


OPENERS

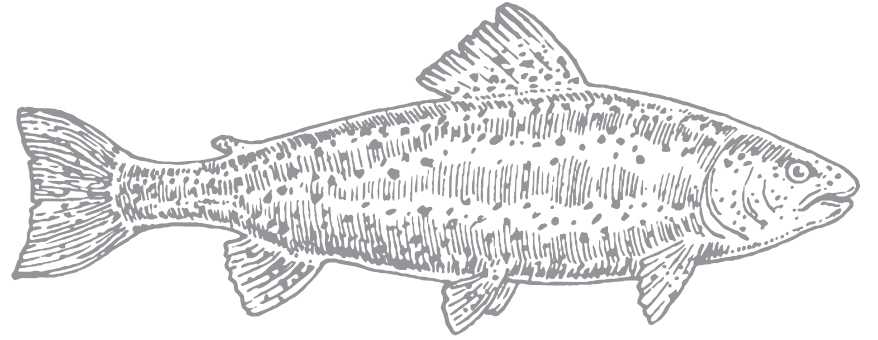
 **JUMBO LUMP CRAB CAKES**
creole remoulade, mango tartar sauce 17.5

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

GOAT CHEESE BRUSCHETTA
tomato-basil cruda, focaccia crisps,
Kalamata olive 12

SAUTÉED SHRIMP SCAMPI
with garlic butter 12

SHARED SAMPLER
jumbo lump crab cakes, calamari, shrimp
scampi, trio of sauces 36 (serves 3- 5)



SOUP & SIDE SALAD

SPICY CREOLE GUMBO cup 6.5 | bowl 9

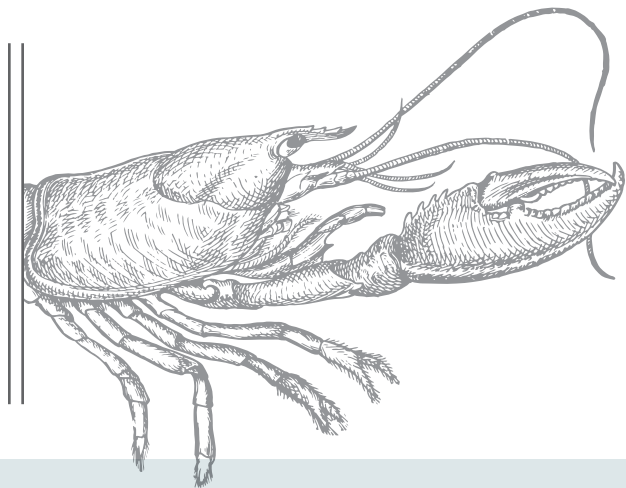
 **MAINE LOBSTER BISQUE** cup 7 | bowl 9.5

BABY GREENS
watercress, feta, toasted pine nuts, honey
balsamic vinaigrette 8

CAESAR SALAD
grated parmigiano reggiano, croutons, asiago
cheese crisp 7.5

STRAWBERRY SALAD
mixed greens, parmigiano reggiano, red onion,
chopped pistachios 8

SOUP & SALAD
choice of soup and starter salad 13



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

MESQUITE GRILLED CHICKEN
applewood bacon, pepper jack, balsamic roasted onions, lettuce, tomato, roasted red pepper mayo, egg bun 12

JUMBO LUMP CRAB MELT
cheddar, tomato, remoulade, rustic country bread 14

CREEKSTONE FARMS BLACK ANGUS BURGER
sharp cheddar, lettuce, tomato, egg bun 11 | add bacon \$1

BURGERS' SMOKEHOUSE TURKEY CLUB
applewood bacon, lettuce, tomato, avocado, black pepper mayo, rustic country white 11.5

ENTRÉE SALADS

GRILLED SALMON PANZANELLA
spinach, Montrachet goat cheese, balsamic roasted onions, vine ripe tomatoes, basil oil,
balsamic vinaigrette 16.5


