

GENERAL MANAGER Richard Heisler  
EXECUTIVE CHEF Matt Owens

## CHEF'S THREE-COURSE MENU \$39

FIRST COURSE: Choose one

soup / salad: Lobster bisque | House Salad | Cesar Salad | Strawberry Salad

or shared appetizer: Tuna Poke | Salmon Carpaccio

MAIN COURSE: Choose one

SEARED GEORGES BANK SCALLOPS lobster risotto, shaved fennel, champagne buerre blanc *Pairs well with Frei Brothers Reserve Chardonnay \$12.5*

MAPLE PLANK SALMON bourbon glaze, yukon mashed potatoes, haricot-vert with pecans *Pairs well with King Estate Pinot Noir \$13*

6 OZ. CENTER CUT FILET roasted wild mushroom red wine demi-glace, potato sage gratin *Pairs well with J. Lohr Hilltop Cabernet \$13*

DESSERT: Choose one

Crème Brulee with seasonal berries | Assorted cookie box | House-made ice cream & sorbets

Select all three wine pairings at 3oz for \$12

We receive multiple deliveries of fish that are fresh caught daily and have never been frozen. Our chef partners with small, quality fisheries and exclusive fishmonger networks to procure the finest selections, and our menu changes daily based on what's 'top of the catch.'

## TODAY'S FRESH FISH

All fish is wood grilled and finished with fresh lemon, Maldon English Flake Sea Salt, and herb butter. Choice of two seasonal sides.

ATLANTIC SALMON (Bay of Fundy, Canada) 25

RAINBOW TROUT (Buhl, Idaho) 24

KING SALMON (New Zealand) 29

SEARED RARE AHI TUNA (Hawaii) 29

SEARED HALIBUT (Alaska) 31

SEARED SEA SCALLOPS (Georges Bank) 30

## STEAK | CRAB | LOBSTER | COMBOS

choice of two seasonal sides.

CENTER CUT FILET MIGNON 6 oz. 32 | 8oz. 38

12 oz USDA PRIME BLACK ANGUS BEEF KANSAS CITY STRIP 42

18 oz USDA PRIME BLACK ANGUS BEEF BONE-IN RIBEYE 48

6 oz CENTER CUT FILET & 1/2 LB CANADIAN LOBSTER TAIL 58

1/2 LB. COLD WATER LOBSTER TAIL (Canada) 38

1 1/4 LB. KING CRAB LEGS (Alaska) 53

4oz. CENTER CUT FILET 32 | 6oz. CENTER CUT FILET 41

choice of one of the following:

JUMBO LUMP CRAB CAKE

ATLANTIC SALMON

PANKO FRIED SHRIMP

## SEASONAL SIDES

FRESH ASPARAGUS

HARICOT-VERT WITH SHALLOT BUTTER

APPLE-CELERY ROOT SLAW

ROASTED CARROTS W/ HONEY SRIRACHA BUTTER & CRYSTALIZED MINT

PARMESAN-HERB ROASTED YUKON GOLD POTATOES

POTATO SAGE GRATIN

LOBSTER RISOTTO

ZUCCINI, CORN & TOMATO RAGOUT

WHIPPED YUKON GOLD POTATOES

LOBSTER MAC N' CHEESE (sub lobster mac n' cheese add \$4)

## THANKS TO OUR WATERMEN, FISHMONGERS, RANCHERS & OTHER ARTISAN PURVEYORS

We offer the freshest seafood in the market, often purchasing same-day or 'top of the catch' fish. We aim to source clean, seasonal and fair trade ingredients of the highest quality, working with artisan producers who care about their craft as much as we do.

