BRISTOL OYSTER BAR

APPETIZERS

FRIED OYSTERS 12
Local Rhode Island Oysters,
Apples, Pickled Ginger,
Red Onion & Butternut

SMOKED FISH PLATE 15
Scallops, Lobster Roe
Creme Fraiche, Soy Tuna Pâté,
Goat Cheese Crouton,
Brined Salmon, Pickled Vegetables,
House Cured Bacon & Apple Chutney

TACOS
Guinness Braised Prime Beef 12
Local Marinated Fried Cod 13
House Made Pico de Gallo, Iceberg,
Flour Tortillas, Cilantro Creme Fraiche

MUSSEL FRITES 12
Garlic, White Wine Broth,
Salt & Vinegar Potato Sticks,
Red Pepper Coulis

PORK BELLY CONFIT 12
Celery Root Puree, Pickled
Butternut & Red Onions, Toasted
Squash Seeds, Chicharrones

SALADS

KALE SALAD 9
Fresh Kale, Sea Salt Feta
Smoked Candied Walnuts,
Cranberry Champagne Vinaigrette

PANZANELLA 11
Local Red & Green Leaf Lettuce,
Grilled Ciabatta, Pickled Butternut &
Red Onion, Cherry Tomatoes,
Cripsy Poached Egg, Goat Cheese
Lemon, Olive Oil

ADDITIONS
Grilled Salmon 12
Shrimp & Scallop per piece 3.50
Seared Tuna 15
Beef Tenderloin 15

RAW BAR

SOLD BY THE PIECE

Shrimp 3.50
Oysters 2.50
Lobster Claw MP/Tail MP
Littlenecks 1.50
Oyster Shooters 5

SAUCES

Cocktail Sauce
Mignonette
Pickled Jalapeños & Shallots

SPECIALTIES

SCALLOP CEVICHE 14
Sliced Raw Scallops,
Local Rhode Island Apples,
Pickled Ginger & Butternut
Crispy Potato Chips

SEARED TUNA 15
Housemade Cajun, Parsnip Chips
Local Pickled Vegetables,
Beet Ginger Gastrique

SAMPLER PLATTER 38
8 Assorted Oysters
4 Little Necks
4 Cocktail Shrimp

CAPTAIN'S PLATTER 85
16 Assorted Oysters
8 Little Necks
8 Cocktail Shrimp
1 Lobster Tail

SOUP

SCALLOP CHOWDER 9
Creamy Scallop Broth,
Sweet Corn & Seared Scallop

SHRIMP & LOBSTER BISQUE 11
Fall Squash, Truffle Oil,
Garlic Crostini

SANDWICHES

PATTY MELT 13
House Blended Burger,
Caramelized Onions, Swiss Cheese,
House Cured Bacon,
Garlic Toasted Country Bread

LOBSTER ROLL 23
Hand Picked Lobster, Celery,
House Made Citrus Mayo

ENTREES

GRILLED SALMON & LOBSTER 30
Sesame Soy Glazed, House Cured
Bacon, Brussel Sprouts, Roasted Root
Vegetables, Celery Root Puree

PORK & GNOCCHI 24
Bourbon Apple Braised, Brussel
Sprouts, Smoked Local Butterkin
Squash Gnocchi, Garlic Confit
Caramelized Onion
Sweet & Sour Cabbage

GRILLED SESAME TUNA 28
Charred Romaine Lettuce,
Local Radish, Parsnip Chips,
Lemon & Ginger Vinaigrette

STEAK & MUSHROOMS 33
Cast Iron Seared Beef Tenderloin,
Local Mushroom Ragu, Kale,
Potato, Pork Belly, Truffle Oil,
Mustard Garlic Satin

BOUILLABAISSE 32
Jumbo Shrimp, Cod, Littlenecks,
Mussels & Scallops,Smoked Tomato,
White Wine Broth, Cajun Fried
Potatoes, Pickled Fennel,
Garlic Toast