

# CARRYOUT MENU

## FAMILY STYLE ENTRÉES

Served with fresh baked biscuits & butter and includes choice of two family-style sides, serves 4

MESQUITE GRILLED CHICKEN 75

BOURBON MAPLE SALMON FILLETS 85

## FAMILY STYLE PASTAS

Served with fresh baked biscuits & butter, includes choice of baby greens or Caesar salad, serves 4

LOBSTER MAC & CHEESE 90

LEMON SHRIMP CAMPANELLE 68

*also available with lemon oregano chicken in place of shrimp*

## STARTERS

SHRIMP COCKTAIL

creole remoulade, cocktail sauce 19.5

FRIED CALAMARI

jalapeños and carrots, sweet n' sour, creole remoulade 15.5

MINI NEW ENGLAND LOBSTER ROLLS

butter toasted sweet roll, chilled lobster salad, watercress, french fries 18

FIRECRACKER CAULIFLOWER

breaded cauliflower, lightly fried and tossed in a fiery chili sauce, micro greens and sesame seeds 12.5

## STARTER SOUPS & SALADS

CAESAR SALAD

grated parmigiano reggiano, croutons, asiago cheese crisp 9.5

BABY GREENS SALAD

feta, toasted pine nuts, watercress, honey balsamic vinaigrette 9.5

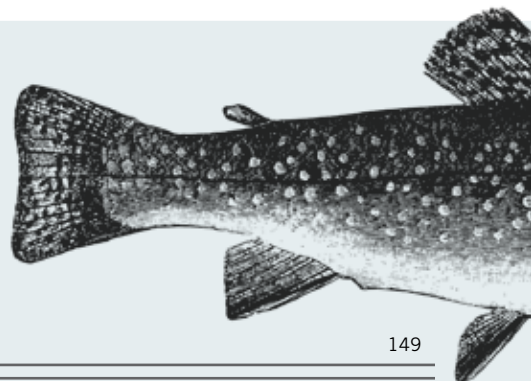
MAINE LOBSTER BISQUE cup 10 | bowl 12.5

SPICY CREOLE GUMBO cup 8.5 | bowl 11

\*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.

† We use nuts and nut based oils in our menu items. If you are allergic to nuts or any other food, please let us know.

‡ Items may only be available before 4 pm daily.



## MAINS

MAPLE PLANK ROASTED SALMON bourbon glaze, herb roasted potato & asparagus hash 32

JOYCE FARMS MESQUITE GRILLED CHICKEN parmesan roasted yukon potatoes, grilled asparagus 26

PANKO FRIED SHRIMP cocktail sauce, french fries, apple-celery root slaw 27

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, mashed yukon gold potatoes, grilled asparagus 34

SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, mashed yukon potatoes, grilled asparagus 40.5

LOBSTER COBB SALAD watercress, arugula, baby spinach, tomato, applewood smoked bacon, white cheddar, avocado, corn, red onion, sweet potato shoestrings, buttermilk tarragon ranch dressing 28

GRILLED CHICKEN CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp 16 | with salmon 21

LEMON SHRIMP CAMPANELLE seared lemon oregano shrimp, roasted bacon and tomato, spinach, parmesan white wine sauce, campanelle pasta 28

*Also available with lemon oregano chicken in place of shrimp.*

LOBSTER MAC & CHEESE white truffle bread crumbs, chives 22

## STEAKS

All steaks served with choice of two seasonal sides unless otherwise noted

6 OZ. CENTER-CUT FILET MIGNON\* 40 // 8 OZ. CENTER-CUT FILET MIGNON\* 46

12 OZ. USDA PRIME KANSAS CITY STRIP\* 48

18 OZ. BONE-IN 'COWBOY CUT' RIBEYE\* 55

FILET COMBO\* 6 oz. filet mignon served with one of the following:

Atlantic Salmon, Bourbon Maple Grilled Shrimp, Jumbo Lump Crab Cake 50

6 OZ. CENTER-CUT FILET\* & TWIN COLD WATER LOBSTER TAILS *MKT*

## HANDHELDS

Served with fries unless otherwise noted, those noted with an ‡ are available daily until 4 pm

