

# BRISTOL

SEAFOOD GRILL

General Manager Joe Winkler  
Executive Chef Matt Rock

## TODAY'S FRESH FISH

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

**ATLANTIC SALMON** 19.50  
(Bay of Fundy)

**YELLOWTAIL KINGFISH** 26.00  
(New Zealand)

**OPAH** 26.00  
(Hawaii)

**CRISP FRIED CATFISH** 16.50  
(Ozarks)

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

**HALIBUT** 31.00  
(Alaska)

**RAINBOW TROUT** 17.50  
(Idaho)

**SHUTOME** 25.00  
(Hawaii)

**WALU** 25.50  
(Hawaii)

**SEARED AHI TUNA** 28.00  
(Hawaii)

**BARRAMUNDI** 28.00  
(Indonesia)

**COPPER RIVER SOCKEYE SALMON**  
30.00  
(Alaska)

**1 1/4 LB. KING CRAB LEGS** 39.00  
(Bering Sea)

**1/2 LB. COLD WATER LOBSTER TAIL**  
34.00  
(Canada)

**1 1/4 LB. LIVE MAINE LOBSTER** 28.95  
(Canada)

JOIN US FOR OUR SUNDAY  
BRUNCH 10AM-2PM

RESERVATIONS  
RECOMMENDED

## CHEF'S TASTING MENU

Any 3 courses \$29 | 4 courses \$35

Wine pairings \$13.5 | Wine pairings \$18

**COURSE 1 HEIRLOOM TOMATO AND MOZZARELLA SALAD** basil ice cream, arugula, lemon oil, fleur de sel, balsamic reduction  
Paired with: Inama Soave Classico (Italy)

**COURSE 2 SAUTÉED SHRIMP WITH SUMMER SQUASHES** angel hair pasta, chives, parmigiano reggiano  
Paired with: Alamos Torrontes (Argentina)

**COURSE 3 Choice of Entrée**  
**SEARED SEA SCALLOPS** lemon-asparagus risotto, shaved fennel salad  
Paired with: William Hill Napa Chardonnay (Napa)  
**SLICED GRILLED STRIP LOIN** chickpea fries, watermelon & grilled onion relish  
Paired with: Cline Ancient Vines Mourvedre (California)

**COURSE 4 LEMON, LIME, ORANGE** lemon tart, meringue, lime-mint sorbet, candied kumquats  
Paired with: Robert Mondavi Moscato d'Oro (Napa Valley)

## STARTERS

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

**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 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

**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

**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

**CHEESE PLATE** tallegio, grafton village cheddar, roaring forties blue Sm. 6.95 | Lg. 8.95

**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 | **WIANNO** (Cape Cod, MA) 2.25 each

## SOUPS & SALADS

**NEW ENGLAND CLAM CHOWDER** cup 4.50 | bowl 6.50

**SPICY CREOLE GUMBO** cup 4.50 | bowl 6.50

**MAINE LOBSTER BISQUE** cup 5.50 | bowl 7.50

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

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

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

**HEIRLOOM TOMATO & MOZZARELLA SALAD** basil ice cream, arugula, lemon oil, fleur de sel, balsamic reduction 6.00

## TONIGHT'S ENTRÉES

**PAN SEARED HALIBUT** sweet potato corn hash, applewood smoked bacon, corn butter sauce 32.00

**CHAR CRUSTED AHI TUNA** roasted yukon gold potatoes, asparagus, foyot sauce 29.00

**MESQUITE GRILLED COPPER RIVER SOCKEYE SALMON** potato-sage gratin, creamed leeks, mustard vinaigrette 31.00

**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 YELLOWTAIL KINGFISH** Orange beurre blanc, grilled asparagus, seasonal berries 28.00

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

**BRAISED BONELESS BEEF SHORTRIBS** oyster & shiitake mushrooms, baby carrots, pearl onions, marsala wine sauce, whipped Yukon gold potatoes 26.50

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

**SCALLOPS with CRISPY SHORTRIBS** chive gnocchi, leeks, shiitake mushrooms, marsala pan jus, horseradish gremolata 25.95

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

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

**SAN FRANCISCO STYLE CIOPPINO** shrimp, scallops, mussels, clams, 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, sweet pea risotto, lobster mac n' cheese (add \$1.95), Chef's seasonal vegetables or grilled asparagus

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

**14 OZ. USDA CERTIFIED PRIME ANGUS BEEF KANSAS CITY STRIP** 35.00

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

**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

## FEATURED DESSERT

**TRIPLE LAYER CARROT CAKE** pecan caramel filling topped with a sweet cream cheese frosting, sprinkled with toasted coconut and carrot curls; lined with crème anglaise 8.00

\*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.