


OPENERS

-  **BIG EYE TUNA POKE**
sea kelp, pea shoots, macadamia nuts, yuzu-avocado mayo, ginger candy, 7-spice wonton chips, micro greens 14
- SMOKED SALMON CARPACCIO & SHRIMP CEVICHE**
smoked salmon topped with marinated shrimp, mango, red & yellow pepper pico, jalapenos, scallions, mint, ginger vinaigrette, spiced wonton crisps 14.5
- TEMPURA SHRIMP SUSHI ROLLS**
avocado, carrot, sesame, scallion, soy, wasabi, pickled ginger sm. 8.5 | lg. 13
- SPICY TUNA SUSHI ROLLS***
cucumber, soy, wasabi, pickled ginger sm. 9.5 | lg. 14

SMOKED SALMON FLATBREAD
roasted garlic white sauce, red onion, caper, watercress with lemon infused olive oil 12


STEAMED LITTLENECK CLAMS
garlic white wine, toast 14

 **FIRECRACKER CAULIFLOWER**
breaded cauliflower, lightly fried and tossed in a fiery chili sauce, micro greens and sesame seeds 10


BLUE HILL BAY MUSSELS
white wine and garlic sm. 10 | lg. 15

SAUTEED SHRIMP SCAMPI
with garlic butter 12

GOAT CHEESE BRUSCHETTA
tomato-basil cruda, focaccia crisps, kalamata olives 12

 **JUMBO LUMP CRAB CAKES**
remoulade, mango tartar sauce 17.5

FRIED CALAMARI
jalapeños and carrots, sweet n' sour, creole remoulade 13

 **SHARED SAMPLER PLATTER**
jumbo lump crabcakes, calamari, shrimp scampi, trio of sauces 40

SHRIMP COCKTAIL
cocktail sauce, creole remoulade 17

CHILLED SHELLFISH PLATTER* oysters, shrimp, lobster, King Crab legs, cocktail sauce, creole remoulade, fresh minced horseradish 59 **(serves 2-3) | 98 (serves 3-5)**

SOUP & SIDE SALAD

- NEW ENGLAND CLAM CHOWDER**
cup 6.5 | bowl 9
- SPICY CREOLE GUMBO** cup 6.5 | bowl 9
-  **MAINE LOBSTER BISQUE** cup 7 | bowl 9.5
- BABY GREENS**
dried cherries, feta, toasted pine nuts, cherry tomatoes, honey balsamic vinaigrette 8
- CAESAR SALAD**
grated parmigiano reggiano, croutons, asiago cheese crisp 7.5
- STRAWBERRY AND PISTACHIO SALAD**
field greens, red onion, parmigiano reggiano, toasted pistachios, sherry vinaigrette 8
- SOUP & SALAD**
choice of soup and starter salad above 13.5

HANDHELDS SERVED WITH CHOICE OF SEASONAL SIDE OR FRENCH FRIES


- LEMONGRASS SHRIMP TACOS** grilled chipotle shrimp, lemongrass aioli, bibb lettuce, pickled red onion, pineapple mango salsa 14
- MINI NEW ENGLAND LOBSTER ROLLS** sweet bun, lobster salad, watercress 13
- MESQUITE GRILLED CHICKEN** applewood bacon, pepper jack, caramelized onions, lettuce, tomato, roasted red pepper mayo, egg bun 12
- CREEK STONE FARMS BLACK ANGUS BURGER*** sharp cheddar, lettuce, tomato, egg bun 11 | add bacon 75¢
- JUMBO LUMP CRAB MELT** cheddar, tomato, remoulade, rustic country bread 14.5
- BURGERS' SMOKEHOUSE TURKEY CLUB** applewood bacon, lettuce, tomato, avocado, black pepper mayo, rustic country bread 11.5

ENTRÉE SALADS

- BIG EYE TUNA TUSCAN SALAD** char crust ahi tuna, mixed greens, red chile sourdough croutons, oven roasted tomatoes & bell peppers, parmesan, tomato basil caper salad, sherry vinaigrette 19
- GRILLED CHICKEN CAESAR SALAD** parmigiano reggiano, croutons, asiago crisp 12.5 *with grilled salmon* 18
- LOBSTER COBB SALAD** watercress, arugula, baby spinach, tomato, applewood smoked bacon, white cheddar, avocado, corn, red onion, sweet potato shoestrings, tarragon ranch dressing 19.5
- GRILLED SALMON PANZANELLA*** spinach, montrachet goat cheese, balsamic roasted onions, vine ripe tomatoes, kalamata olives, basil oil, balsamic vinaigrette 18
- GRILLED SHRIMP SALAD** mixed greens, tortilla, mango, black bean, dried banana, roasted chili vinaigrette 16

