

BRISTOL

SEAFOOD GRILL

General Manager Phil Tumberger
Executive Chef Dan Uche

FRESH OYSTERS*

BLUEPOINT

2.5 each (Chesapeake Bay, VA)

WELLFLEETS

2.5 each (Cape Cod)

POWDER POINT

2.75 each (Duxberry, MA)

BEAU SOLEIL

3.0 each (New Brunswick)

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).

ATLANTIC SALMON 26
(Canada)

SCALLOPS 28
(Georges Bank)

BIG EYE TUNA 31
(Hawaii)

TROUT 23
(Idaho)

BLACK GROUPER 31
(Florida)

KING SALMON 30
(New Zealand)

MAHI MAHI 27
(Costa Rica)

FRIED CATFISH 25
(Alabama)

SWORDFISH 29
(Block Island)

MONCHONG (POMPHRETT) 31
(Hawaii)

BARRAMUNDI 31
(South Pacific)

1¼ LB. ALASKAN KING CRAB LEGS 52
(Bering Sea)

½ LB. COLD WATER LOBSTER TAIL 37
(Canada)

STARTERS

TEMPURA SHRIMP SUSHI ROLLS cucumber, soy, wasabi, pickled ginger sm. 8 | lg. 11.5

LOBSTER TAMALES 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

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

AHI TUNA SUSHI ROLLS* cucumber, soy, wasabi, pickled ginger sm. 8 | lg. 12

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

SHRIMP COCKTAIL cocktail sauce, creole remoulade 15

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

BLUE HILL BAY MUSSELS white wine and garlic sm. 8.5. | lg. 13

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

STEAMED LITTLENECK CLAMS white wine and garlic 13

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

FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 11.5

GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, kalamata olives 9.5

SAUTÉED SHRIMP SCAMPI with garlic butter 10

TUNA TARTARE* pickled cucumbers, broken wasabi vinaigrette, sesame crackers 12

CHEESE PLATE artisanal cheeses, walnut raisin crisps, pickled sultanas, sweet and sour cherries sm. 7 | lg. 9

SHARED SAMPLER jumbo lump crab cakes, calamari, shrimp scampi, trio of sauces 34

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, 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 BEET SALAD walnut vinaigrette, pears, gorgonzola cheese, watercress, candied walnuts 6.5

TONIGHT'S ENTRÉES

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

MACADAMIA NUT CRUSTED MONCHONG orange beurre blanc, grilled asparagus, fresh berries 33

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

MEYER RANCH BRAISED BONELESS SHORTRIBS roasted brussel sprouts, mashed Yukon gold potatoes, horseradish gremolata 27.5

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

SEARED GEORGES BANK SCALLOPS wild mushroom risotto, arugula, balsamic glaze 28.5

BLACKENED CHICKEN PENNE PASTA roasted red pepper cream, shiitake mushrooms, leeks, sun dried tomato pesto 17

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

JUMBO LUMP CRAB CAKES creole remoulade, mango tatar sauce, mashed yukon gold potatoes, grilled asparagus 29.5

TANGLEWOOD FARMS MESQUITE GRILLED CHICKEN mashed yukon gold potatoes, grilled asparagus 23

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

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

VEGETABLE RAVIOLI WITH SAUTEED LOBSTER basil, leeks, spinach, tomatoes, pinenuts, parmigiano reggiano, lobster cream 25

SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, mashed 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 PRIME BLACK ANGUS BEEF BONE-IN RIBEYE 39

12 OZ. USDA PRIME BLACK ANGUS BEEF STRIP STEAK 35

6 OZ. CENTER CUT FILET & PANKO FRIED SHRIMP 35

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

6 OZ. CENTER CUT FILET & 8 OZ. LOBSTER TAIL 55

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

GRILLED ASPARAGUS

RED FLANNEL HASH

ROASTED BRUSSELS SPROUTS WITH PANCETTA & MUSTARD

PARMESAN ROASTED YUKON GOLD POTATOES

MASHED YUKON GOLD POTATOES

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.