



Bristol Seafood Grill is not a gluten-free environment. We have prepared this list of menu options based upon the most current ingredient information we have from our food suppliers and their stated absence of wheat/gluten within these items. Since we prepare food from scratch in our prep kitchen, wheat flours and other wheat-based products are used throughout the day. Due to these circumstances, we are unable to guarantee that any menu offering can be completely free of allergens.

Gluten-Sensitive Options

starters

- **Baby Greens** watercress, feta cheese, toasted pine nuts, honey balsamic vinaigrette
- **Spicy Tuna Sushi Rolls** cucumber, yuzu mayo, sriracha (no soy sauce)
- **Fresh Oysters** cocktail sauce, fresh horseradish, tabasco, lemon
- **Shrimp Cocktail** cocktail sauce, fresh horseradish, lemon
- **Steamed Mussels** white wine, clam stock, garlic, lemon (without toast)

meat

- Today's fresh fish
- Lobster tails
- Crablegs
- Center cut filets
- Scallops
- Prime steaks

sides

- Yukon gold mashed potatoes
- Grilled asparagus
- French green beans
- Parmesan-herb roasted potatoes
- Brussels sprouts with crispy prosciutto

featured entrées

- **Joyce Farms Mesquite Grilled Chicken** parmesan-herb roasted potatoes, grilled asparagus
- **Japanese seven spice salmon** Japanese chile-rubbed salmon, flash fried shishito peppers, lemon risotto hash, miso beurre blanc, cucumber radish slaw
- **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 (without croutons)

chef's fresh vegetable platter

Fresh daily selection of vegetables, seasoned with olive oil, salt & pepper steamed, sautéed or mesquite grilled

desserts

- Fresh seasonal berries with vanilla cream (no tuile)
- Crème brûlée (no tuile)
- Daily selections of house-made ice creams and sorbets