BRISTOL
SEAFOOD GRILL

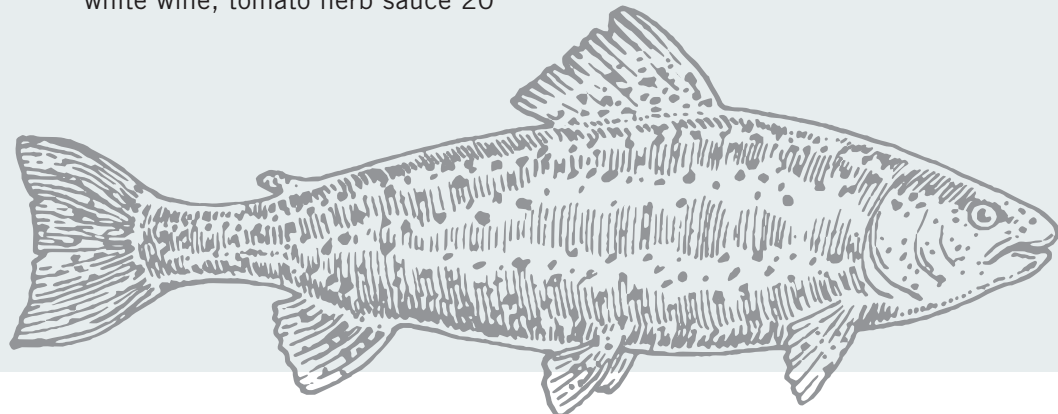
MAINS

-  **SEAFOOD MIXED GRILL***
shrimp, scallop, salmon, jumbo lump crab cake, mashed yukon gold potatoes, grilled asparagus 27
-  **JUMBO LUMP CRAB CAKES**
creole remoulade, mango tartar sauce, whipped yukon gold potatoes, grilled asparagus 25
- ALMOND CRUSTED TILAPIA**
orange beurre blanc, grilled asparagus, seasonal berries 16.5
- PANKO FRIED SHRIMP**
cocktail sauce, french fries, apple and celery root slaw 16
- JOYCE FARMS MESQUITE GRILLED HALF CHICKEN**
herb roasted potatoes, grilled asparagus 19
- CHIPOTLE GRILLED SHRIMP ENCHILADAS**
sweet corn-jalapeno crepes, corn-black bean relish, jicama lime salad, pico de gallo 16

6 OZ. COLD WATER LOBSTER TAIL
whipped Yukon potatoes, grilled asparagus 22

6 OZ CENTER CUT FILET
whipped Yukon potatoes, grilled asparagus 34

SHELLFISH CIOPINNO
mussels, clams, shrimp, scallops, fresh fish, white wine, tomato herb sauce 20



MANAGING PARTNER >>> PHIL TUMBERGER
EXECUTIVE CHEF >>> DAN UCHE

SEASONAL SIDES

- APPLE CELERY ROOT SLAW • HEIRLOOM CARROTS W/ HONEY SRIRACHA BUTTER, MINT CRYSTALS
- MASHED YUKON GOLD POTATOES • ZUCCHINI, CORN + TOMATO RAGOUT W/ BASIL CREAM
- PARMESAN ROASTED YUKON GOLD POTATOES • GRILLED ASPARAGUS W/ TOMATO BASIL
- GEECHIE BOY GRITS GRATIN WITH APPLEWOOD SMOKED BACON
- HARICOT VERTS W/ SHALLOT BUTTER • LOBSTER MAC N' CHEESE (ADD \$4)

*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.

AROUND THE WORLD

GLOBAL FINDS

If you can't pack up and travel the world, do the next best thing: drink your way around it. We're honored to feature exceptional selections from the globe's most revered wine locations. From Veneto's cool climate wines to high-altitude creations from the eastern foothills of the Andes, take a trip around the world, one glass or bottle at a time.

FEATURED WINES

6 OZ. / 9 OZ. / BTL

PIEROPAN SOAVE CLASSICO <i>Veneto, Italy '16</i>	12	17	47
WHITEHAVEN SAUVIGNON BLANC <i>Marlborough, New Zealand '17</i>	11	15.5	43
MACMURRAY ESTATE PINOT GRIS <i>Russian River Valley '16</i>	12	17	47
TALBOTT SLEEPY HOLLOW CHARDONNAY <i>Saint Lucia Highlands '14</i>	22	32	85
FLEUR DE MER ROSÉ <i>Provence, France '17</i>	12	17	47
DON MIGUEL GASCON RESERVA MALBEC <i>Mendoza, Argentina '15</i>	13	18.5	51
ORIN SWIFT PALERMO CABERNET FOCUSED BLEND <i>Napa Valley '16</i>	24	35	95
MARTIN CODAX ERGO <i>Spain '15</i>	9.5	13	37

