

# 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  
Menemsha (Martha's Vineyard, MA) 2.50 ea  
Island Creeks (Duxbury, MA) 2.75each

## 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), chef's seasonal vegetables or grilled asparagus. Subject to availability.

**ATLANTIC SALMON** 14.95  
(Canada)

**RAINBOW TROUT** 14.95  
(North Carolina)

**BIG EYE TUNA** 19.95  
(Hawaii)

**SEARED BARRAMUNDI** 17.95  
(Indonesia)

**SWORDFISH** 16.95  
(Block Island)

**COPPER RIVER SOCKEYE SALMON**  
21.95  
(Alaska)

**MONCHONG (POMPHRET)** 17.95  
(Hawaii)

**CRISP FRIED CATFISH** 11.95  
(South Carolina)

**SEARED HALIBUT** 19.95  
(Alaska)

**BLACK GROUPER** 17.95  
(Mexico)

**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** 10.50 | **ROASTED DUCK FLATBREAD** 10.50

**TEMPURA SHRIMP SUSHI ROLLS** 10.50 | **AHI TUNA SUSHI ROLLS** 10.95 | **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

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

**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

## 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

**HEIRLOOM TOMATO & 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 14.95

**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

**CREEKSTONE FARMS 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 bread 12.95

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

## ENTRÉES

**GRILLED COPPER RIVER SOCKEYE SALMON** potato sage gratin, creamed leeks, mustard vinaigrette 22.95

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

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

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

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

**JUMBO LUMP CRAB CAKES** creole remoulade, mango tartar 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

**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.

JOIN US  
FOR SUNDAY BRUNCH  
10AM -2PM