

BRIAN BARNES, MANAGING PARTNER
TRAVIS NAPIER, EXECUTIVE CHEF

CHILLED SHELLFISH*

FRESH OYSTERS* \$3 each

BEAU SOLEIL (New Brunswick)
KATAMA BAY (Martha's Vineyard)
MALPAQUE (Prince Edward Island)

WIANNO (Cape Cod)
WELLFLEET (Prince Edward Island)
BLUEPOINT (Westport, CT)

CHILLED SHELLFISH PLATTER* shrimp cocktail, fresh shucked oysters, king crab legs, lobster claws Small (Serves 2-3) 59 | Large (Serves 4-6) 98

SHRIMP COCKTAIL cocktail sauce, creole remoulade 16.5

LOBSTER CLAW cocktail sauce 3.5 each

CHEF'S DAILY SPECIALS

SOUTHERN STYLE SOFT SHELL CRAB Geechie Boy Grits, Applewood smoked bacon, haricot vert, watercress, shallot butter, thyme honey glaze 32

LEMON OREGANO SEARED HALIBUT leek and cauliflower puree, diced asparagus, balsamic marinated tomatoes, julienne scallions, leeks, cilantro, sliced red chiles 36

TODAY'S FRESH FISH*

Unless stated seared, our fish is grilled over a mesquite wood fire, finished with fresh lemon, Maldon English Flake Sea Salt, and herb butter.
Choice of two seasonal sides

ATLANTIC SALMON (Bay of Fundy) 29
TROUT (Idaho) 29

SEARED AHI TUNA (Oahu, Hawaii) 35
MEAGRE (Greece) 33

KING SALMON (New Zealand) 34

ARCTIC CHAR (Iceland) 31

RED SNAPPER (Florida) 33

WORDFISH (Honolulu, Hawaii) 32

SEARED SEA SCALLOPS (Georges Bank) 35

FRIED SOFTSHELL CRABS (Chesapeake Bay, MD) 32

STEAKS | LOBSTER | COMBOS*

Choice of two seasonal sides

CENTER CUT FILET MIGNON* 6 oz. 34 | 8 oz. 39

12 oz. USDA PRIME KANSAS CITY STRIP* 44

18 oz. USDA PRIME BONE-IN RIBEYE 46

½ LB. COLD WATER LOBSTER TAIL (Canada) 39

1¼ LB. ALASKAN CRAB LEGS (Alaska) 53

6 OZ. CENTER CUT FILET* Choice of two seasonal sides

JUMBO LUMP CRAB CAKE 43

TEMPURA FRIED SHRIMP 43

SEARED SEA SCALLOPS 44

1/2 LB CANADIAN LOBSTER TAIL 58

SEASONAL SIDES

GRILLED ASPARAGUS

WHIPPED YUKON GOLD POTATOES

CITRUS GARLIC BROCCOLINI

ZUCCHINI AND CORN RAGOUT W' GRAPE TOMATOES & BASIL CREAM

PARMESAN ROASTED YUKON GOLD POTATOES

HARICOT VERT WITH LEMON SHALLOT BUTTER

GEECHIE BOY GRITS, BURGER'S COUNTRY HAM, ROASTED POBLANO, PEPPERJACK

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.

Our partners include:

Joyce Farms – Piedmont, NC
Root Farm – Lone Jack, MO
Geechie Boy Mill – Edisto Island, SC
Prairie Birthday Farm – Clay County, MO
Burgers' Smokehouse - California, MO

Farm to Market Bread Company – Kansas City, MO
Roasterie – Kansas City, MO
Gibbs Road Farm (Cultivate KC) – Kansas City, KS
Boulevard Brewing Company – Kansas City, MO
Union Horse Distillery – Lenexa, KS

STARTERS

CORN AND CRAB FRITTERS corn & lump crab fritters, charred corn, Applewood smoked bacon, chipotle mayo 11

PERUVIAN CEVICHE white fish, red onion, Yukon potatoes, scallions, leeks, cilantro 12

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

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

MINI NEW ENGLAND LOBSTER ROLLS butter toasted sweet roll, chilled lobster salad, corn, celery, watercress, fries 12.5

