

BRISTOL

SEAFOOD GRILL

General Manager Joe Winkler
Executive Chef Aaron Schowe

FRESH SHUCKED OYSTERS*

Bluepoint (Chesapeake Bay, VA) 2.00 each
Malpaque (Prince Edward Island) 2.25 each
Island Creek (Duxbury Bay, MA) 2.50 each
Coromandel (New Zealand) 2.75 each

TODAY'S FRESH FISH

All fish is served mesquite grilled unless otherwise stated. Choice of whipped yukon gold potatoes, lemon-asparagus risotto, lobster mac n' cheese (add \$1.95), chef's seasonal vegetables or grilled asparagus.

ATLANTIC SALMON 13.50
(Canada)

WALU "BUTTERFISH" 14.95
(Hawaii)

MAHI MAHI 15.50
(Hawaii)

MARLIN "NAIRAGI" 15.95
(Hawaii)

BLACK GROUPE 17.95
(Florida)

SEARED AHI 17.95
(Hawaii)

STARTERS

TEMPURA SHRIMP SUSHI ROLLS cucumber, soy, wasabi, pickled ginger sm. 6.95 | lg. 9.50

LOBSTER TAMALES 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

AHI TUNA SUSHI ROLLS* cucumber, soy, wasabi, pickled ginger sm. 7.95 | lg. 10.50

COCONUT GREEN CURRY MUSSELS cilantro, lime, crispy sweet potato straws 7.95

SHRIMP COCKTAIL cocktail sauce, creole remoulade 14.00

ROASTED DUCK FLATBREAD fig barbeque, fontina, provolone, gorgonzola, red onion, granny smith apple, sage vinaigrette 7.50

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

COLD SEAFOOD PLATTER* shrimp cocktail, fresh shucked oysters, tuna tartare 42 (serves 3 – 5)

POWER LUNCH

COMBOS all combos served with a choice of soup or starter salad

SMOKED SALMON FLATBREAD 9.95 | **ROASTED DUCK FLATBREAD** 9.95

TEMPURA SHRIMP SUSHI ROLLS 9.95 | **AHI TUNA SUSHI ROLLS** 9.95 | **LOBSTER TAMALES** 10.95

½ **JUMBO LUMP CRAB MELT** 10.95 | ½ **SMOKED TURKEY** 10.95 | ½ **SOUTHWEST SHRIMP WRAP** 10.95

SOUP & SALAD choice of soup and starter salad 9.95

CHIPOTLE GRILLED SHRIMP ENCHILADAS sweet corn-jalapeño crepes, corn-black bean relish, jicama-lime salad, pico de gallo 10.95

SEARED TUNA SALAD* romaine, asparagus, spinach, balsamic onions, parmesan-dill roasted potatoes, lemon yogurt dressing 11.95

ALMOND CRUSTED TILAPIA orange beurre blanc, grilled asparagus, seasonal berries 11.95

SOUPS & STARTER 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, honey balsamic vinaigrette 6.50

CAESAR SALAD grated parmigiano reggiano, 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

ENTRÉE SALADS

GRILLED CHICKEN CAESAR SALAD parmigiano reggiano, croutons, asiago crisp 10.50 | with grilled salmon 13.50

GRILLED SALMON PANZANELLA spinach, montrachet goat cheese, balsamic roasted onions, tomatoes, basil oil, balsamic vinaigrette 13.95

GEORGES BANK SEA SCALLOP & SHRIMP SALAD baby greens, applewood smoked bacon, pepper jack cheese, mango vinaigrette 15.95

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 18.50

SANDWICHES

on Fazio bread served with french fries and cole slaw

MINI NEW ENGLAND LOBSTER ROLLS butter toasted sweet rolls, chilled lobster salad, watercress 11.50

MESQUITE GRILLED CHICKEN applewood smoked bacon, pepper jack, caramelized onions, lettuce, tomato, roasted red pepper mayo, egg bun 9.95

SOUTHWEST GRILLED SHRIMP WRAP corn-black bean salsa, pepper jack, cheddar, jicama, cilantro, pico de gallo, romaine, flour tortilla 10.95

