

# BRISTOL

SEAFOOD GRILL

General Manager Phil Tumberger  
Executive Chef Dan Uche

## FRESH SHUCKED OYSTERS\*

Bluepoint (Chesapeake Bay, VA) 2.00 each  
Wellfleet (Cape Cod, MA) 2.25 each  
Island Creek (Duxbury Bay, MA) 2.50 each  
Fanny Bay (British Columbia) 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** 13.95  
(Canada)

**BLACK GROUPE** 16.95  
(Florida)

**RAINBOW TROUT** 14.95  
(South Carolina)

**MAHI MAHI** 14.95  
(Guatemala)

**CRISP FRIED COD** 13.95  
(Georges Bank)

**SWORDFISH** 15.95  
(Block Island)

**SEARED WALU (ESCOLAR)** 15.95  
(Hawaii)

**MONGCHONG (POMPHRET)** 16.95  
(Hawaii)

**SEARED BLUENOSE (BUTTERFISH)** 18.95  
(New Zealand)

**SEARED KING SALMON** 17.95  
(New Zealand)

**BIG EYE TUNA** 18.95  
(Hawaii)

**SEARED SCALLOPS** 17.95  
(Georges Bank)

**6oz LOBSTER TAIL** 19.95  
(Canada)

## 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

**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 31.00

**COLD SEAFOOD PLATTER\*** shrimp cocktail, fresh shucked oysters, tuna tartare 42.00 (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 TAMALE** 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, dried cherries, 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 12.95

**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 Farm to Market 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 bread 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 bread 12.95

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

## ENTRÉES

**SEARED NEW ZEALAND KING SALMON** potato sage gratin, creamed leeks, mustard vinaigrette 18.95

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

**MESQUITE GRILLED BLOCK ISLAND SWORDFISH** corn butter sauce, sweet potato corn hash w/ applewood smoked bacon 16.95

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

**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 26.00

**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 14.50

**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.

## WINE FLIGHT SERIES

<b>PLATINUM BLONDES</b>	Martin Codax Albarino Spain '06   S A Prum Essence Germany '07   Zaca Mesa Viognier Santa Ynez Valley '07	9.50
<b>COSMOPOLITAN WHITES</b>	Ferrari Carano Fume Blanc Sonoma County '06   King Estate Signature, Pinot Gris Oregon '07   Eroica Reisling Washington '07	11.50
<b>TINY BUBBLES</b>	Lunetto Prosecco Italy   Domaine Ste. Michelle Brut Washington   Domaine Carneros Brut Taittinger Napa '04	10.00
<b>WEST COAST CRUSH</b>	Guenoc Petite Sirah Lake County '05   Hahn Estate Meritage Central Coast '06   Frei Brothers "Reserve" Russian River Valley '05	11.50
<b>GO BIG RED</b>	Dynamite Cabernet North Coast '05   J. Lohr Hilltop, Cabernet Paso Robles '06   Hess Collection Block 19 Cuvee Napa '06	14.00

### 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. GLASS	9 OZ. CARAFE	BTL.
J. Lohr Bay Mist Riesling, Monterey '07	4.25	8	11.5	31
J. Lohr Riverstone Chardonnay, Arroyo Seco '07	4.75	9	13	35
J. Lohr Carol's Sauvignon Blanc, Napa Valley '07	6	11.5	16.75	45
J. Lohr Shiraz, Paso Robles '06	4.75	9	13	35
J. Lohr Los Osos Merlot, Paso Robles '06	5	9.5	13.75	37
J. Lohr Hilltop Cabernet Sauvignon, Paso Robles '06	7	13.5	19.75	53

