

OPENERS



CORN & CRAB FRITTERS corn & lump crab fritter, charred corn, applewood smoked bacon, chipotle mayo	11
LEMON GRASS SHRIMP TACOS bibb lettuce, pickled onion, spicy pineapple and mango salsa, lemon grass aioli, grape tomato, sweet soy chile peanuts	13
FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade	13
BIG EYE TUNA POKE* sea kelp, pea shoots, macadamia nuts, yuzu-avocado mayo, ginger candy, 7-spice wonton chips, micro greens	14
GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, kalamata olives	11.5
SMOKED SALMON FLATBREAD roasted garlic white sauce, red onion, caper, watercress with lemon-infused olive oil	10.5
STEAMED MAINE MUSSELS white wine and garlic	sm. 10 lg. 15
STEAMED LITTLENECK CLAMS white wine and garlic	13.5
SMOKED SALMON CARPACCIO & SHRIMP CEVICHE mango, red pepper pico, jalapenos, scallions, ginger vinaigrette, spiced wonton crisps	14
MINI NEW ENGLAND LOBSTER ROLLS butter-toasted sweet roll, chilled lobster salad, watercress, fries	12.5
JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce	17.5
SAUTEED SHRIMP SCAMPI with garlic butter	12
SHARED SAMPLER jumbo lump crab cakes, calamari, shrimp scampi, trio of sauces (serves 3-5)	40

HOT & COLD

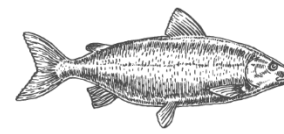


SPICY CREOLE GUMBO	9
NEW ENGLAND CLAM CHOWDER	9
MAINE LOBSTER BISQUE	10
HOUSE SALAD baby greens, feta, grape tomato, dried cherries, pine nuts, honey balsamic vinaigrette	8.5
CAESAR grated parmigiano reggiano, croutons, asiago cheese crisp	7.5

BRISTOL
SEAFOOD GRILL

MANAGING PARTNER BRIAN BARNES
EXECUTIVE CHEF TRAVIS NAPIER

MAINS



CHAR CRUSTED AHI TUNA* roasted Yukon gold potatoes, asparagus, foyot sauce	37
TEMPURA FRIED SHRIMP sweet n' sour sauce, french fries, apple & celery root slaw	24.5
PRETZEL CRUSTED TROUT asparagus, herb roasted potatoes, endive, bacon mustard vinaigrette	29
BLACKENED CHICKEN PENNE roasted red pepper cream, shiitake mushrooms, leeks, sun-dried tomato pesto	21
JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, whipped Yukon gold potatoes, grilled asparagus	32
JOYCE FARMS MESQUITE GRILLED 1/2 CHICKEN parmesan roasted Yukon gold potatoes, grilled asparagus	25
LOBSTER COBB SALAD baby greens, tomato, applewood smoked bacon, white cheddar, avocado, corn, red onion, sweet potato shoestrings, buttermilk tarragon ranch dressing	24
SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, whipped Yukon gold potatoes, grilled asparagus	39
AHI TUNA TUSCAN SALAD* chat crust ahi tuna, mixed greens, red chile sourdough croutons, oven roasted tomatoes & bell peppers, parmesan, tomato basil caper salad, sherry vinaigrette	28

STEAKS



Choice of two seasonal sides (add \$4 for lobster mac n' cheese)

CENTER CUT FILET MIGNON*	6oz. 34 8oz. 39
12 OZ. USDA PRIME KANSAS CITY STRIP*	44
18 OZ. USDA PRIME BONE-IN RIBEYE*	46

SEASONAL SIDES



**GRILLED ASPARAGUS | PARMESAN-HERB ROASTED POTATOES | LOBSTER MAC N' CHEESE (ADD \$4)
WHIPPED YUKON GOLD POTATOES | GEECHIE BOY GRITS, HAM, ROASTED POBLANO, PEPPERJACK**

*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

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.'

CHILLED SHELLFISH*

FRESH OYSTERS* 3 each

BLUE POINT (Westport, CT)

MALPAQUE (Prince Edward Island)

KATAMA BAY (Maine)

WELLFLEET (Cape Cod, MA)

BEAU SOLEIL (New Brunswick)

WIANNO (Cape Cod, MA)

LOBSTER CLAW cocktail sauce 3.5 each

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

SHRIMP COCKTAIL cocktail sauce, creole remoulade 16.5

CHEF'S DAILY SPECIALS*

PRETZEL CRUSTED TROUT asparagus, herb roasted potatoes, endive, bacon mustard vinaigrette 29

CHAR CRUSTED AHI TUNA* roasted Yukon gold potatoes, asparagus, foyot sauce 37

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

KING SALMON (Alaska) 34

TROUT (Idaho) 28

SEARED AHI TUNA (Oahu, Hawaii) 35

MAHI MAHI (Oahu, Hawaii) 33

SEARED HALIBUT (Alaska) 34

SWORDFISH (Block Island, RI) 33

SEARED SEA SCALLOPS (George's Bank) 35

CRAB & LOBSTER

½ LB. COLD WATER LOBSTER TAIL (Canada) 39

1 ¼ LB. KING CRAB LEGS (Alaska) 53

STEAKS + 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

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

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