GRILLED CHICKEN CAESAR SALAD
parmigiano reggiano, croutons, asiago crisp 12.5 | with grilled salmon 16

LOBSTER COBB SALAD
watercress, arugula, baby spinach, tomato, applewood smoked bacon, white cheddar, avocado,
corn, red onion, sweet potato shoestrings, tarragon ranch dressing 18

MAINS

MESQUITE GRILLED ATLANTIC SALMON
with roasted yukon gold potatoes, grilled asparagus 16.5

CHIPOTLE GRILLED SHRIMP ENCHILADAS
sweet corn-jalapeño crepes, corn-black bean relish, jicama-lime salad,
pico de gallo 16

 **JUMBO LUMP CRAB CAKES**
creole remoulade, mango tartar sauce, roasted yukon gold potatoes,
grilled asparagus 25

MESQUITE GRILLED CHICKEN roasted yukon gold potatoes,
grilled asparagus 14.5

6 OZ. CENTER CUT FILET roasted yukon gold potatoes,
grilled asparagus 33

POWER LUNCH COMBOS 14

served with a bowl of soup or starter salad

½ LEMONGRASS SHRIMP TACOS | ½ JUMBO LUMP CRAB MELT
SMOKED SALMON FLATBREAD | ½ TURKEY CLUB

POWER LUNCH ENTRÉES 18

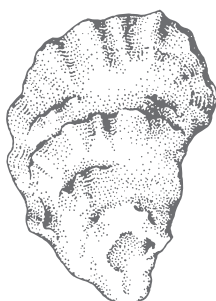
Served with a bowl of soup or starter salad

ALMOND CRUSTED TILAPIA
orange beurre blanc, grilled asparagus, seasonal berries

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

PRETZEL CRUSTED TROUT
roasted yukon potatoes, sautéed green beans, frisee,
warm bacon-mustard vinaigrette

GENERAL MANAGER »»» RICHARD HEISLER
EXECUTIVE CHEF »»» MATT OWENS



\$1 ONE BUCK SHUCK

JOIN US FOR HAPPY HOUR, FEATURING OUR CHEF'S DAILY OYSTER
ON THE HALF SHELL FOR JUST \$1 EACH.

SUNDAY – THURSDAY 4 – CLOSE + FRIDAY 4 – 7PM

*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**

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
ERGO ROJO <i>Spain '15</i>	9.5 / 13 / 37
MACMURRAY ESTATE PINOT GRIS <i>Russian River Valley '15 & 16</i>	10 / 14 / 39
WHITEHAVEN SAUVIGNON BLANC <i>Marlborough '16</i>	10 / 14 / 39
FLEUR DE MER ROSE <i>Provance, France '17</i>	11 / 15.5 / 43
PIEROPAN SOAVE CLASSICO <i>Veneto, Italy '16</i>	11 / 15.5 / 43
GASCON RESERVA MELBEC <i>Mendoza Argentina '15</i>	12 / 17 / 47
TALBOTT SLEEPY HALLOW CHARDONNAY <i>Santa Lucia Highlands '15</i>	18 / 26 / 71
ORIN SWIFT PALERMO CABERNET SAUVIGNON <i>Napa Valley '16</i>	22 / 87

CHAMPAGNES & SPARKLING WINES 6 OZ. / 9 OZ. / BTL

LaMarca Prosecco <i>Italy, 187ml</i>	11
Domaine Chandon <i>California, 187ml</i>	16
Cantine Maschio <i>Prosecco, Italy</i>	8.5 / - / 41
Domaine Ste. Michelle Brut <i>Columbia Valley WA</i>	9 / - / 43
Taittinger <i>France</i>	89
Veuve Clicquot "Yellow Label", <i>France</i>	130
Dom Perignon <i>France '05</i>	225
Louis Roederer Cristal <i>France '07</i>	275
Armand De Brignac <i>France</i>	325