CHAMPAGNES & SPARKLING WINES

6 OZ. / 9 OZ. / BTL

Cantine Maschio Prosecco Brut, <i>Italy</i>	9.5	-	42
"Domaine Carneros" Brut by Taittinger, <i>Napa '14</i>			70
Domaine Ste. Michelle Brut, <i>Columbia Valley WA</i>	9.5	-	43
Dom Perignon, <i>France '09</i>			225
La Marca Prosecco, <i>Italy (187 ml)</i>			12
Moet Chandon "White Star" Champagne, <i>France (375 ml)</i>			58
Veuve Clicquot, "Yellow Label", <i>France</i>			115

INTERESTING WHITES

Alamos Torrontes, <i>Argentina '16</i>	8.5	11.5	35
Antinori Guado Al Tasso Vermentino <i>Bolgheri, Italy '15</i>	12	17	47
Castel des Maures Provence Rose, <i>France '17</i>		9 / 13	36
Caymus Conundrum White <i>(California) '15</i>	13	18.5	51
Laurenz Gruner Veltliner, <i>Austria '16</i>		11 / 15	43
Martin Codax Albarino, <i>Spain '16</i>			40
Miner Viognier Simpson Vineyard, <i>Napa '16</i>			55
Montevina White Zinfandel, <i>Amador '17</i>	7.5	10	29
St. Supery Virtú White Meritage, <i>Napa '16</i>			67
Trimbach Gewurztraminer, <i>France '15</i>			53
Zaca Mesa Viognier, <i>Santa Ynez Valley '16</i>			47

PINOT GRIS / GRIGIO

Ecco Domani, <i>Italy '17</i>		9 / 13	35
J. Vineyards, <i>Russian River Valley '16</i>			47
King Estate Signature, <i>Lorane Valley OR '16</i>	11	15.5	43
Luna, <i>Napa '17</i>			37
MacMurray Ranch, <i>Sonoma '16</i>			50
Santa Margherita Valdadige, <i>Italy '17</i>			59

RIESLINGS

Chateau Ste. Michelle, <i>Columbia Valley '16</i>	8.5	11.5	33
Eroica, <i>Yakima Valley '15</i>			55
J. Lohr Bay Mist, <i>Monterey '16</i>			35
Saint M, <i>Germany '16</i>			35
S.A. Prum Essence, <i>Germany '17</i>		10 / 14	39
Thomas Schmitt Kabinett, <i>Germany '16</i>			40
Trefethen, <i>Napa '16</i>	13	18.5	51
Trimbach, <i>Alsace France '14</i>			55

CHARDONNAY

Cakebread, <i>Napa '16</i>			85
Entwine by Wente, <i>California '16</i>	8.5	11.5	30
Frei Brother, <i>Sonoma '16</i>	14.5	21.5	57
Hess Select, <i>Monterey '16</i>		9 / 12.5	35
J. Lohr Riverstone, <i>Arroyo Seco '16</i>		10 / 14	39
Landmark Overlook, <i>Sonoma '14</i>			66
Louis Jadot Pouilly Fuisse, <i>France '16</i>			63
Mer Soleil Silver, <i>Central Coast '15</i>			59
Patz and Hall "Dutton Ranch", <i>Sonoma '15</i>			89
Rodney Strong Chalk Hill, <i>Sonoma '16</i>	13	18.5	51
Sonoma-Cutrer, <i>Russian River Ranches '16</i>			48
Rombauer, <i>Carneros '16</i>			72
Far Niente, <i>Napa Valley '16</i>			105

ZINFANDEL

6 OZ. / 9 OZ. / BTL

Cline, <i>California, '15</i>			36
Frog's Leap, <i>Napa '15</i>			62
Layer Cake (Primitivo) <i>Puglia, Italy '14</i>			43
Rancho Zabaco Heritage Vines, <i>Sonoma '14</i>		10 / 14	39
Rosenblum, <i>California '13</i>	9.5	13.5	37

SAUVIGNON / FUME BLANC

6 OZ. / 9 OZ. / BTL

Cade, <i>Napa '16</i>			64
CSM Sauvignon Blanc <i>Columbia Valley '16</i>		10 / 14	39
Ferrari Carano Fume Blanc, <i>Sonoma '17</i>			45
Honig, <i>Napa '17</i>			43
Kim Crawford, <i>New Zealand '17</i>		12 / 17	47
Nobilo, <i>New Zealand '17</i>			37
Seaglass, <i>Santa Barbara '17</i>		9 / 12.5	35
Charles Krug Sauvignon Blanc, <i>Napa Valley '17</i>			50
Stonestreet Estate Sauv Blanc '15 <i>(North Coasts, CA)</i>		15 / 22	59

