



Our Commitment To Freshness

GUARANTEED FRESH FISH

SPECIAL AIR-FREIGHT ARRANGEMENTS PERMIT UNUSUAL
FISH VARIETY FROM COASTAL REGIONS. THIS ALLOWS
US TO PRINT OUR FRESH FISH SELECTIONS DAILY!

OUR FRESH INGREDIENTS

WE STRIVE TO OFFER YOU THE FINEST
FRESH FISH, MEATS, AND VEGETABLES.

FRESHLY MADE DESSERTS

OUR KITCHENS DAILY BAKE THE ASSORTMENT OF
PIES AND CAKES DISPLAYED ON OUR DESSERT TRAYS.

EARLY EVENING DINNERS
SUNDAY DIXIELAND BRUNCH
OYSTER HOUR CELEBRATION
LARGE SELECTION OF "LIVE" MAINE LOBSTERS

Lunch

Appetizers

BAY SHRIMP COCKTAIL	3.95
BRISTOL SHRIMP COCKTAIL	6.95
OYSTERS ROCKEFELLER, <i>with Imperial glaze</i>	4.95
CLAMS CASINO, <i>topped with red and green peppers and bacon</i>	5.95
FRIED TORTELLINI, <i>with Fra Diavolo sauce</i>	3.95

Soups

CLAM CHOWDER, <i>New England style</i>	cup 2.25	bowl 3.35
CREOLE GUMBO, <i>spicy New Orleans style</i>	cup 2.35	bowl 3.45
CRAB SOUP, <i>Maryland style</i>	cup 2.35	bowl 3.45
SOUP SAMPLER, <i>a tasting of all three</i>		3.45

Salads

THE BRISTOL SALAD BAR is a composition of fresh, crisp garden greens, a wide selection of raw, natural vegetables, savory relishes, marinated salads, and freshly made dressings.
Platter...5.50 With Entree...2.50

WARM SCALLOP & SHRIMP SALAD, <i>crisp greens, fresh mushrooms, vegetables, tomatoes, Fontina cheese topped with sauteed scallops and shrimps in a warm bacon dressing</i>	7.95
COBB SALAD, <i>"California Classic", combining turkey, tomatoes, eggs, fresh mushrooms, avocados, bleu cheese, and red sweet onions atop crisp shredded romaine lettuce in an herb vinaigrette dressing</i>	6.95
SPINACH SALAD, <i>garnished with radish slices, tomatoes, chopped eggs, avocados, and enoki mushrooms with warm bacon dressing</i>	small 2.95 large 6.25
SMALL SPINACH SALAD <i>with choice of soup</i>	4.95
SALAD BAR <i>with choice of soup</i>	4.50

Beverages

COFFEE .95	TEA .95	MILK .95
DECAFFEINATED COFFEE .95		SODA 1.25

The Daily Fresh Sheet

DAILY OYSTER SELECTION

CHESAPEAKE (MARYLAND)	EACH .85
JAMES POINT (VIRGINIA)	EACH .75

SPECIAL ENTREES

FRESH BASIL CHICKEN, MESQUITE BROILED BONELESS CHICKEN BREAST, SERVED WITH A BASIL CREAM SAUCE, RICE PILAF AND SAUTEED FRESH VEGETABLE. 6.95

PASTA PRIMAVERA, FRESH BROCCOLI, CAULIFLOWER AND ZUCCHINI, TOSSED WITH FETTUCCINE PASTA AND A ROMANO CHEESE CREAM SAUCE, SERVED WITH GARLIC TOAST. 5.95

BLUE SCROD - BEURRE BLANC, FRESH BOSTON BLUE SCROD MESQUITE BROILED AND TOPPED WITH A LEMON AND THYME BUTTER SAUCE, SERVED WITH NEW POTATOES AND SAUTEED FRESH VEGETABLE. 7.95

ALL ENTREES INCLUDE THE FAMOUS BRISTOL BISCUITS, SAUTEED FRESH VEGETABLES, AND YOUR CHOICE OF FRESH FRENCH FRIES, PASTA, RICE PILAF, RED SKIN POTATOES, OR CREAMY CHEESE POTATOES.

FRESH FISH BROILED OVER MESQUITE

MAHIMAHİ (FLORIDA)	8.95	MONKFISH (BOSTON)	7.95
ATLANTIC WHITEFISH (BOSTON)	6.95	RAINBOW TROUT (OZARKS)	7.25
MAKO SHARK (FLORIDA)	8.95	YELLOWTAIL (CALIFORNIA)	7.95
PACIFIC SNAPPER (OREGON)	6.95	SILVER SALMON (ALASKA)	8.95

SEAFOOD KABOB ON RICE PILAF 6.95

WE BLACKEN ANY ITEMS UPON REQUEST

FRESH FISH SAUTEED & BAKED

SCROD (BOSTON) BAKED BOSTON STYLE IN A BUTTERY CRUMB TOPPING	7.95
LEMON SOLE (BOSTON)	8.95

FRIED SEAFOOD

LIGHTLY BREADED & CRISPLY FRIED SERVED WITH FRESH FRENCH FRIES & COLE SLAW

MARYLAND STYLE CRABCAKES	7.95	FRIED CALAMARI	6.50
FRIED SHRIMP	6.95	FRIED OYSTERS	6.95
FISH AND CHIPS	6.25		

PREMIUM WINE BY THE GLASS

	GLASS	BOTTLE
CABERNET SAUVIGNON - RUTHERFORD ESTATE	3.95	13.95
PIESPORTER - WILHELM	3.75	11.50
WHITE ZINFANDEL - SUTTER HOME	3.75	12.75
CHARDONNAY - MOUNTAIN VIEW	3.95	13.75
SAUVIGNON BLANC - DOMAIN - ST. GEORGE	3.75	13.50

Pastas, Casseroles, Etc.