SPICY TUNA SUSHI ROLLS* cucumber lime mayo, sriracha sm. 9 | lg. 14

LEMONGRASS SHRIMP TACOS chipotle marinated shrimp, bibb lettuce, pickled onion, spicy pineapple and mango salsa, lemongrass aioli, grape tomato, soy honey roasted peanuts 13

VIETNAMESE CRAB SPRING ROLLS diakon, avocado, mint, basil, shiro miso 13

STEAMED LITTLENECK CLAMS garlic, butter, white wine sauce 13.5

TEMPURA SHRIMP SUSHI ROLLS avocado, carrot, sesame, scallion sm. 8.5 | lg. 13

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

SMOKED SALMON FLATBREAD roasted garlic, white sauce, red onion, capers, watercress, and lemon infused olive oil 10.5

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

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 17.5

FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 13

SAUTÉED SHRIMP SCAMPI with garlic butter 12

SHARED SAMPLER jumbo lump crab cakes, calamari, shrimp scampi, trio of sauces (serves 3 – 5) 40

SOUPS & STARTER SALADS

NEW ENGLAND CLAM CHOWDER 9

SPICY CREOLE GUMBO 9

MAINE LOBSTER BISQUE 10

BABY GREENS watercress, feta, honey balsamic vinaigrette, grape tomatoes 8.5

CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp 8

STRAWBERRY & PISTACHIO SALAD field greens, sherry vinaigrette, red onion, regianno parmesan 8

TONIGHT'S ENTRÉES

SEAFOOD MIXED GRILL* shrimp, salmon, scallops, jumbo lump crab cake, whipped yukon gold potatoes, grilled asparagus 39

LOBSTER COBB SALAD watercress, arugula, baby spinach, tomato, applewood smoked bacon, white cheddar, avocado, corn, red onion, sweet potato shoestrings, buttermilk tarragon ranch dressing 24

AHI TUNA TUSCAN SALAD* char crust ahi tuna, mixed greens, red chile sourdough croutons, oven roasted tomatoes & bell peppers, parmesan, tomato basil caper salad, sherry vinaigrette 28

TEMPURA FRIED SHRIMP sweet n' sour sauce, french fries, apple & celery root slaw 24.5

JOYCE FARMS MESQUITE GRILLED CHICKEN parmesan roasted yukon gold potatoes, grilled asparagus 25

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, whipped Yukon gold potatoes, grilled asparagus 32

BLACKENED CHICKEN PENNE PASTA roasted red pepper cream, shiitake mushrooms, leeks, snow peas, sun dried tomato pesto 21

FISH & CHIPS Boulevard Pale Ale battered cod, French fries, apple-celery root slaw, mango tartar, malt vinegar 24

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

WENTE WINES

The First Family
Of Chardonnay

Founded in 1883, Wente Vineyards is the country's oldest, continuously operated family-owned winery. Early on, the founders imported chardonnay rootstock from France and replanted it on the Wente Estate. Today, it's estimated that 80% of all chardonnay planted in California comes from the original Wente Chardonnay. The winery continues its legacy in California winegrowing with fourth and fifth generations of the Wente family.

	6 oz.	9oz	btl		6 oz.	9oz	btl
*Morning Fog Chardonnay 14' (Livermore Valley)	10	14	39	Riva Ranch Pinot Noir 14' (Arroyo Seco, Monterey)	13	18	51
*Riva Ranch Chardonnay 13' (Arroyo Seco, Monterey)	13	18	51	Murrietta's "The Spur" Red Blend 14' (Livermore Valley)	14	20	55
Wente Pinot Noir Rosé 15' (Arroyo Seco, Monterey)	12	17	47	Southern Hills Cabernet 13' (Livermore Valley)	10	14	39