INTERESTING REDS

Ben Marco Malbec, <i>Mendoza '15</i>			45
Cline Syrah, <i>Sonoma '16</i>		11 / 15.5	43
Volpaia Chianti Classico, <i>Tuscany, Italy '15</i>			50
Dunning Vineyard Vin de Casa, <i>Paso Robles '14</i>			56
Gascon Malbec, <i>Mendoza '16</i>		10 / 14	39
Shatter Grenache, <i>France '14</i>			55
Spellbound Petite Sirah, <i>California '16</i>		10 / 14	39
Two hands "Gnarly Dudes" Shiraz, <i>Australia '16</i>			79

PINOT NOIR

Au Bon Climat, <i>Santa Barbara County '16</i>			55
Erath Resplendent Pinot Noir, <i>Oregon '16</i>		12 / 17	47
Estancia, <i>Paso Robles '17</i>		11 / 15.5	43
Joseph Drouhin Laforet, <i>France '16</i>			45
King Estates Signature, <i>Lorane Valley OR '15</i>		15 / 22	59
MacMurray Ranch, <i>Sonoma, CA '15</i>			62
Meiomi, <i>Sonoma County '16</i>			55
Seaglass, <i>Santa Barbara County '16</i>		10 / 14	39
Sokol Blosser, <i>Dundee Hills, OR '13</i>			78
Gary Farrell, <i>Sonoma County, CA '15</i>			85

MERLOT

Chateau Ste. Michelle Indian Wells, <i>Columbia Valley '16</i>	11.5	16	45
Duckhorn "Decoy", <i>Napa '15</i>			57
Hogue Genesis, <i>Columbia Valley WA '14</i>			38
J. Lohr Los Osos, <i>Paso Robles '15</i>		10 / 14	39
Kenwood Yulupa, <i>California '14</i>			33
Northstar Merlot, <i>Columbia Valley '12</i>		17 / 23	67
Red Rock, <i>Central Valley CA '15</i>	8.5	11.5	33
Starmont, <i>Carneros '14</i>			55
Twomey by Silver Oak, <i>Napa '13</i>			98

CABERNET SAUVIGNON

Cade, <i>Howell Mountain '15</i>			140
Caymus Cabernet, <i>Napa Valley '16</i>			140
Chateau Ste Michelle Indian Wells, <i>Columbia Valley '15</i>			46
Col Solare, <i>Red Mountain, WA '14</i>			103
Conn Creek Anthology Cabernet, <i>(Napa) '13</i>		22 / 32	87
Entwine by Wente, <i>California '16</i>	8.5	11.5	30
Estancia, <i>Paso Robles '16</i>		10.5 / 14.5	39
Ferrari-Carano, <i>Alexander Valley, '14</i>			67
Firestone, <i>Santa Ynez Valley '16</i>		14 / 20	55
Frei Brothers Reserve, <i>Alexander Valley '15</i>			57
Guenoc, <i>Lake County '15</i>		11 / 15.5	43
Gundlach Bundschu Cabernet Sauvignon, <i>Sonoma Valley '14</i>			79
Hogue Genesis, <i>Columbia Valley WA '14</i>			38
J.Lohr Hilltop, <i>Paso Robles '15</i>			63
Joel Gott "815 Blend", <i>California '16</i>			49
Red Diamond, <i>California, '15</i>	8.5	11.5	33
Robert Mondavi, <i>Oakville '14</i>			105
Rombauer, <i>Napa '16</i>			99
Silver Oak Cabernet, <i>Napa Valley '13</i>			165
Terra Valentine. Spring Mountain District, <i>Estate Napa '14</i>			92

MERITAGE & BLENDS

Cain Cuvee, <i>Napa '13</i>			66
Chateau Greysac Bordeaux, <i>Medoc, France '12</i>			56
Double T by Trefethen, <i>Napa '15</i>			55
Famille Perrin Cotes Du Rhone Villages, <i>France '15</i>			39
Franciscan Magnificat, <i>Napa '14</i>			99
Ghost Pines Red Blend, <i>California '15</i>		15 / 21	59
Joseph Phelps Insignia, <i>Napa '13</i>			275
Lunatic Red, <i>California '15</i>			42
Opus One, <i>Napa '14</i>			325
Spring Valley Uriah Red, <i>Walla Walla Valley '14</i>		22 / 30	87
Veramonte Primus, <i>Chile '14</i>			51

Vintages are subject to change due to availability.



Denotes this wine has been rated 90+ with either Wine Spectator or Wine Enthusiast, Wine Advocate, Vinous, or Sucklings



SUNDAY WINE SPECIAL

Half price bottles of wine up to \$50,
25% off all other bottles of wine.

SAVE WATER. DRINK WINE.