

BRISTOL

SEAFOOD GRILL

General Manager Phil Tumberger
Executive Chef Dan Uche

TODAY'S FRESH FISH

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

ATLANTIC SALMON 23.95
(Canada)

RAINBOW TROUT 19.95
(North Carolina)

SWORDFISH 26.95
(Block Island)

BIG EYE TUNA 27.95
(Hawaii)

FRIED CATFISH 17.95
(South Carolina)

SEARED SCALLOPS 26.95
(Georges Bank)

SEARED HALIBUT 28.95
(Alaska)

COPPER RIVER SOCKEYE SALMON 27.95
(Alaska)

MONCHONG (Pomphret) 26.95
(Hawaii)

BLACK GROUPER 27.95
(Mexico)

SEARED WALU (Escolar) 25.95
(Hawaii)

BARRAMUNDI 27.95
(Indonesia)

1 1/4 LB. KING CRAB LEGS 39.00
(Alaska)

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

1 1/4 LB. LIVE MAINE LOBSTER 27.95

**JOIN US FOR OUR SUNDAY
BRUNCH 10AM-2PM**

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: Michelle Chiarlo Nivole Moscato D'Asti (Italy)

STARTERS

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

CHEESE PLATE taleggio, grafton village 4 year old cheddar and roaring forties blue cheese. 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 9.5

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

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 49.00 (serves 3 - 5)

FRESH SHUCKED OYSTERS*

BLUEPOINT (Chesapeake Bay, VA) 2.00 each | **PETITE WELLFLEET** (Cape cod, MA) 2.25 each

MENEMSHA (Martha's Vineyard) 2.50 each | **ISLAND CREEK** (Duxbury, MA) 2.75 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, dried cherries, 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

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

TONIGHT'S ENTRÉES

GRILLED COPPER RIVER SOCKEYE SALMON sage-potato gratin, creamed leeks, mustard vinaigrette 28.95

SEARED ALASKAN HALIBUT sweet potato corn hash with applewood smoked bacon, corn butter sauce 29.95

CHAR CRUSTED AHI TUNA* roasted yukon gold potatoes, asparagus, foyot sauce 29.95

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

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 (POMPHRET) orange beurre blanc, grilled asparagus, seasonal berries 29.95

BRAISED BONELESS SHORTRIBS oyster and shiitake mushrooms, boby carrots, pearl onions, whipped yukon gold potatoes marsala pan jus, horseradish gremolata 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, oyster mushrooms, marsala pan jus, horseradish gremolata 25.95

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

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

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

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

CENTER CUT FILET MIGNON 6 oz. 27.50 | 8 oz. 31.95

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

14 OZ. USDA PRIME CERTIFIED 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

FREATURED DESSERTS

CRÈME BRULEE vanilla bean custard, caramelized sugar topping, fresh berries 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.