*Chardonnay Tasting 11 | 3 oz. of each chardonnay: Morning Fog & Riva Ranch

	6 OZ GLASS	9 OZ CARAFE	BTL
INTERESTING WHITES			
Montevina White Zinfandel Amador '14	8	11	31
Alamos Torrontes Mendoza '15	9	12.5	35
Mulderbosch Rose South Africa '14			35
Michel Chapoutier Belleruche Rose Cotes-Du-Rhone '14	9	12.5	35
Salomon Gruner Veltliner Austria '12	9	12	35
Paco & Lola Albarino Rias Bixas, Spain '13			43
Conundrum California '14	12.5	17.5	49
Treana Blanc Paso Robles '14			49
Miraval Rose Provence, France '14			52
Trimbach Gewurztraminer France '13			58
St. Supéry Virtú White Meritage Napa Valley '13			61
RIESLING			
Ch. Ste. Michelle Columbia Valley WA '14	8.5	11.5	33
Blüfeld Germany '14			35
Saint M Germany '12			37
Hooked Germany '13	10	14	39
Gunderloch Jean Baptiste Kabinett Germany '13			47
Trefethen Dry Riesling Napa Valley '14	13.5	18.5	53
Eroica Yakima Valley WA '13			53
Trimbach Alsace France '12			55
Spatlese Schloss Vollrads Germany '10			65
PINOT GRIS / GRIGIO			
Ecco Domani Pinot Grigio Italy '14	8.5	11.5	33
Benton Lane Pinot Gris Oregon '14	10.5	14.5	41
J Vineyards Pinot Gris Russian River Valley '14			44
King Estate Pinot Gris Willamette Valley, Oregon '15	11.5	15.5	45
MacMurray Ranch Pinot Grigio Sonoma Valley '12			46
Santa Margherita Valdadige Pinot Grigio Italy '14			55
CHARDONNAY			
Indaba South Africa '15			33
Ridge & Furrow Central Coast '13	8.5	11.5	33
Hess Select Monterey '13			38
J. Lohr Riverstone Arroyo Seco Monterey '13	10	14	39
Cambria Katherine Vineyards Santa Maria '13			44
Mer Soleil Silver Santa Lucia Highlands '14			48
Kim Crawford New Zealand '14			49
Cuvaison Carneros Napa Valley '12			54
Louis Jadot France '14			58
Orin Swift Mannequin Napa Valley '14			64
Rombauer Carneros '14			68
Cakebread Napa Valley '14	18	25	71
Patz & Hall "Dutton Ranch" Sonoma Valley '14			75
Jordan Russian River Valley '12			81
Far Niente Napa Valley '14			105
SAUVIGNON BLANC / FUME BLANC			
Seaglass Sauvignon Blanc Santa Barbara '14	9	12.5	31
Chilensis Sauvignon Blanc Chile '13			32
Ferrari Carano Fume Blanc Sonoma Valley '14			41
Hanna Sauvignon Blanc Russian River '14			44
Honig Sauvignon Blanc Napa Valley '14	12	17	47
Kim Crawford Sauvignon Blanc New Zealand '16	13	18	51
Stonestreet Estate Sauvignon Blanc North Coast, CA '14			59
Matanzas Creek Sauvignon Blanc Sonoma Valley '14			59
Cloudy Bay Sauvignon Blanc New Zealand '15			67
CHAMPAGNES & SPARKLING WINES			
La Marca Prosecco, Italy NV (187ml)			11
Umberto Fiore Moscato d'Asti '15	8.5	11.5	33
Domaine Ste. Michelle Brut Columbia Valley, WA	9		41
Cantine Maschio Prosecco Italy	10		44
"Domaine Carneros" Brut by Taittinger Napa Valley			62
Moet Chandon Imperial France	17		83
Taittinger Cuvee Rose France			110
Veuve Clicquot, "Yellow Label" France			109
Taittinger Blanc de Blanc France			300
CAPTAIN'S WHITES			
Domaine Boillot Puligny-Montrachet Clos de la Mouchere, France '05			250
Domaine Leflaive Puligny-Montrachet "Les Pucelles", Chard, France '04			300
Batard-Montrachet Chateau de la Maltroye, Burgundy, France '06			380
Chateau de Fargues Lur Saluces Sauternes, France '01			280

