

BRISTOL

SEAFOOD GRILL

General Manager Joe Winkler
Executive Chef Matt Rock

FRESH SHUCKED OYSTERS*

Bluepoint (Westport, CT) 2.00 each
Wianno (Cape Cod, MA) 2.25 each
Wellfleet (Wellfleet Harbor, MA) 2.50 each

TODAY'S FRESH FISH

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

ATLANTIC SALMON 13.50
(Canada)

FRIED CATFISH 12.00
(Ozarks)

SEARED AHI 17.95
(Hawaii)

RAINBOW TROUT 13.00
(Idaho)

HALIBUT 19.00
(Alaska)

SHUTOME 16.00
(Hawaii)

COPPER RIVER SOCKEYE SALMON
18.50
(Alaska)

SEARED SEA SCALLOPS 16.50
(Georges Bank)

STARTERS

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

LOBSTER TAMALE 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

PEI 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 10.50 | **ROASTED DUCK FLATBREAD** 10.50

TEMPURA SHRIMP SUSHI ROLLS 10.50 | **AHI TUNA SUSHI ROLLS** 10.50 | **LOBSTER TAMALE** 11.50

½ **JUMBO LUMP CRAB MELT** 11.50 | ½ **SMOKED TURKEY** 11.50 | ½ **SOUTHWEST SHRIMP WRAP** 11.50

SOUP & SALAD choice of soup and starter salad 10.50

SEARED TUNA SALAD* romaine, asparagus, spinach, balsamic onions, parmesan-dill roasted potatoes, lemon yogurt dressing 12.50

ALMOND CRUSTED TILAPIA orange beurre blanc, grilled asparagus, seasonal berries 12.50

CHIPOTLE GRILLED SHRIMP ENCHILADAS sweet corn-jalapeno crepes, corn-black bean relish, jicama-lime salad, pico de gallo 11.50

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

HEIRLOOM TOMATO AND MOZZARELLA SALAD basil ice cream, arugula, lemon oil, fleur de sel, balsamic reduction 6.00

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

CREEKSTONE FAARMS BLACK ANGUS ½ lb. BURGER sharp cheddar, lettuce, tomato, egg bun 9.75 add bacon 75¢

JUMBO LUMP CRAB MELT 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 tartar sauce, whipped yukon gold potatoes, chef's seasonal vegetables 21.50

6 OZ. CENTER CUT FILET whipped yukon gold potatoes, chef seasonal vegetable 26.00

HALIBUT sweet potato corn hash, applewood smoked bacon, corn butter sauce 20.00

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

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
10AM-2PM