### INTERESTING WHITES

	SAMPLING	6 OZ. GLASS	9 OZ. CARAFE	BTL.
Montevina White Zinfandel, Amador '08	3.25	6	8.5	22
■ Martin Codax Albarino, Spain '07	5	9.5	13.75	37
■ Clos Du Bois Rose, Sonoma '07	5.25	10	14.5	39
Zaca Mesa Viognier, Santa Ynez Valley '08	6	11.5	16.75	45
Trimbach Gewurztraminer, France '05				47
Michel Redde Sancerre, France '06				55
Louis Jadot Pouilly-Fuisse, France '07				54
Conundrum Meritage, Central Valley '07	7	13.5	19.75	53
St. Supery Virtú White Meritage, Napa '06				53
Ecco Domani Pinot Grigio, Italy '08	4	7.5	10.75	30
King Estate Signature Pinot Gris, Lorane Valley OR '07	5.25	10	14.5	39
Maso Canali Pinot Grigio, Italy '07				41
Luna Pinot Grigio, Italy '07				44
Santa Margherita Valdaige Pinot Grigio, Italy '07				55
Chateau Ste. Michelle Riesling, Columbia Valley '08	4	7.5	10.75	29
S. A. Prum Essence Riesling, Germany '08	4.75	9	13	35
Saint M Riesling, Germany '07				37
Trimbach Riesling, Alsace France '05				45
■ Eroica Riesling, Yakima Valley '07	6	11.5	16.75	45

### CHARDONNAY

Guenoc, Lake County '06	3.25	6.5	9.5	25
Hess Select, Monterey '07	4.5	8.5	12.25	33
A by Acacia, California '07				34
Rodney Strong, Sonoma '08	5	9.5	13.75	37
St. Francis, Sonoma '06 39				
Frei Brothers Reserve, Russian River Valley '06				43
BV Carneros, Napa '08	6	11.5	16.75	46
Toasted Head Barral Reserve, Russian River Valley '06				47
Wolf Blass Gold Label, Australia '04				48
Cambria Katherine Vineyards, Santa Maria '07				49
■ St. Supery Oak Free, Napa '08				52
■ Cuvaion Carneros, Napa '07				55
■ Cold Creek Chardonnay, Columbia Valley '07				56
■ Jordan, Russian River Valley '07				65
■ Mer Soleil, Central Coast '06				76
■ Cakebread, Napa '08				79
■ Chalk Hill, Sonoma '05				85
Far Niente, Napa '07				105

### SAUVIGNON / FUME / CHENIN BLANC

Benziger Sauvignon Blanc, Sonoma '08	4.25	8	11.5	31
Nobilo Sauvignon Blanc, New Zealand '08				33
Dry Creek Chenin Blanc, Clarksburg '07				35
■ Ferrari Carano Fume Blanc, Sonoma '08	5.5	10.5	15.3	42
Kim Crawford Sauvignon Blanc, New Zealand '08	6	11.5	16.75	46
St. Supery Sauvignon Blanc, Napa '07				47
Cloudy Bay Sauvignon Blanc, New Zealand '08				60

### CHAMPAGNES & SPARKLING WINES

Lunetta Prosecco, Italy '07	4.75	9		34
Domaine Ste. Michelle Brut, Columbia Valley WA	5	9.5		39
"Domaine Carneros" Brut by Taittinger, Napa '05	9	14.5		58
■ Taittinger Brut, France				95
■ Veuve Clicquot, "Yellow Label", France				102
Dom Perignon, France '00				225

### HALF BOTTLES

J. Lohr Riverstone Chardonnay, Monterey '07				23
Clos Du Bois, Chardonnay, North Coast '08				25
Kim Crawford, Sauvignon Blanc, New Zealand '08				24
Trimbach Riesling, Alsace France '06				26
Wild Horse, Pinot Noir, Central Coast '07				29
Rutherford Hill Merlot, Carneros '04				27
J. Lohr, Hilltop Cabernet Sauvignon Paso Robles '06				34
Mount Veeder, Cabernet Sauvignon, Napa Valley '06				42
Chimney Rock Cabernet Sauvignon, Napa Valley '06				60
Ruffino Ducale Tan, Chianti Classico Riserva, Italy '05				35
Estancia Red Meritage, Central Coast '05				34
Franciscan Magnificat, Napa valley '04				51