Joyce Farms – Piedmont, NC

Foley Fish – Boston, MA

Berkridge Farms – Orange City, IA

Roasterie – Kansas City, MO

Creekstone Farms – Arkansas City, KS

Boulevard Brewery – Kansas City, MO

Halperns – Atlanta, GA

Breadsmith – St. Louis MO

Artisan Specialty Foods - Lyons, IL

Burgers' Smokehouse -California, MO

Urban Chestnut Brewery - St. Louis, MO

Schlafly Brewing – St. Louis, MO

Bur Oak Brewery – Columbia, MO

## CHILLED SHELLFISH

FRESH SHUCKED OYSTERS \$3ea

WELLFLEET (Cape Cod)

MALPEQUE (Prince Edward Island)

WIANNO (Cape Cod)

BLUEPOINT (Long Island Sound)

SHRIMP COCKTAIL cocktail sauce, creole remoulade 16.5

CHILLED SHELLFISH PLATTER shrimp cocktail, fresh shucked oysters, king crab legs, lobster claws Small (Serves 2-3) 53 | Large (Serves 4-6) 93

## STARTERS

CORNBREAD(ED) SHRIMP white bbq sauce, espellette pepper rouille, cherry peppers 11

TEMPURA SHRIMP SUSHI ROLLS avocado, carrot, sesame, scallion sm. 8 | lg. 12

SPICY TUNA SUSHI ROLLS\* cucumber, yuzu mayo, sriracha sm. 9 | lg. 12.5

CORN & CRAB FRITTERS corn & lump crab baked fritter, charred corn, applewood smoked bacon, chipotle mayo 11

GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, kalamata olive 11.5

BIG EYE TUNA POKE sea kelp, pea shoots, macadamia nuts, yuzu-avacado mayo, ginger candy, 7-spice wonton chips, micro greens 14

SMOKED SALMON CARPACCIO & SHRIMP CEVICHE smoked salmon topped with marinated shrimp, mango, red & yellow pepper pico, jalapenos, scallions, mint, ginger vinaigrette, spiced wonton crisps 14

LEMONGRASS SHRIMP TACOS chipotle marinated shrimp, bibb lettuce, pickled onion, spicy pineapple and mango salsa, and lemongrass aioli, grape tomato, finished with sweet soy chile oil peanuts 13

STEAMED MAINE MUSSELS white wine garlic broth sm. 10 | lg.15

MINI NEW ENGLAND LOBSTER ROLLS sweet bun, lobster salad, watercress 12.5

SMOKED SALMON FLATBREAD roasted garlic white sauce, red onion, caper, watercress with lemon infused olive oil 11

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 17

SAUTÉED SHRIMP SCAMPI with garlic butter 11

FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 12

SHARED SAMPLER jumbo lump crab cakes, calamari, shrimp scampi, trio of sauces 36 (serves 3- 5)

## SOUPS & STARTER SALADS

SPICY CREOLE GUMBO cup 6.5 | bowl 9

MAINE LOBSTER BISQUE cup 7 | bowl 9.5

BABY GREENS watercress, feta, toasted pine nuts, honey balsamic vinaigrette 7.5

CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp 7.5

STRAWBERRY AND PISTACIO SALAD field greens, sherry vinaigrette, red onion, reggiano parmesan 8

## TONIGHT'S ENTRÉES

CHAR CRUSTED AHI TUNA fresh asparagus, roasted yukon potatoes, foyot sauce 31

ALMOND ENCRUSTED TILAPIA asparagus, fresh berries, orange buerre blanc 24

LOBSTER MAC N' CHEESE white truffle bread crumbs 17

PANKO FRIED SHRIMP cocktail sauce, french fries, apple & celery root slaw 23

PAN ROASTED KING SALMON potato sage gratin, leek fondue, dijon mustard cream sauce 31

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, whipped yukon gold potatoes, asparagus 29

PRETZEL CRUSTED TROUT roasted yukon potatoes, green beans, frise, warm bacon mustard vinaigrette 26

BLACKENED CHICKEN PENNE PASTA roasted red pepper cream, shiitake mushrooms, snow peas, leeks, sun dried tomato pesto 20

CHIPOTLE GRILLED SHRIMP ENCHILADAS sweet corn-jalapeño crepes, corn-black bean relish, jicama-lime salad, pico de gallo 20

LOBSTER COBB SALAD watercress, arugula, baby spinach, tomato, apple wood smoked bacon, white cheddar, avocado, corn, red onion, sweet potato shoestrings, buttermilk tarragon ranch dressing 23

MESQUITE GRILLED JOYCE FARMS CHICKEN parmesan-herb roasted yukon potatoes, fresh asparagus 21

SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, whipped yukon gold potatoes, asparagus 31

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

BRISTOL  
SEAFOOD GRILL