


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 claws, 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

B R I S T O L
S E A F O O D G R I L L

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

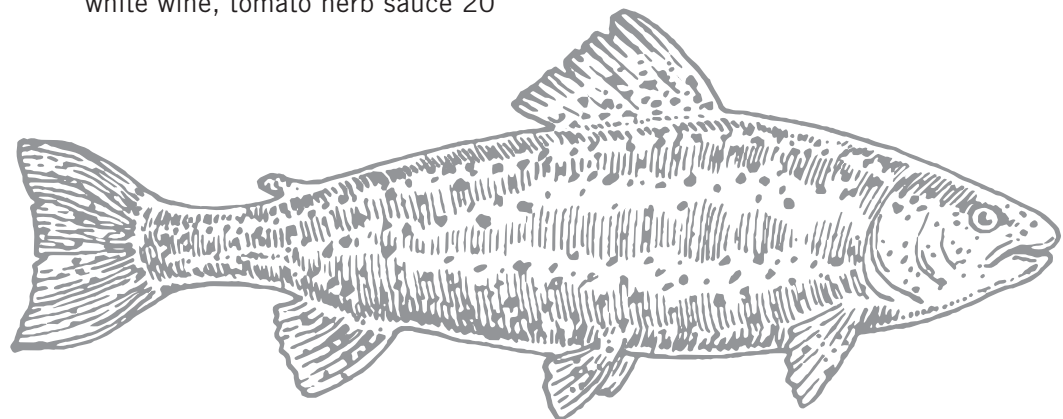
JOYCE FARMS MESQUITE GRILLED HALF CHICKEN
herb roasted potatoes, grilled asparagus 19

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 • CREAMY LOBSTER RISOTTO W/ SPINACH & TOMATO
GEECHIE BOY GRITS GRATIN WITH APPLEWOOD SMOKED BACON • LOBSTER MAC N' CHEESE (ADD \$4)
HARICOT VERTS W/ SHALLOT BUTTER • GRILLED ASPARAGUS W/ TOMATO BASIL

*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.

 - **WHAT PEOPLE RAVE ABOUT**