SMOKED TURKEY applewood bacon, mozzarella, lettuce, tomato, roasted red pepper mayo, rustic country white 9.50

TILLAMOOK CHEDDAR BURGER ½ lb creek stone farms black angus beef, lettuce, tomato, egg bun 9.75 add bacon 75¢

JUMBO LUMP CRAB MELT tillamook cheddar, tomato, remoulade, rustic country white 12.95

MESQUITE GRILLED SALMON applewood smoked bacon, mozzarella, lettuce, tomato, roasted red pepper mayo, rustic country white 12.50

ENTRÉES

BLACKENED CHICKEN PENNE roasted red pepper cream, shiitake mushrooms, leeks, sun dried tomato pesto 12.95

SEARED GEORGES BANK SCALLOPS lemon-asparagus risotto, shaved fennel salad, basil olive oil, balsamic glaze 17.95

PANKO FRIED SHRIMP cocktail sauce, french fries, cole slaw 13.95

VEGETABLE RAVIOLI WITH SAUTÉED SHRIMP basil, leeks, spinach, tomatoes, pine nuts, parmigiano reggiano, lobster cream 14.50

JUMBO LUMP CRAB CAKES creole remoulade, mango tatar sauce, whipped yukon gold potatoes, chef's seasonal vegetables 21.50

PAN ROASTED CHICKEN BREAST chive gnocchi, wild mushrooms, fennel, marsala and sage demi glace, balsamic glaze 14.50

6 OZ. CENTER CUT FILET whipped yukon gold potatoes, chef seasonal vegetable 27.50

SAN FRANCISCO STYLE CIOPPINO shrimp, scallops, clams, mussels, fresh fish, red wine tomato sauce 15.00

MESQUITE GRILLED MAHI MAHI sweet potato corn hash, applewood smoked bacon, corn butter sauce 16.50

LOBSTER MAC N' CHEESE white truffle bread crumbs, grilled asparagus 14.95

SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, whipped yukon gold potatoes, sautéed spinach 23.95

* 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
COSMOPOLITAN WHITES
TINY BUBBLES
WEST COAST CRUSH
GO BIG RED

Martin Codax Albarino, Spain '06		S A Prum Essence, Germany '07		Zaca Mesa Viognier, Santa Ynez Valley '07	9.00
Ferrari Carano Fume Blanc, Sonoma County '06		King Estate Signature Pinot Gris, Oregon '07		Eroica Reisling, Washington '07	11.50
Lunetto Prosecco, Italy		Domaine Ste. Michelle Brut, Washington		Domaine Carneros Brut Taittinger, r Napa '04	9.50
Guenoc Petite Sirah, Lake County '05		Hahn Estate Meritage, Central Coast '06		Frei Brothers "Reserve," Russian River Valley '05	11.00
Dynamite Cabernet, North Coast '05		J. Lohr Hilltop Cabernet, Paso Robles '06		Hess Collection Block 19 Cuvee, Napa '06	13.50

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.	9 OZ. GLASS	BTL. CARAFE
J. Lohr Bay Mist Riesling, Monterey '07	4	7.5	10.5	31
J. Lohr Riverstone Chardonnay, Arroyo Seco '07	4.5	8.5	11.5	33
J. Lohr South Ridge Syrah, Paso Robles '06	4.5	8.5	11.5	33
J. Lohr Los Osos Merlot, Paso Robles '06	4.8	9	12	35
J. Lohr Seven Oaks Cabernet, Paso Robles '06	4.8	9	12	35
J. Lohr Carol's Sauvignon Blanc, Napa Valley '07	5.3	10	13.5	38
J. Lohr Arroyo Vista Vineyard Chardonnay, Arroyo Seco '06	5.3	10	13.5	39
J. Lohr Hilltop Cabernet Sauvignon, Paso Robles '06	7	13	16.5	49
J. Lohr Fog's Reach Pinot Noir Arroyo Seco '07				66

