



DINNER MENU \$30

FIRST COURSE

Choice of:

Strawberry & Pistachio Salad

red onion, roasted pistachios, parmigiano, baby greens,
sherry vinaigrette

Caesar Salad

parmigiano reggiano, croutons, asiago cheese crisp

New England Clam Chowder

MAIN COURSE

Choice of:

Jumbo Lump Crab Cakes

creole remoulade, mango tartar sauce, whipped yukon
gold potatoes, grilled asparagus

Pretzel Crusted Trout

parmesan-herb roasted potatoes, haricot vert, endive,
bacon, mustard vinaigrette

Mesquite Grilled Atlantic Salmon

leek fondue, potato sage gratin, mustard vinaigrette

6 oz. Center Cut Filet (Add \$5)

mashed yukon gold potatoes, zucchini, corn
tomato, basil

½lb. Cold Water Lobster Tail (Add \$10)

drawn butter, mashed yukon gold potatoes,
grilled asparagus

FINAL COURSE

Choice of:

Vanilla Bean Crème Brûlée

raspberries, crisp sugar crust

Chocolate Lava Cake

raspberries, hazelnut ice cream

Trio of Sorbets

BRISTOL
SEAFOOD GRILL



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