTER TAIL** 55

**SEASONAL SIDES** served a la carte for 3.5 (lobster mac n' cheese 4.5)

**MASHED YUKON GOLD POTATOES**

**ROASTED BRUSSEL SPROUTS WITH PANCETTA**

**GRILLED ASPARAGUS**

**RED FLANNEL HASH**

**ROASTED CAULIFLOWER WITH BACON**

**LOBSTER MAC 'N CHEESE**

**WILD MUSHROOMS, LEEKS, GOAT CHEESE**

## FEATURED DESSERT

**APPLE CROUSTADE** cinnamon ice cream, bourbon-maple syrup 7

We're happy to prepare your dish any way  
you'd like and will do our best to create  
something special to fit your needs.

If you have any food allergies,  
please let your server know.

\*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.