### INTERESTING REDS / BLENDS

	SAMPLING	6 OZ. GLASS	9 OZ. CARAFE	BTL.
Rosemount Estates Shiraz, Australia '07	4	7.5	10.75	29
Guenoc Petite Sirah, California '06	4.5	8.5	12.25	33
Barossa Valle E&E Black Pepper Shiraz, Australia '03				135
Colores del Sol Melbec, Argentina '09	4.5	8	11.5	31
Ruffino Aziano Chianti, Italy '06				37
Chateau Mont-Redon Côtes Du Rhône, France '06				37
■ Chateau La Nerthe Chateauneuf du Pape, France '05				85
Hahn Estate Meritage, Central Coast '07	4.75	9	13	35
Abadia Retuerta Rivola, Spain '06				53
Stela Maris, Columbia Valley '05				59
■ Conn Creek Anthology, Napa '05				102
Caparzo Brunello di Montalcino, Italy '03				105
■ Pian delle Vigne Brunello, Italy '04				105
St. Supery Elu Meritage, Napa '04				109
Cain Five, Napa '05				150
Cardinale, Napa Valley '04				185
■ Opus One, Napa '04				225
■ Insignia, Napa '04				275

### PINOT NOIR

Echelon, Vin De Pays, France '07	4	7.5	10.75	29
Estancia, Paso Robles '08	5.25	10	14.5	39
A by Acacia, California '08				47
King Estates Signature, Lorane Valley OR '07	7.5	14.5	21.25	57
Frei Brother's Reserve, Russian River Valley '07	8	15.5	22.75	61
Charles Krug, Napa '06				67
■ Erath Dunee Hill Estate Selection, Oregon '06				72

### ZINFANDEL

Rancho Zabaco Heritage Vines, Sonoma '07	4.5	8.5	12.25	33
Ravenswood Lodi, Central Valley '06	5	9.5	13.75	38
Frog's Leap, Napa '06				51
Montevina Terra d'Oro, Amador '05				54

### MERLOT

Red Rock, Central Valley CA '06	4	7.5	10.75	29
Hogue Genesis, Columbia Valley WA '05	5	9.5	13.75	36
Sagelands Four Corners, Columbia Valley '05				38
Francis Coppola Diamond Collection, Napa '06				41
Rutherford Hill, Napa '04				52
Chateau St. Jean, Sonoma '05				53
Casa Lapostolle Cuvee Alexander, Chile '06				56
Stonestreet, Sonoma County '05				56
Merryvale Starmont, Napa '05				59
Chateau Ste. Michelle Ethos, Columbia Valley WA '05				69
■ Northstar Merlot, Columbia Valley '05				85

### CABERNET SAUVIGNON

Mainstreet, Lake County '06	4	7.5	10.75	29
Hogue Genesis, Columbia Valley WA '05				35
Dynamite, North Coast '05	5.25	10	14.5	39
Estancia, Paso Robles '06	5.5	10.5	15.25	41
Chateau Ste Michelle Indian Wells, Columbia Valley '07	5.75	11	16	43
Frei Brothers Reserve, Alexander Valley '06				46
J. Lohr Hilltop, Paso Robles '06	7	13.5	19.75	53
Hess Collection Block 19 Cuvee, Napa '06	7.25	14	20.5	55
BV Rutherford, Napa '05	8	15.5	22.75	62
Rombauer, Napa '05				68
Robert Mondavi, Oakville '05				85
Stonestreet, Alexander Valley '05				86
Jordan, Alexander Valley '05				99
Stag's Leap Artemis, Napa '06				102
Col Solare "Cabernet Blend", Columbia Valley '05				105
■ Chalk Hill, Sonoma '05				108
Caymus Napa '07				115
Mount Veeder Reserve, Napa Valley '04				145
Silver Oak, Napa Valley '04				175

Vintages Subject To Change Due To Availability

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