

Bristol Seafood Grill is not a gluten-free environment. We have prepared this list of menu options based upon the most current ingredient information we have from our food suppliers and their stated absence of wheat/gluten within these items. Since we prepare food from scratch in our prep kitchen, wheat flours and other wheat-based products are used throughout the day. Due to these circumstances, we are unable to guarantee that any menu offering can be completely free of allergens.

Gluten-Sensitive Options

Starters

- **Baby Greens** watercress, feta cheese, toasted pine nuts, honey balsamic vinaigrette
- **Spicy Tuna Sushi Rolls** cucumber, yuzu mayo, sriracha (no soy sauce)
- **Smoked Salmon Carpaccio & Shrimp Ceviche** smoked salmon, shrimp, mango and jalapeño, (without wonton crisp)
- **Fresh Oysters** cocktail sauce, fresh horseradish, tabasco, lemon
- **Shrimp Cocktail** cocktail sauce, fresh horseradish, lemon
- **Steamed Mussels** white wine, clam stock, garlic, lemon (without toast)

Proteins

- Today's fresh fish
 - Lobster tails
 - Crablegs
 - Center cut filets
 - Scallops
 - Live Maine lobsters
 - Prime steaks

Sides

- Yukon gold mashed potatoes
- Grilled asparagus
- French green beans
- Parmesan-herb roasted potatoes
- Roasted carrots W/ honey sriracha butter & crystallized mint
- Apple and celery root slaw
- Roasted cauliflower w/ sweet onion jam and roasted bacon

Featured entrées

- **Joyce Farms Mesquite Grilled Chicken** parmesan-herb roasted potatoes, grilled asparagus
- **Shellfish Ciopinmomussels**, lobster, shrimp, scallops, clams, calamari, tomato, fennel, saffron, (without bread)

Chef's fresh vegetable platter

Fresh daily selection of vegetables, seasoned with olive oil, salt & pepper steamed, sautéed or mesquite grilled

Desserts

- Fresh seasonal berries with vanilla cream
- Crème brûlée
- Daily selections of house made ice creams and sorbets