INTERESTING WHITES

	SAMPLING	6 OZ. GLASS	9 OZ. CARAFE	BTL.
Montevina White Zinfandel, California '08	3.3	6	8	23
Jewel Viognier, Lodi '07				29
■ Martín Códax Albariño, Rías Baixas Spain '06	4	7.5	10.5	29
■ Zaca Mesa Viognier, Santa Ynez Valley '08	4.8	9	12	35
Trimbach Gewürztraminer, Alsace, France '06				42
Michel Redde, Sancerre, France '03 & '05				43
Conundrum White Meritage, California '07	6.5	12	16	47
Louis Jadot Pouilly-Fuissé, France '07				48
St. Supéry 'Virtú' Meritage, Napa Valley '06				53
■ Château La Nerthe Châteauneuf Du Pape, France '06				78

CHARDONNAY

A by Acacia, California '07 & '08				30
Hess, Monterey '07	4.5	8	11	31
J. Lohr 'Riverstone', Arroyo Seco '07	4.5	8.5	11.5	33
St. Francis, Sonoma County '06				35
Souverain, Alexander Valley '08	5	9.5	13	37
Toasted Head "Barrel Reserve", Russian River Valley '06				38
J. Lohr 'Arroyo Vista Vineyard' Arroyo Seco '06	5.3	10	13.5	39
Frei Brothers "Reserve", Russian River Valley '07				43
■ Beaulieu Vineyard 'Carneros', Napa Valley '07	6.5	12	16	47
■ Cuvaison 'Carneros', Napa Valley '07				49
St. Supéry Oak Free, Napa Valley '07				49
Cambria 'Katherine's Vineyard', Santa Maria Valley '06				54
■ Mer Soleil, Santa Lucia Highlands '06				59
■ Jordan, Russian River Valley '06 & '07				68
■ Cakebread, Napa Valley '08				75
Amelia by Concha y Toro, Casablanca Valley '04				78
■ Chalk Hill, Russian River Valley '05 & '06				82
■ Far Niente, Napa Valley '07				94

SAUVIGNON / FUME / CHENIN BLANC

Dry Creek Chenin Blanc, Clarksburg '08				29
Nobilo Sauvignon Blanc, Marlborough '08				31
Benziger Sauvignon Blanc, North Coast '08	4.5	8.5	11.5	33
J. Lohr 'Carol's Vineyard' Napa Valley '06	5.3	10	13.5	38
■ Kim Crawford Sauvignon Blanc, Marlborough '08	5.3	10	13.5	39
St. Supéry Sauvignon Blanc, Napa Valley '07				41
■ Ferrari Carano Fume Blanc, Sonoma County, '08	5.5	11	14	41
Cloudy Bay Sauvignon Blanc, Marlborough '07				51

PINOT GRIGIO / GRIS

Ecco Domani Pinot Grigio, Italy '08	3.8	7	9.5	27
King Estate "Signature" Pinot Gris, Lorane Valley '07	5	9.5	13	37
Maso Canali Pinot Grigio, Italy '08				41
MacMurray Ranch Pinot Gris, Central Coast '07				43
Santa Margherita 'Valdaige' Pinot Grigio, Italy '08				48

RIESLING

Chateau Ste. Michelle, Columbia Valley '08	3.8	7	9.5	26
Saint M, Pfalz, Germany '07				30
J Lohr 'Bay Mist', Monterey County '07	4	7.5	10.5	31
SA Prum Essence, Germany '08	4.8	9	12	35
Trimbach Alsace, France '06				42
Chateau Ste. Michelle 'Eroica' Columbia Valley '07	6	12	15.5	45

CHAMPAGNES & SPARKLING WINES

Domaine Ste. Michelle Brut, Columbia Valley NV		7.5		29
Domaine Carneros Brut by Taittinger, Napa Valley '05		12		59
Taittinger Brut, France NV				79
■ Veuve Clicquot 'Yellow Label', France NV				90
■ Dom Perignon, France '99 & '00				215

ENJOY HALF PRICE BOTTLES OF WINE EVERY SUNDAY ON ALL BOTTLES UNDER \$100!