	6 OZ GLASS	9 OZ CARAFE	BTL
INTERESTING REDS			
Shatter Grenache, France '12			46
Gascon Malbec Mendoza '14	9.5	13	37
Trivento Golden Reserve Malbec Argentina '13	13	18	51
Achaval Ferrer Malbec Mendoza '13			64
Owen Roe "Abbot's Table" Columbia Valley, WA '14			59
Conundrum Red California '12	13	18	51
Rosenblum Red Zinfandel Sonoma Valley '12	9.5	13	37
Edmeades Zinfandel Mendocino '12			46
Layer Cake Zinfandel Puglia, Italy '12			43
Frog's Leap Zinfandel Napa Valley, CA '13			60
Spellbound Petite Sirah California '13	10.5	14.5	43
Yangarra Shiraz McLaren Vale '11			58
Two Hands "Gnarly Dudes" Shiraz Australia '13			71
PINOT NOIR			
Bogle, California '14	9.5	13	33
Castle Rock Carneros '12			35
Wild Horse Central Coast '14			45
MacMurray Ranch Sonoma Valley '13			45
La Crema Sonoma, CA '14			56
Talbott "Kali Hart Vineyard" Santa Lucia Highlands '12			50
Meiomi Sonoma Valley '15	13	18	51
Benton Lane Oregon '13	14	19.5	55
Adelsheim Oregon '13	15	21	59
Erath Estate Selection Willamette Valley '13			63
Sokol Blosser Dundee Hills, OR '13			74
Gary Farrell Russian River '14			79
MERLOT			
Red Rock California '13	9.5	13	33
Hogue Columbia Valley, WA '12			37
J. Lohr Los Osos Paso Robles '12			38
Sebastiani Sonoma Valley '13			43
Chateau Ste. Michelle "Indian Wells" Washington '13	11	15	43
Matanza's Creek Sonoma Valley '13	13	18.5	51
Markham Napa Valley '13			53
Duckhorn "Decoy" Napa Valley '13			52
Northstar Columbia Valley '10			72
Merryvale Napa Valley '12			82
Twomey by Silver Oak Napa Valley '11			95
CABERNET SAUVIGNON			
Chateau Souverain, California '14	8.5	11.5	33
Red Diamond Washington '12			35
Joel Gott "815 Blend" California '13	11	15.5	43
Benziger Sonoma Valley '12			50
J. Lohr Hilltop, Paso Robles '13	15	21	59
Frei Brothers Reserve Alexander Valley '13			58
Franciscan Napa Valley '13			61
Ferrari Carano Sonoma Valley '13			65
Mount Veeder Napa Valley '14	18	24	71
Simi Landslide Alexander Valley '12			72
Terra Valentine Spring Mountain District Napa Valley '12			75
Conn Creek Anthology Napa Valley '13			79
Rutherford Hill Napa Valley '12			84
Conn Creek Anthology Cabernet Napa Valley '13	22		87
Robert Mondavi "Oakville" Napa Valley '12			95
Frank Family Napa Valley '13			90
Orin Swift Palermo Napa Valley '14			95
Jordan Alexander Valley '12			100
Caymus Napa Valley '14	29	42	115
Orin Swift Mercury Head Napa Valley '14			180
MERITAGE & RED BLENDS			
Hayman & Hill Meritage Monterey '13			40
Mulderbosch "Faithful Hound" South Africa '12			50
Ghost Pines Red Blend, California '13	13	18	51
Estancia Meritage Paso Robles '11			62
Cain Cuvee Napa Valley '11			67
Hess Collection "Block 19 Cuvee" Napa Valley '12			72
The Prisoner Napa Valley '15	20		79
Robert Mondavi Maestro 50th Anniversary Napa Valley '13	22		87
Orin Swift Abstract Napa Valley '15			80
Orin Swift Papillion Napa Valley '14			110
CAPTAIN'S REDS			
Gaja Conteisa, Nebbiolo Italy '03			350
Behrens & Hitchcock Ink Grade Cabernet Napa Valley '98			225
Behrens & Hitchcock Kenefick Ranch Cuvee Napa Valley '98			200
Opus One Napa Valley '13			350
Robert Mondavi Cabernet 1.5L Napa Valley '96			450

1/2 OFF SUNDAY WINE SPECIAL
1/2 off bottles of wine up to \$100
25% off bottles of wine \$100 and over

Denotes a rating of 90pts or higher by Wine Spectator or Wine Enthusiast
*vintages subject to change based on current availability