INTERESTING WHITES

Mionetto Moscato <i>Italy NV</i>	8.5 / 11.5 / 33
Fleur de Mer Rose <i>Provance, France '17</i>	11 / 15.5 / 43
Laurenz "Singing" Gruner Veltliner, <i>Austria '16</i>	11 / 15.5 / 43
Conundrum White Blend <i>California '14</i>	45
Murrietta's Well "The Whip" White Blend <i>Livermore Valley '16</i>	11.5 / 15.5 / 45
Trimbach Gewurztraminer <i>Alsace, France '14</i>	53

PINOT GRIS / GRIGIO

Ecco Domani Pinot Grigio <i>Italy '16</i>	8 / 11 / 31
MacMurray Estate Pinot Gris <i>Russian River Valley '16</i>	10 / 14 / 39
J Vineyards Pinot Gris <i>Russian River, CA '16</i>	41
King Estates Pinot Gris <i>Willamette Vally, Oregon '16</i>	10.5 / 14.5 / 41

RIESLINGS

Chateau Ste. Michelle <i>Washington '16</i>	7.5 / 10 / 31
J Lohr Bay Mist <i>Monterey '16</i>	34
S.A. Prum <i>Germany '16</i>	9.5 / 13 / 37
Saint M, Pfalz <i>Germany '15</i>	40
Trefethen, Dry Riesling <i>Napa Valley, CA '15</i>	12.5 / 17 / 49
Chateau Ste Michelle "Eroica" <i>Columbia Valley, WA '15</i>	53

CHARDONNAY

Line 39 <i>California '16</i>	8 / 11 / 31
Hess Select <i>Monterey, CA '16</i>	36
J. Lohr Riverstone <i>Arroyo Secco, CA '16</i>	9.5 / 13 / 37
Frei Brothers Reserve <i>Russian River Valley '16</i>	12.5 / 17 / 49
Mer Soleil "Silver" <i>Santa Lucia '14</i>	51
Chateau Ste. Michelle "Cold Creek" <i>Columbia Valley '15</i>	57
Rombauer <i>Carneros, CA '16</i>	72
Jordan <i>Russian River Valley, CA '15</i>	68
Talbott Sleepy Hollow, <i>Santa Lucia Highlands '15</i>	18 / 26 / 71
Cakebread Cellars <i>Napa Valley, CA '16</i>	81
Castella Della Sala <i>Umbria, Italy '14</i>	95

ZINFANDEL / PRIMITIVO

Rosenblum Vintners Cuvee <i>CA vitner's cuvee xxxviii</i>	9 / 12.5 / 35
Layer Cake "Primitivo" <i>Puglia, Italy '14</i>	43
Frog's Leap <i>Napa Valley, CA '15</i>	59
Saldo <i>California '16</i>	59

SAUVIGNON / FUME BLANC

Seaglass <i>Santa Barbara, CA '16</i>	6 OZ. / 9 OZ. / BTL
Honig <i>Napa Valley, CA '16</i>	8.5 / 11.5 / 33
Chateau Ste. Michelle <i>Washington '15</i>	39
WhiteHaven <i>Marlborough '16</i>	10 / 14 / 39
Ferrari Carano Fume Blanc <i>Sonoma, CA '16</i>	42
Kim Crawford <i>Marlborough '17</i>	11.5 / 16 / 45
Cloudy Bay <i>Marlborough '17</i>	59

INTERESTING REDS

Gascon, Malbec <i>Mendoza Argentina '16</i>	9.5 / 13 / 37
Spellbound, Petite Sirah <i>CA '15</i>	9.5 / 13 / 37
Zaca Mesa Syrah <i>Santa Ynez Valley, CA '14</i>	11.5 / 16 / 45
Shatter Grenache <i>France '14</i>	46
Gascon Reserva Melbec <i>Mendoza Argentina '15</i>	12 / 17 / 47
Achaval Malbec <i>Mendoza, Argentina '16</i>	59
Two Hands "Gnarly Dudes" Shiraz <i>Australia '15</i>	66