MINI NEW ENGLAND LOBSTER ROLLS† sweet bun, chilled lobster salad, watercress 18

LEMONGRASS SHRIMP TACOS†‡ grilled chipotle shrimp, lemongrass aioli, bibb lettuce, pickled red onion, pineapple mango salsa 15.5

BLACK ANGUS BURGER†‡ sharp cheddar, lettuce, tomato, egg bun 14 // add bacon (+\$1)

## SEASONAL SIDES

Available a la carte for \$6 ea

Family style (serves 4) \$17 ea

APPLE-CELERY ROOT SLAW

PARMESAN ROASTED YUKON POTATOES

GRILLED ASPARAGUS WITH  
TOMATO BASIL

LOBSTER RISOTTO

HARICOTS VERTS WITH

SHALLOT JAM & SPICED PECANS

WHIPPED YUKON GOLD POTATOES

LOBSTER MAC & CHEESE (add \$6)

## DESSERTS

CARROT CAKE† pecan praline filling, sweet cream cheese, toasted coconut, crème anglaise 11.5

VANILLA BEAN CRÈME BRÛLÉE  
raspberries 10

MIXED FRESH BERRIES crème  
anglaise 10.5

## KIDS (12 and under)

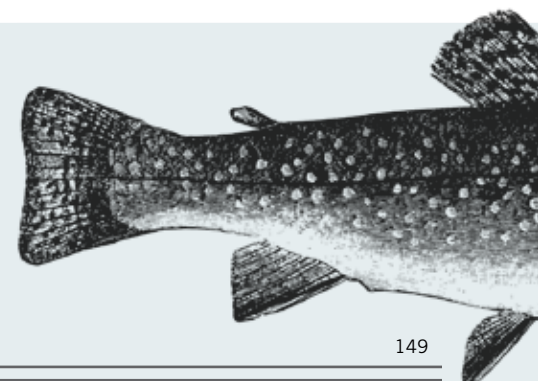
CHICKEN FINGERS served with fries  
unless otherwise requested 10

MAC & CHEESE 10

\*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.

† We use nuts and nut based oils in our menu items. If you are allergic to nuts or any other food, please let us know.

‡ Items may only be available before 4 pm daily.



## BRISTOL CARRYOUT MEAL KITS

You prepare the steaks or fish. We'll have the rest ready for you.

ALL MEAL KITS INCLUDE: Bristol's signature seasoning, yukon mashed potatoes and grilled asparagus for two, fresh biscuits with whipped butter, two slices of carrot cake.

### CENTER-CUT FILET MEAL KIT FOR TWO

\$72 Includes: two 6 oz. Center-Cut Filet Mignons\* | \$80 Includes: two 8 oz. Center-Cut Filet Mignons\*

KANSAS CITY STRIP MEAL KIT FOR TWO \$85 Includes: two 12 oz. Kansas City Strips\*

BONE-IN RIBEYE MEAL KIT FOR TWO \$99 Includes: two 18 oz. Prime Bone-In Ribeyes\*

ATLANTIC SALMON FOR TWO \$56 Includes: two 7 oz. Atlantic Salmon Fillets

GEORGE BANK SEA SCALLOPS FOR TWO \$65 Includes: two portions of Georges Bank Sea Scallops

*Kits available for pre-order. While supplies last, availability may be limited. Not valid with any offer or discount.*



## CARRYOUT WINE

(offer valid where legal)

Ask us about our featured bottles of wine available for carryout.

Enjoy our Sunday wine special: Half price bottles of wine under \$100. 25% off all other bottles of wine \$100 and over.

## CARRYOUT COCKTAILS

Handcrafted cocktails available for carryout for an additional \$1.

*Offer valid where legal and food purchase may be required. Not valid for cocktails purchased during happy hour.*

\*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.

† We use nuts and nut based oils in our menu items. If you are allergic to nuts or any other food, please let us know.

‡ Items may only be available before 4 pm daily.

