BRISTOL OYSTER BAR

APPETIZERS

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

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

MEXICAN STREET CORN 8
Narragansett Creamery
Queso Blanco, Spicy Cilantro Creme

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

TEMPURA FRIED DILLY BEANS 9
Dill Pickled Local Green Beans,
Whole Grain Garlic Satin

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

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
Crispy Potato Chips

TUNA TARTARE 15
Diva Cucumbers, Sesame,
Soy, Citrus, Crunch

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 & SALADS

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

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

KALE SALAD 8
Fresh Kale, Smoked Candied Walnuts,
Dried Cranberries, Bleu Cheese,
Roasted Garlic Balsamic Vinaigrette

PANZANELLA 11
Four Town Farm Greens, Cherry
Tomatoes, Grilled Ciabatta, Crispy
Poached Egg, Goat Cheese, Pickled
Red Onion, Lemon, Olive Oil

ENTREES

GRILLED SALMON & LOBSTER 30
House Cured Bacon Farro,
Rose Hill Heirloom Relish

PEACH & BOURBON PORK RIBS 24
Dijon Potato Salad,
Grilled Corn on the Cobb

STEAK & MUSHROOMS 33
Cast Iron Seared Beef Tenderloin,
Local Mushroom Ragu,
Charred Field Tomatoes, 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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Not all ingredients listed.