

OPENERS

FRESH OYSTERS*

Beau Soleil (New Brunswick)
Katama Bay (Martha's Vineyard)
Bluepoint (Westport, CT)
Malpaque (Prince Edward Island)
Wellfleet (Prince Edward Island)
3 each

SHARED SAMPLER

jumbo lump crab cakes, calamari, shrimp scampi, trio of sauces (serves 3-5) 40

GOAT CHEESE BRUSCHETTA

tomato-basil cruda, focaccia crisps, kalamata olives 12

BIG EYE TUNA POKE

sea kelp, pea shoots, macadamia nuts, yuzu-avocado mayo, ginger candy, 7-spice wonton chips, micro greens 14

SMOKED SALMON FLATBREAD

roasted garlic white sauce, red onion, caper, watercress with lemon-infused olive oil 12

JUMBO LUMP CRAB CAKES

creole remoulade, mango tartar sauce 17.5

FRIED CALAMARI

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

SHRIMP COCKTAIL

cocktail sauce, creole remoulade 17

STEAMED LITTLENECK CLAMS

white wine and garlic 13.5

MINI NEW ENGLAND LOBSTER ROLLS

butter-toasted sweet roll, chilled lobster salad, watercress, fries 13

SMOKED SALMON CARPACCIO & SHRIMP CEVICHE

mango, red pepper pico, jalapenos, scallions, ginger vinaigrette, spiced wonton crisps 14.5

FIRECRACKER CAULIFLOWER

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

SPICY TUNA SUSHI ROLLS*

cucumber, yuzu mayo, sriracha sm. 9.5 | lg. 14

TEMPURA SHRIMP SUSHI ROLLS

carrot, scallion, avocado sm. 8.5 | lg. 13

SAUTEED SHRIMP SCAMPI

with garlic butter 12

STEAMED MAINE MUSSELS

white wine and garlic sm. 9.5 | lg. 15

SOUP & SIDE SALAD

NEW ENGLAND CLAM CHOWDER 9

SPICY CREOLE GUMBO 9

MAINE LOBSTER BISQUE 10

HOUSE SALAD

baby greens, feta, grape tomato, dried cherries, pine nuts, honey balsamic vinaigrette 8.5

CAESAR

grated parmigiano reggiano, croutons, asiago cheese crisp 7.5

ROASTED RAINBOW BEET SALAD

toasted pistachio vinaigrette, orange zest crema, lattice chip 'croutons' 8.5

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 13.5

MINI NEW ENGLAND LOBSTER ROLLS butter toasted sweet rolls, chilled lobster salad, corn, celery, watercress 14.5

MESQUITE GRILLED CHICKEN applewood bacon, pepper jack, caramelized onions, lettuce, tomato, roasted red pepper mayo, egg bun 12.5

SOUTHWEST GRILLED SHRIMP WRAP corn-black bean salsa, pepper jack, cheddar, jicama, cilantro, pico de gallo, romaine, flour tortilla 14

BLACK ANGUS BURGER* sharp cheddar, lettuce, tomato, egg bun 12

JUMBO LUMP CRAB MELT cheddar, tomato, remoulade, sourdough bread 14.5

TURKEY CLUB applewood bacon, lettuce, tomato, avocado, black pepper mayo, sourdough bread 11.5

ENTRÉE SALADS

AHI 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 17.5

GRILLED CHICKEN CAESAR SALAD parmigiano reggiano, croutons, asiago crisp 12.5 *with grilled salmon* 18

LOBSTER COBB SALAD baby greens, tomato, Applewood smoked bacon, white cheddar, avocado, corn, red onion, sweet potato shoestrings, tarragon ranch dressing 19

GRILLED SALMON PANZANELLA* spinach, Montrachet goat cheese, balsamic roasted onions, vine ripe tomatoes, Kalamata olives, basil oil, balsamic vinaigrette 18

BRISTOL
SEAFOOD GRILL

MAINS

SEAFOOD MIXED GRILL*

shrimp, scallop, salmon, jumbo lump crab cake, mashed Yukon gold potatoes, grilled asparagus 27

FISH & CHIPS

Boulevard Pale Ale battered cod, French fries, apple and celery root slaw, mango tartar, malt vinegar 19

JUMBO LUMP CRAB CAKES

creole remoulade, mango tartar sauce, mashed Yukon gold potatoes, grilled asparagus 25

6 OZ. CENTER CUT FILET*

mashed Yukon gold potatoes, grilled asparagus 31

CHIPOTLE GRILLED SHRIMP ENCHILADAS

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

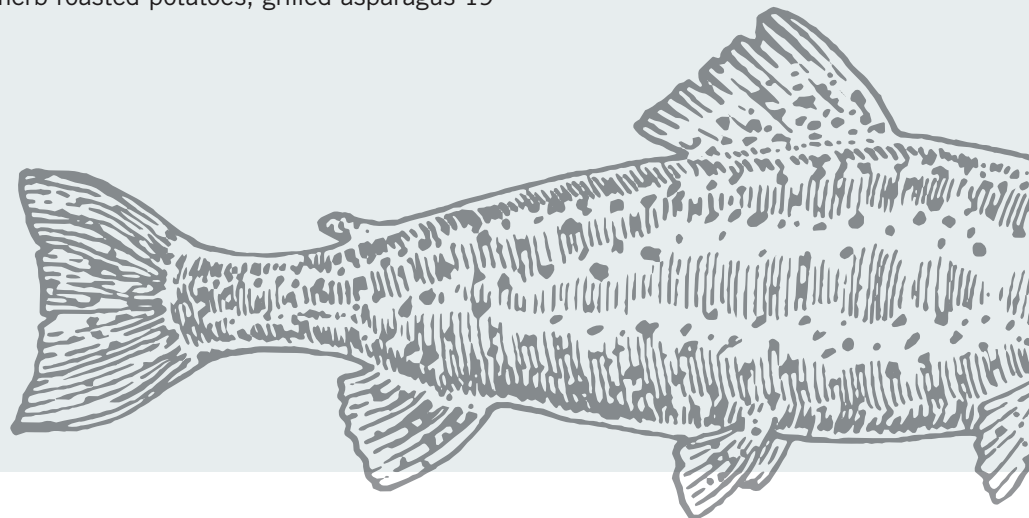
GRILLED ATLANTIC SALMON lobster beurre blanc, parmesan roasted yukon gold potatoes, watercress salad 19

TEMPURA FRIED SHRIMP

sweet & sour sauce, French fries, apple and celery root slaw 16

JOYCE FARMS MESQUITE GRILLED HALF CHICKEN

herb roasted potatoes, grilled asparagus 19



MANAGING PARTNER >>> BRIAN BARNES

EXECUTIVE CHEF >>> TRAVIS NAPIER

*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

SEASONAL SIDES

GRILLED ASPARAGUS | APPLE CELERY ROOT SLAW | PARMESAN-HERB ROASTED POTATOES

WHIPPED YUKON GOLD POTATOES | HARICOT VERT W' SPICED PECANS AND SHALLOT JAM

ROASTED BRUSSELS SPROUTS WITH PROSCIUTTO & WHOLE GRAIN MUSTARD

GEECHIE BOY GRITS, HAM, ROASTED POBLANO, PEPPERJACK

LOBSTER MAC N' CHEESE (ADD \$4) | ROASTED CAULIFLOWER WITH BACON & ONION JAM