

FRESH — FISH —

The fresh fish section changes daily. Please contact the restaurant for today's Fresh fish. Below is a sample of the fresh fish menu.

TODAY'S FRESH OYSTERS \$3*

RAPPAHANOCK "BRISTOL BEAUTIES" (Topping, Va)

GREAT WHITE (Cape Cod, Ma)

CHEEBOOKTOOK (New Brunswick)

MOONDANCERS (Damariscotta River, ME)

TODAY'S FRESH FISH

Unless stated seared, our fish is grilled over a mesquite wood fire, finished with fresh lemon, Maldon English Flake Sea Salt, and herb butter. Choice of two seasonal sides.

COPPER RIVER SOCKEYE SALMON (Alaska) 26

SWORDFISH (Outer Banks, North Carolina) 23

BIG EYE TUNA (Oahu, Hawaii) 24

CRISP FRIED CATFISH (Itta Bena, Mississippi) 15

RAINBOW TROUT (Snake River Canyon, Idaho) 19

ATLANTIC SALMON (Bay of Fundy, New Brunswick) 18

SEARED ALASKAN HALIBUT (Cordova, Alaska) 28

SEARED SEA SCALLOPS (Georges Bank) 26

WAHOO "ONO" (Oahu, Hawaii) 22

TODAY'S CHEF'S SPECIAL

GRILLED SWORDFISH ginger soy glaze, sriracha, Asian orzo, sesame stir fry vegetable 25

POWER LUNCH COMBOS \$14

Served with a bowl of soup or starter salad

LEMONGRASS SHRIMP TACOS

TEMPURA SHRIMP SUSHI ROLLS

SPICY AHI TUNA SUSHI ROLL*

SMOKED SALMON FLATBREAD

½ JUMBO LUMP CRAB MELT

½ TURKEY CLUB

POWER LUNCH COMBOS \$19

Served with a bowl of soup or starter salad

PRETZEL CRUSTED TROUT herb roasted potatoes, haricot vert, frisée, bacon mustard vinaigrette

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


TOP SIRLOIN STEAK SALAD 5oz. top sirloin, grilled romaine, red onion, corn, gorgonzola, tomato, buttermilk blue dressing

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

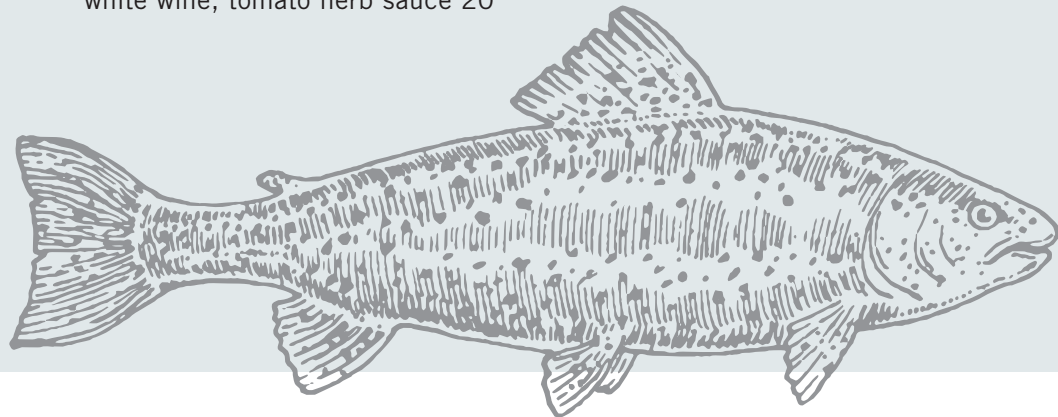
JOYCE FARMS MESQUITE GRILLED HALF CHICKEN
herb roasted potatoes, grilled asparagus 19

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 '15</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 '14</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 '13</i>			70
Domaine Ste. Michelle Brut, <i>Columbia Valley WA</i>	9.5	-	43
Dom Perignon, <i>France '06</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 '15</i>			55
Montevina White Zinfandel, <i>Amador '16</i>	7.5	10	29
St. Supery Virtú White Meritage, <i>Napa '16</i>			67
Trimbach Gewurztraminer, <i>France '14</i>			53
Zaca Mesa Viognier, <i>Santa Ynez Valley '14</i>			47

PINOT GRIS / GRIGIO

Ecco Domani, <i>Italy '16</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 '14</i>			50
Santa Margherita Valdadige, <i>Italy '16</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 '16</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
Castella Della Sala Umbria IGT, <i>Italy '15</i>	24	34	95
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 '15</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 '15</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) Puglia, <i>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 '16</i>	12	17	47
Nobilo, <i>New Zealand '17</i>			37
Seaglass, <i>Santa Barbara '16</i>	9	12.5	35
Charles Krug Sauvignon Blanc, <i>Napa Valley '16</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 '15</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 '15</i>	12	17	47
Estancia, <i>Paso Robles '16</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 '15</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 '14</i>			140
Caymus Cabernet, <i>Napa Valley '15</i>			140
Chateau Ste Michelle Indian Wells, <i>Columbia Valley '14</i>			46
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 '15</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 '15</i>			49
Red Diamond, <i>California, '13</i>	8.5	11.5	33
Robert Mondavi, <i>Oakville '14</i>			105
Rombauer, <i>Napa '15</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



SUNDAY WINE SPECIAL

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

SAVE WATER. DRINK WINE.



We partner with ReCork to recycle natural wine corks for shoes and flooring. Save your corks at home and drop them off at Bristol. We'll ensure they don't end up in a landfill.

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