INTERESTING REDS / BLENDS

	SAMPLING	6 OZ. GLASS	9 OZ. CARAFE	BTL.
Rosemont Estates Shiraz, S.E. Australia '07				32
Ruffino Chianti, Italy '07				33
Colores Del Sol Malbec "Reserva", Mendoza, Argentina '08	4.5	8.5	11.5	33
J. Lohr Syrah 'South Ridge', Paso Robles '06	4.5	8.5	11.5	33
Guenoc Petite Sirah, Lake County '06	4.75	9	12	35
Hahn Estates Meritage, Central Coast '07	5.25	10	13.5	39
■ Stella Maris Bordeaux Blend, Columbia Valley '05				N/A
Hess "19 Block" Cuvée, MT. Veeder '06	8	13.5	17.5	53
■ Conn Creek Anthology, Napa Valley '04 & '05				87
■ Château La Nerthe Châteauneuf du Pape, France '05				89
■ Colidsole Brunello di Montalcino, Italy '03				98
St. Supéry 'Élu' Meritage, Napa Valley '04				108
■ Castello Banfi Brunello di Montalcino, Italy '02				115
■ Pian della Vigne Brunello, Italy '00 & '03				115
■ Mount Veeder "Reserve" Red Wine, Napa Valley '03				135
■ E&E 'Black Pepper' Shiraz, Barossa Valley '03				139
Cain Five, Napa Valley '05				152
■ Opus One, Napa Valley '04				225
Cardinale, Napa Valley '04				225

PINOT NOIR

A by Acacia, Napa Valley '07				37
Estancia, Monterey '08	5	9.5	13	37
Frei Brothers "Reserve", Russian River Valley '07	7	12.5	16.5	49
King Estate "Signature", Lorane Valley '07				56
Kent Rasmussen, Napa Valley '06				58
J. Lohr 'Fog's Reach' Arroyo Seco '07				66
Gary Farrell, Russian River Valley '06				69
Red Rock 'Winemaker's Select', Central Valley '07	3.75	7	9.5	27
Hogue Genesis, Columbia Valley '05				34
J. Lohr 'Los Osos', Paso Robles '06	4.75	9	12	35
Carmen "Reserve", Chile '06				36
Sagelands 'Four Corners', Columbia Valley '06	5	9.5	13	37
Francis Coppola 'Diamond Collection', California, '07				38
Casa Lapostolle, Colchagua Valley '05				42
Stonestreet, Alexander Valley '05	5.75	11	14.75	43
Rutherford Hill, Napa Valley '04 & '05				48
Chateau St. Jean, Sonoma County '05				52
Chateau Ste. Michelle 'Ethos' "Reserve", Columbia Valley '05				68
■ Northstar Merlot, Columbia Valley '03 & '05				69

ZINFANDEL

Rancho Zabaco, Sonoma County '07	4.5	8	11	31
Montevina Terra d'Oro, Amador County '05				37
Ravenswood 'Old Vine' Lodi, Central Valley '06				39
Frog's Leap, Napa Valley '07				56

CABERNET SAUVIGNON

Trinchero "Family Selection", Lake County '06	4.5	8	11	31
Estancia, Paso Robles '06				35
J. Lohr 'Seven Oaks, Paso Robles '07	4.75	9	12	35
Hogue Genesis, Columbia Valley '06				38
Dynamite, Lake County '05	5.5	10.5	14	41
J. Lohr 'Hilltop', Paso Robles '06	7	13	16.5	49
Francis Coppola 'Director's Cut', Alexander Valley '06				51
■ Frei Brothers "Reserve", Alexander Valley '06				52
Beaulieu Vineyard 'Rutherford', Napa Valley '05				56
Freemark Abbey, Napa Valley '04				59
Stonestreet, Alexander Valley '04				68
Robert Mondavi 'Oakville', Napa Valley '05				74
■ Merryvale, Napa Valley '05				84
Stag's Leap 'Artemis', Napa Valley '06				89
Jordan, Alexander Valley '05				92
■ Chalk Hill, Russian River Valley '05				99
Silver Oak, Alexander Valley '04				108
■ BV 'George De LaTour' "Private Reserve", Napa Valley '05				160
■ Caymus "Special Selection", Napa Valley '06				225

Vintages subject to change due to availability

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