PINOT NOIR

Castle Rock <i>Carneros, CA '12</i>	9 / 12.5 / 35
Estancia <i>Monterey, CA '17</i>	39
Wild Horse <i>Central Coast, CA '15</i>	46
MacMurray Estate <i>Sonoma, CA '15</i>	48
Erath "Resplendent" <i>Oregon '17</i>	12 / 17 / 47
King Estates Signature <i>Lorane Valley '15</i>	13 / 18.5 / 51
Sokol Blosser <i>Dundee Hills, Oregon '13</i>	59
Frei Brothers Reserve <i>Russian River Valley '15</i>	72
Gary Farrell <i>Russian River Valley, CA '15</i>	79
Rochioli <i>Russian River Valley '14</i>	107

MERLOT

Red Rock <i>CA '17</i>	8 / 11 / 31
Hogue Genesis <i>Columbia Valley '12</i>	38
J. Lohr "Los Osos" <i>Paso Robles, CA '15</i>	35
Chateau Ste Michelle "Indian Wells," <i>WA '15</i>	11 / 15.5 / 43
Duckhorn "Decoy" <i>Sonoma County, CA '15</i>	57
Northstar Merlot <i>Columbia Valley '12</i>	17 / 23 / 67
Twomey, by Silver Oak <i>Napa Valley, CA '11</i>	89

CABERNET SAUVIGNON

Red Diamond <i>WA '15</i>	8.5 / 13 / 33
Chateau Souverain <i>California '15</i>	9.5 / 13 / 37
Dynamite <i>Lake County '16</i>	39
Joel Gott "815 Blend" <i>CA '15</i>	45
Rodney Strong <i>Sonoma County '15</i>	47
J. Lohr Hilltop <i>Paso Robles '15</i>	13 / 18.5 / 51
Robert Mondavi <i>Napa Valley, CA '15</i>	59
Frei Brothers "Reserve" <i>Alexander Valley, CA '15</i>	72
Ferrari Carano <i>Sonoma, CA '14</i>	63
Simi "Landslide" <i>Alexander Valley '14</i>	69
Orin Swift "Palermo" <i>Napa Valley '16</i>	22 / - / 87
Heitz Cellars <i>Napa Valley '13</i>	89
Cuttings <i>California '13</i>	85
Groth <i>Napa Valley '14</i>	96
Jordan <i>Alexander Valley '13</i>	98
Silver Oak, <i>Alexander Valley '13</i>	115
Caymus <i>Napa Valley '15</i>	125

MERITAGE & BLENDS

Kendall Jackson 'Avant' <i>California '12</i>	9.5 / 13 / 37
Murrietta's Well "The Spur" <i>Livermore Valley '14</i>	55
Ghost Pines Red Blend <i>California '14</i>	14 / 20 / 55
Franciscan "Magnificat" <i>Napa Valley, '14</i>	64
The Prisoner <i>Napa '16</i>	20 / - / 79
Col Solare Red Blend <i>Red Mountain, WA '13</i>	26 / - / 103
Robert Mondavi "Maestro" <i>Napa Valley '14</i>	87
Conn Creek "Anthology" <i>Napa '12</i>	95
Spring Valley 'Uriah' Red Blend <i>Walla Walla Valley '13</i>	22 / - / 87
Rodney Strong "Symmetry" <i>Alexander Valley '12</i>	105
Cain Five <i>Napa Valley '11</i>	145
Rubicon Estate 'Rubicon' <i>Napa Valley, '04</i>	225
Joseph Phelps "Insignia" <i>Napa Valley '12</i>	255
Opus One <i>Napa Valley '12 & '13</i>	265



SUNDAY WINE SPECIAL

Half price bottles of wine \$100,
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