

BRISTOL

SEAFOOD GRILL

General Manager Phil Tumberger
Executive Chef Dan Uche

OUR FRESH FISH ARE FLOWN IN DAILY AND SUBJECT TO AVAILABILITY

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.

ATLANTIC SALMON 22.95
(Canada)

CRISP FRIED COD 19.95
(Georges Bank)

MAHI MAHI 24.95
(Guatemala)

SEARED WALU (ESCOLAR) 25.95
(Hawaii)

RAINBOW TROUT 19.95
(North Carolina)

SWORDFISH 25.95
(Block Island)

BIG EYE TUNA 27.95
(Hawaii)

BLACK GROUPER 26.95
(Madiera Beach, FL)

SEARED BLUENOSE (BUTTERFISH) 27.95
(New Zealand)

SEARED SCALLOPS 26.95
(Georges Bank)

KING SALMON 27.95
(New Zealand)

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

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

1 1/4 LB. LOBSTER 27.95
(Maine)

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

ISLAND CREEK (Duxbury Bay, MA) 2.50 each | **FANNY BAY** (British Columbia) 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

ROASTED CRIMSON BEETS gorgonzola, pears, candied walnuts, watercress, walnut vinaigrette 5.95

TONIGHT'S ENTRÉES

GRILLED BLOCK ISLAND SWORDFISH sweet potato corn hash with applewood smoked bacon, corn butter sauce 26.95

CHAR CRUSTED AHI TUNA* roasted yukon gold potatoes, asparagus, foyot sauce 28.95

GRILLED ATLANTIC SALMON sage-potato gratin, creamed leeks, mustard vinaigrette 23.95

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

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

BRAISED BONELESS SHORTRIBS oyster and shiitake mushrooms, baby carrots, pearl onions, whipped yukon gold potatoes, marsala pan jus, horseradish gremolata 25.50

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, 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 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
Trimbach Dry Riesling (France)

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
Sbanfi 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	Martin Codax Albarino Spain '06 S A Prum Essence Germany '07 Zaca Mesa Viognier Santa Ynez Valley '07	9.50
COSMOPOLITAN WHITES	Ferrari Carano Fume Blanc Sonoma County '06 King Estate Signature, Pinot Gris Oregon '07 Eroica Reisling Washington '07	11.50
TINY BUBBLES	Lunetta Prosecco Italy Domaine Ste. Michelle Brut Washington Domaine Carneros Brut Taittinger Napa '04	10.00
WEST COAST CRUSH	Guenoc Petite Sirah Lake County '05 Hahn Estate Meritage Central Coast '06 Frei Brothers "Reserve" Russian River Valley '05	11.50
'HEARTY' RED WINE FLIGHT	Dynamite Cabernet North Coast '05 J. Lohr Hilltop, Cabernet Paso Robles '06 Hess Collection Block 19 Cuvee Napa '06	14.00

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	4.25	8	11.5	31
J. Lohr Riverstone Chardonnay, Arroyo Seco '07	4.75	9	13	35
J. Lohr Carol's Sauvignon Blanc, Napa Valley '07	6	11.5	16.75	45
J. Lohr Shiraz, Paso Robles '06	4.75	9	13	35
J. Lohr Los Osos Merlot, Paso Robles '06	5	9.5	13.75	37
J. Lohr Hilltop Cabernet Sauvignon, Paso Robles '06	7	13.5	19.75	53

INTERESTING WHITES

	SAMPLING	6 OZ. GLASS	9 OZ. CARAFE	BTL.
Montevina White Zinfandel, Amador '08	3.25	6	8.5	22
■ Martin Codax Albarino, Spain '07	5	9.5	13.75	37
■ Clos Du Bois Rose, Sonoma '07	5.25	10	14.5	39
Zaca Mesa Viognier, Santa Ynez Valley '08	6	11.5	16.75	45
Trimbach Gewurztraminer, France '05				47
Michel Redde Sancerre, France '06				55
Louis Jadot Pouilly-Fuisse, France '07				54
Conundrum Meritage, Central Valley '07	7	13.5	19.75	53
St. Supery Virtú White Meritage, Napa '06				53
Ecco Domani Pinot Grigio, Italy '08	4	7.5	10.75	30
King Estate Signature Pinot Gris, Lorane Valley OR '07	5.25	10	14.5	39
Maso Canali Pinot Grigio, Italy '07				41
Luna Pinot Grigio, Italy '07				44
Santa Margherita Valdaige Pinot Grigio, Italy '07				55
Chateau Ste. Michelle Riesling, Columbia Valley '08	4	7.5	10.75	29
S. A. Prum Essence Riesling, Germany '08	4.75	9	13	35
Saint M Riesling, Germany '07				37
Trimbach Riesling, Alsace France '05				45
■ Eroica Riesling, Yakima Valley '07	6	11.5	16.75	45

CHARDONNAY

Guenoc, Lake County '06	3.25	6.5	9.5	25
Hess Select, Monterey '07	4.5	8.5	12.3	33
A by Acacia, California '07				34
Rodney Strong, Sonoma '08	5	9.5	13.75	37
St. Francis, Sonoma '06 39				
Frei Brothers Reserve, Russian River Valley '06				43
BV Carneros, Napa '08	6	11.5	16.75	46
Toasted Head Barral Reserve, Russian River Valley '06				47
Wolf Blass Gold Label, Australia '04				48
Cambria Katherine Vineyards, Santa Maria '07				49
■ St. Supery Oak Free, Napa '08				52
■ Cuvaion Carneros, Napa '07				55
■ Cold Creek Chardonnay, Columbia Valley '07				56
■ Jordan, Russian River Valley '07				65
■ Mer Soleil, Central Coast '06				76
■ Cakebread, Napa '08				79
■ Chalk Hill, Sonoma '05				85
Far Niente, Napa '07				105