ROTINI PASTA, with shrimps, red peppers, and scallions in a light lobster cream sauce	6.50
FETTUCCHINE, with steamed mussels and clams in a Fra Diavolo sauce	6.25
SHRIMP & SCALLOP AU GRATIN, finished with a white wine cheese sauce	6.50
SCAMPI SAUTE, in a seasoned butter sauce, served with garlic/cheese toast	6.95
STEAMED MUSSELS, in a white wine broth, with garlic/cheese toast	5.75
JUMBO MUSHROOMS, baked with a crabmeat stuffing, with Imperial glaze	6.95

Sandwiches

All include fresh French fries and cole slaw

SMOKEHOUSE GRILL, mesquite broiled chicken breast with grilled onions, barbecue sauce, melted cheddar cheese, and crisp bacon strips served on a Kaiser roll	6.75
ALBACORE MELT, grilled sourdough bread, Old English cheese and tuna salad	5.95
DELI-GRILL, sliced turkey and ham, tomato slices, Old English cheese, barbecue sauce and mayonnaise on grilled sourdough	6.50
PRIME RIB, open-faced rib on toasted sourdough with creamy horseradish sauce	6.95
HAMBURGER, with or without cheese on a sesame seed bun, lettuce, tomato, and onion	5.45
BRISTOL BURGER, Fontina cheese, bacon, and grilled onions between grilled sourdough	6.25

Desserts

CHOCOLATE FUDGE NUT PIE, whipped cream	2.95
PECAN PIE, whipped cream	2.95
CARROT CAKE, pecan filling and cream cheese icing	3.25
NEW YORK STYLE CHEESECAKE	2.95
FRESH KEY LIME PIE	2.75
FRESH STRAWBERRIES, in Grand Marnier cream	2.95
APPLE SOUR CREAM PIE, with strudel topping	3.25
VANILLA ICE CREAM	1.95

Champagne & Sparkling Wines

Bin	CALIFORNIA	Bottle
1	DOMAINE CHANDON — Blanc de Noir	24.50
2	KORBEL — Brut	half 10.75 19.50
3	PIPER SONOMA — Brut, 1982	27.00
ITALIAN		
4	ASTI SPUMANTE — Zonin	16.75
FRENCH		
5	BOUVET — Brut	16.50
6	MOET & CHANDON — White Star Extra Dry	half 20.25 40.00
7	TAITTINGER — La Francaise Brut	47.00
8	DOM PERIGNON, 1980	110.00
9	LOUIS ROEDERER — Brut Rose	48.00

White Wines

CALIFORNIA		
SAUVIGNON BLANC/FUME BLANC		
10	Dry Creek, 1985	half 8.75 17.00
11	Kenwood, 1985	16.95
12	Beringer — Private Reserve, 1984	24.50
13	Robert Mondavi, 1985	17.95
14	Clos du Val, 1984	18.00
CHARDONNAY		
17	Fetzer — Barrel Select, 1985	16.95
18	Rodney Strong — Chalkhill Vineyards, 1983	17.50
19	Pedroncelli, 1984	16.50
20	Clos du Bois — Barrel Fermented, 1985	half 10.25 19.50
21	Beringer, 1984	20.50
22	Firestone, 1984	20.75
23	Kendall Jackson, 1985	19.75
24	Robert Mondavi, 1984	26.75
25	Chateau St. Jean — Sonoma, 1984	27.00
26	Jordan, 1983	29.75
CHENIN BLANC		
30	Grand Cru Vineyards, 1985	half 6.95 14.25
31	Simi, 1984	12.75
JOHANNISBERG RIESLING		
32	Raymond, 1985	13.50
33	Jekel — Arroyo Seco, 1985	half 7.75 13.95

White Wines

Bin	FRENCH	Bottle
40	BEAUJOLAIS BLANC—Louis Jadot, 1985	19.75
41	MACON VILLAGES—Les Chazelles - Henry Cavalier, 1985	15.75
42	POUILLY FUISSE—Louis Jadot, 1984	34.00
43	MEURSAULT—Louis Jadot, 1984	36.00
44	POUILLY FUME—Michel Redde, 1985	19.50
45	VOUVRAY—Chapin Landais, 1984	15.00

GERMAN

50	BLUE NUN —Sichel	11.50
51	SCHLOSS VOLLRADS KABINETT— Graf Matushka, 1983	15.75
52	JOHANNISBERGER KLAUS SPATLESE, 1983	23.00
53	OCKFENER BOCKSTEIN KABINETT—Wilhelm, 1983	15.25
54	PIESPORTER GOLDTROPFCHEN KABINETT— Matthias Gorgen, 1985	16.95

Red Wines

CALIFORNIA

60	CABERNET SAUVIGNON—Fetzer, 1982	16.75
61	CABERNET SAUVIGNON—Jordan, 1982	31.00
62	CABERNET SAUVIGNON— Robert Mondavi, 1983	half 12.75 24.75
63	MERLOT—Clos du Val, 1982	22.00
64	PINOT NOIR—Firestone, 1983	17.00
65	PINOT NOIR—Robert Mondavi, 1982	16.75

FRENCH

66	CHATEAU GLORIA—St. Julien, 1982	24.50
67	BEAUJOLAIS VILLAGES— Louis Jadot, 1985	half 7.50 14.25
68	CHATEAUNEUF DU PAPE— Chateau de Beaucastel, 1982	19.00

Rose & Blush Wines

CALIFORNIA

70	WHITE ZINFANDEL—Sutter Home, 1985/86	12.75
71	CABERNET BLANC—Kendall Jackson, 1985	13.95