

APPETIZERS

Dungeness Crab and Artichoke Dip with Fontina Cheese

served with toasted baguettes 12

Monterey Bay Cajun Calamari

with garlic aioli sauce
Plain on request 10

Budd Bay Dungeness Crab Cakes

with roasted red bell pepper sauce 11

Seafood Cocktail

fresh dungeness crab 14
sweet bay shrimp 9

Northwest Manila Clams

steamed in a buttery chardonnay broth of
vegetables, garlic and almonds 13

Teriyaki Tenderloin with Shiitake Mushrooms

beef tenderloin sautéed with garlic and
red pepper, topped with sesame seeds
and green onion 10

Hawaiian Coconut-Crusted Tiger Prawns

with sweet Thai chili sauce 11

Chef Fuller's Award-Winning New England Style Clam Chowder

cup 5 bowl 7
add 1 oz. Dungeness crab 4

Soup of the Day

cup 4.50 bowl 6.50

Classic Caesar Salad

small 4 large 6

Budd Bay House Salad

mixed greens, romaine, cucumbers,
tomatoes and carrots
small 4 large 6

add to your salad

bleu cheese crumbles 1.50
3 oz. grilled salmon 6
2 oz. sweet bay shrimp 3
1 oz. Dungeness crab 4

ENTRÉE SALADS

*All entrée salads served with a cup of clam chowder and
warm sourdough bread upon request*

***Flank Steak Salad with Oregon Bleu Cheese Crumbles**

broiled, marinated steak over mixed
greens tossed with tomato vinaigrette
dressing, crowned with avocado,
red onion and tomatoes 19

Spinach Salad with Raspberry Vinaigrette, Candied Pecans and Sweet Bay Shrimp

bacon, red onion, mushrooms, egg,
Oregon bleu cheese crumbles,
red pepper and pears
full 18 small 12.50

Rajun' Cajun Caesar

Caesar salad with choice of salmon, chicken
or calamari, topped with candied pecans
full 19 small 12.50

Seafood Sauté over Spinach or Romaine

prawns, scallops, bay shrimp, vegetables
and bacon sautéed in amandine butter
topped with parmesan cheese
full 19 small 12.50

Budd Bay Seafood Caesar

with fresh Dungeness crab, sweet bay shrimp
and Oregon bleu cheese crumbles
full 20 small 13.50

Fresh Dungeness Crab or Sweet Bay Shrimp Louie

simply the best, with your choice of
Crab 22 Shrimp 16 Combo 20
small 14 small 11 small 13

ENTRÉES

All entrées served with clam chowder or Caesar salad and warm bread upon request

BUDD BAY'S SIGNATURE SALMON ENTRÉES

Char-Broiled Salmon with Tri-Citrus Honey Butter

with rice pilaf and fresh vegetables 23

Northwest Cedar Plank Salmon

with rice pilaf and fresh vegetables 23

Award Winning Blackened Salmon

with Yukon butter mashed potatoes and fresh vegetables 23

Dungeness Crab Cakes with Roasted Red Pepper Sauce

three delicious crab cakes served with
rice pilaf and fresh vegetables 21

Wild Jumbo Shrimp Scampi Style

prawns are sautéed with garlic and butter
Served with rice pilaf and fresh vegetables 20

Pan Fried Fresh Northwest Oysters

lightly dusted with seasoned flour and served
with Yukon mashed potatoes, fresh vegetables
and tartar sauce 23

Fettuccine Alfredo with Seafood or Chicken

bay shrimp, sea scallops and clams; or
chicken and mushrooms, in a basil, garlic
cream sauce with parmesan cheese
Seafood 20 Chicken 18

Black Tiger Prawn and Sea Scallop Rotelle

sautéed with mushrooms, tomatoes,
asparagus, white wine amandine sauce and
pasta, crowned with parmesan cheese 22

Budd Bay Seafood Combo Platter

clam strips, cod, prawns and scallops
with French fries and Coleslaw 22

Budd Bay Cioppino

prawns, bay scallops, clams, cod & salmon
sautéed with vegetables and herbs in a zesty
tomato sauce. Served with garlic bread 20

