

BRISTOL

SEAFOOD GRILL

General Manager Joe Winkler
Executive Chef Matt Rock

FRESH SHUCKED OYSTERS*

BLUEPOINT

2.25 each (Westport, CT)

BEAU SOLIEL

2.50 each (New Brunswick, CAN)

POWDER POINT

3.00 each (Duxbury Harbor, MA)

TODAY'S FRESH FISH

All fish is served mesquite grilled unless otherwise stated. Choice of:

grilled asparagus

wild mushrooms, leeks, goat cheese

mashed yukon gold potatoes

apple & celery root slaw

roasted cauliflower w/ bacon

roasted brussels sprouts with pancetta

lobster mac n' cheese (add \$2)

This is a sampling of our fresh fish. Daily selections vary based on availability.

ATLANTIC SALMON 16

(Bay of Fundy)

FRIED CATFISH 14.5

(Ozarks)

RAINBOW TROUT 15.5

(Idaho)

OPAH 18.5

(Hawaii)

KING SALMON 19

(New Zealand)

BARRAMUNDI 19

(Indonesia)

SEARED STRIPED MARLIN (NAIRAGI) 18

(Hawaii)

SEARED 'RARE' AHI TUNA 21

(Hawaii)

SWORDFISH 17

(Block Island)

BLACK GROUPER 18.5

(Florida)

SEARED SCALLOPS 18

(Georges Bank)

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.

STARTERS

TEMPURA SHRIMP SUSHI ROLLS cucumber, soy, wasabi, pickled ginger sm. 8 | lg. 11.5

LOBSTER TAMALE corn, roasted poblano, cilantro, avocado crema 9

SMOKED SALMON FLATBREAD roasted garlic white sauce, red onion, capers, watercress with lemon infused olive oil 8

AHI TUNA SUSHI ROLLS* cucumber, soy, wasabi, pickled ginger sm. 8 | lg. 12

BLUE HILL BAY MUSSELS white wine and garlic Sm. 8.5 | Lg. 13

STEAMED LITTLENECK CLAMS white wine and garlic 13

SHRIMP COCKTAIL cocktail sauce, creole remoulade 15

GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, kalamata olives 9.5

ROASTED DUCK FLATBREAD fig barbeque, fontina, provolone, gorgonzola, red onion, granny smith apple, thyme vinaigrette 8.5

CHIPOTLE GRILLED SHRIMP corn-black bean relish, chipotle butter sauce, pico de gallo, cilantro lime sour cream 11

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 15

FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 11.5

COCONUT GREEN CURRY MUSSELS cilantro, lime, sweet potato straws 9

VIETNAMESE CRAB SPRING ROLLS daikon, avocado, mint, basil, pea greens, carrots, sweet n' sour dipping sauce 11

SAUTÉED SHRIMP SCAMPI with garlic butter 10

TUNA TARTARE* pickled cucumbers, broken wasabi vinaigrette, sesame crackers 12

SHARED SAMPLER jumbo lump crab cakes, calamari, shrimp scampi, trio of sauces 34

COLD SEAFOOD PLATTER* shrimp cocktail, fresh shucked oysters, tuna tartare 49 (serves 3 - 5)

POWER LUNCH COMBOS 12.5

Served with a bowl of soup or starter salad

SMOKED SALMON FLATBREAD
ROASTED DUCK FLATBREAD
TEMPURA SHRIMP SUSHI ROLLS
AHI TUNA SUSHI ROLLS
LOBSTER TAMALE
½ JUMBO LUMP CRAB MELT
½ SMOKED TURKEY
½ SOUTHWEST SHRIMP WRAP

POWER LUNCH ENTRÉES 14

CHIPOTLE GRILLED SHRIMP ENCHILADAS

sweet corn-jalapeno corn crepes, corn-black bean relish, jicama-lime salad, pico de gallo

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

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

SOUPS & STARTER SALADS

NEW ENGLAND CLAM CHOWDER cup 5 | bowl 7.5

SPICY CREOLE GUMBO cup 5 | bowl 7.5

MAINE LOBSTER BISQUE cup 6 | bowl 8.5

BABY GREENS watercress, feta, toasted pine nuts, honey balsamic vinaigrette 6.5

CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp 6.5

STRAWBERRIES & BABY GREENS red onion, parmigiano reggiano, sherry vinaigrette 6

ROASTED CRIMSON BEET SALAD pears, candied walnuts, gorgonzola, walnut vinaigrette 6.5

SOUP & SALAD choice of soup and starter salad 11.5

ENTRÉE SALADS

GRILLED CHICKEN CAESAR SALAD parmigiano reggiano, croutons, asiago crisp 11.5 | with grilled salmon 15

GRILLED SALMON PANZANELLA spinach, Montrachet goat cheese, balsamic roasted onions, tomatoes, basil oil, balsamic vinaigrette 15

GEORGES BANK SEA SCALLOP & SHRIMP SALAD baby greens, applewood smoked bacon, pepper jack cheese, mango vinaigrette 16.5

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 18.5

SANDWICHES on Breadsmith bread served with choice of seasonal side or french fries

MINI NEW ENGLAND LOBSTER ROLLS butter toasted sweet rolls, chilled lobster salad, watercress 12

MESQUITE GRILLED CHICKEN applewood smoked bacon, pepper jack, caramelized onions, lettuce, tomato, roasted red pepper mayo, egg bun 11

SOUTHWEST GRILLED SHRIMP WRAP corn-black bean salsa, pepper jack, cheddar, jicama, cilantro, pico de gallo, romaine, flour tortilla 12

SMOKED TURKEY applewood bacon, gouda, lettuce, tomato, roasted red pepper mayo, rustic country white 10

CREEKSTONE FARMS BLACK ANGUS BURGER sharp cheddar, lettuce, tomato, egg bun 10 (add bacon 75¢)

JUMBO LUMP CRAB MELT cheddar, tomato, remoulade, rustic country white bread 13.5

MESQUITE GRILLED SALMON applewood smoked bacon, lettuce, tomato, roasted red pepper mayo, rustic country white 13.5

ENTRÉES

BLACKENED CHICKEN PENNE roasted red pepper cream, shiitake mushrooms, leeks, sun dried tomato pesto 13.5

PANKO FRIED SHRIMP cocktail sauce, french fries, apple and celery root slaw 15

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, mashed yukon gold potatoes, grilled asparagus 22.5

SAN FRANCISCO STYLE CIOPPINO shrimp, scallops, clams, fresh fish, red wine tomato sauce 16

LOBSTER MAC N' CHEESE white truffle bread crumbs 14

VEGETABLE RAVIOLI WITH SAUTÉED SHRIMP basil, leeks, spinach, tomatoes, pine nuts, parmigiano reggiano, lobster cream 15.5

SEARED GEORGES BANK SCALLOPS wild mushroom risotto, arugula, balsamic glaze 19

6 OZ FILET MIGNON wild mushroom blend, mashed yukon potatoes, asparagus 28

SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, whipped yukon gold potatoes, grilled asparagus 25

MESQUITE GRILLED CHICKEN BREAST roasted yukon gold potatoes, grilled asparagus 14.5

* 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.