SAUVIGNON / FUME / CHENIN BLANC

Benziger Sauvignon Blanc, Sonoma '08	4.25	8	11.5	31
Nobilo Sauvignon Blanc, New Zealand '08				33
Dry Creek Chenin Blanc, Clarksburg '07				35
■ Ferrari Carano Fume Blanc, Sonoma '08	5.5	10.5	15.25	42
Kim Crawford Sauvignon Blanc, New Zealand '08	6	11.5	16.75	46
St. Supery Sauvignon Blanc, Napa '07				47
Cloudy Bay Sauvignon Blanc, New Zealand '08				60

CHAMPAGNES & SPARKLING WINES

Lunetta Prosecco, Italy '07	4.75	9		34
Domaine Ste. Michelle Brut, Columbia Valley WA	5	9.5		39
"Domaine Carneros" Brut by Taittinger, Napa '05	9	14.5		58
■ Taittinger Brut, France				95
■ Veuve Clicquot, "Yellow Label", France				102
Dom Perignon, France '00				225

HALF BOTTLES

J. Lohr Riverstone Chardonnay, Monterey '07				23
Clos Du Bois, Chardonnay, North Coast '08				25
Kim Crawford, Sauvignon Blanc, New Zealand '08				24
Trimbach Riesling, Alsace France '06				26
Wild Horse, Pinot Noir, Central Coast '07				29
Rutherford Hill Merlot, Carneros '04				27
J. Lohr, Hilltop Cabernet Sauvignon Paso Robles '06				34
Mount Veeder, Cabernet Sauvignon, Napa Valley '06				42
Chimney Rock Cabernet Sauvignon, Napa Valley '06				60
Ruffino Ducale Tan, Chianti Classico Riserva, Italy '05				35
Estancia Red Meritage, Central Coast '05				34
Franciscan Magnificat, Napa valley '04				51

INTERESTING REDS / BLENDS

	SAMPLING	6 OZ. GLASS	9 OZ. CARAFE	BTL.
Rosemount Estates Shiraz, Australia '07	4	7.5	10.75	29
Guenoc Petite Sirah, California '06	4.5	8.5	12.25	33
Barossa Valle E&E Black Pepper Shiraz, Australia '03				135
Colores del Sol Melbec, Argentina '09	4.5	8	11.5	31
Ruffino Aziano Chianti, Italy '06				37
Chateau Mont-Redon Côtes Du Rhône, France '06				37
■ Chateau La Nerthe Chateauneuf du Pape, France '05				85
Hahn Estate Meritage, Central Coast '07	4.75	9	13	35
Abadia Retueta Rivola, Spain '06				53
Stela Maris, Columbia Valley '05				59
■ Conn Creek Anthology, Napa '05				102
Caparzo Brunello di Montalcino, Italy '03				105
■ Pian delle Vigne Brunello, Italy '04				105
St. Supery Elu Meritage, Napa '04				109
Cain Five, Napa '05				150
Cardinale, Napa Valley '04				185
■ Opus One, Napa '04				225
■ Insignia, Napa '04				275

PINOT NOIR

Echelon, Vin De Pays, France '07	4	7.5	10.75	29
Estancia, Paso Robles '08	5.25	10	14.5	39
A by Acacia, California '08				47
King Estates Signature, Lorane Valley OR '07	7.5	14.5	21.25	57
Frei Brother's Reserve, Russian River Valley '07	8	15.5	22.75	61
Charles Krug, Napa '06				67
■ Erath Dunee Hill Estate Selection, Oregon '06				72

ZINFANDEL

Rancho Zabaco Heritage Vines, Sonoma '07	4.5	8.5	12.25	33
Ravenswood Lodi, Central Valley '06	5	9.5	13.75	38
Frog's Leap, Napa '07				51
Montevina Terra d'Oro, Amador '05				54

MERLOT

Red Rock, Central Valley CA '06	4	7.5	10.75	29
Hogue Genesis, Columbia Valley WA '05	5	9.5	13.75	36
Sagelands Four Corners, Columbia Valley '05				38
Francis Coppola Diamond Collection, Napa '06				41
Rutherford Hill, Napa '04				52
Chateau St. Jean, Sonoma '05				53
Casa Lapostolle Cuvee Alexander, Chile '06				56
Stonestreet, Sonoma County '05				56
Merryvale Starmont, Napa '05				59
Chateau Ste. Michelle Ethos, Columbia Valley WA '05				69
■ Northstar Merlot, Columbia Valley '05				85

CABERNET SAUVIGNON

Mainstreet, Lake County '06	4	7.5	10.75	29
Hogue Genesis, Columbia Valley WA '05				35
Dynamite, North Coast '05	5.25	10	14.5	39
Estancia, Paso Robles '06	5.5	10.5	15.25	41
Chateau Ste Michelle Indian Wells, Columbia Valley '07	5.75	11	16	43
Frei Brothers Reserve, Alexander Valley '06				46
J. Lohr Hilltop, Paso Robles '06	7	13.5	19.75	53
Hess Collection Block 19 Cuvee, Napa '06	7.25	14	20.5	55
BV Rutherford, Napa '05	8	15.5	22.75	62
Rombauer, Napa '05				68
Robert Mondavi, Oakville '05				85
Stonestreet, Alexander Valley '05				86
Jordan, Alexander Valley '05				99
Stag's Leap Artemis, Napa '06				102
Col Solare " Cabernet Blend", Columbia Valley '05				105
■ Chalk Hill, Sonoma '05				108
Caymus Napa '07				115
Mount Veeder Reserve, Napa Valley '04				145
Silver Oak, Napa Valley '04				175

Vintages Subject To Change Due To Availability

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