Seared Wild Sea Scallops with Mango Salsa

served with rice pilaf and fresh vegetables 24

Fresh Chicken Parmesan

grilled with a Parmesan crust and
served over basil fettuccini alfredo 17

Pan Roasted Rosemary Chicken

with shiitake mushrooms, artichokes, sun-dried
tomatoes and a zesty herbed wine sauce, over
Yukon butter mashed potatoes 19

Hawaiian Coconut-Crusted Tiger Prawns

with sweet Thai chili sauce,
island rice and fresh vegetables 21

Panko Style Pacific Ling Cod and Chips w/ Coleslaw

2 piece 14 3 piece 17

Panko Style Halibut and Chips w/ Coleslaw

2 piece 18 3 piece 21

VEGETARIAN & LIGHTER FARE

Fresh Dungeness

Crab and Cheddar Sandwich

served open faced with Roma tomatoes 15

Sautéed Veggie Tacos with Fresh Fruit

mixed vegetables with cabbage, tomato, cheddar cheese and chipotle lime sauce 13

Italian Pasta Rotelle

with roasted red pepper, sun dried tomatoes, mushrooms, broccoli, and basil, tossed in white wine and olive oil, crowned with parmesan cheese
Served with house salad 17

*Bacon Cheddar Cheese Burger

½ lb natural beef patty with lettuce, tomato, red onion, relish and mayo 13

Baked Potato and Budd's House Salad

10

Mozzarella Chicken Burger

bacon, lettuce, tomato, onion and mayo
13

Bowl of Clam Chowder and Caesar Salad with Sourdough Bread

10

Fresh Tacos Your Way

two soft flour tortillas stuffed with cabbage, cheddar cheese, fresh pico de gallo and cilantro lime sauce.
Served with a green salad

Grilled

Tuna 15

Grilled

Chicken 14

Blackened

Halibut 17

USDA MIDWEST ANGUS CHOICE STEAKS

Served with clam chowder or Caesar salad, fresh vegetables and your choice of Yukon butter mashed potatoes, rice pilaf or baked potato.

*All steaks are cooked to order

Top Sirloin ~ 10 oz. 23

Petite Top Sirloin ~ 6 oz. 17

New York Steak ~ 12 oz. 30

Bacon Wrapped Filet ~ 8 oz. 32

Marinated Flank Steak

with roasted garlic demi glaze 19

Australian Lobster Tail &

Petite Top Sirloin

served with amandine butter, Yukon mashed potatoes and fresh vegetables 45

Add to your steak or entrée

Bleu cheese crumbles 1.50

Sautéed mushrooms 2.50

5 oz Grilled King Salmon 8

Crab cake (1) 5

Coconut prawns (3) 7

Garlic prawns (3) 6

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
Nov-08

SUNSET DINNERS

4:00 P.M. TO 6:00 P.M.
Sunday through Thursday
Not available on holidays or special events

Your choice 16
Add a bay shrimp appetizer 1

Served with your choice of clam chowder or Caesar salad
and choice of crème brûlée, chocolate or vanilla ice cream

Fried Black Tiger Prawns with Coleslaw and French Fries	Sweet Bay Shrimp Louie olives, asparagus, tomatoes and egg
Char-Broiled Salmon with Tri-Citrus Honey Butter with rice pilaf and fresh vegetables	Rajun' Cajun Caesar Caesar salad with choice of salmon, chicken or calamari, topped with candied pecans
Award Winning Blackened Salmon with Yukon butter mashed potatoes and fresh vegetables	*Marinated Flank Steak with roasted garlic demi glaze, Yukon mashed potatoes and fresh vegetables
Dungeness Crab Cakes with Roasted Red Pepper Sauce two delicious crab cakes with rice pilaf and fresh vegetables	Fresh Chicken Parmesan grilled with a Parmesan crust and served over basil fettuccini alfredo
Italian Pasta Rotelle roasted red pepper, sun dried tomatoes, mushrooms, broccoli and basil tossed in olive oil and crowned with parmesan cheese	Seafood Sauté over Spinach or Romaine prawns, scallops, shrimp, vegetables and bacon sautéed in amandine butter topped with parmesan cheese

BUDD BAY BRUNCH

Voted "Best Sunday Brunch" in the South Sound
9:30 a.m. to 1:00 p.m.

HAPPY HOUR IN OUR BAR

(7 Days a Week)
3:00 p.m. to 5:30 p.m.