

APPETIZERS

**Dungeness Crab and Artichoke Dip
with Fontina Cheese**
served with toasted baguettes 12

Monterey Bay Cajun Calamari
with garlic aioli sauce 10

Roasted Garlic with Goat Cheese
served with warm crostini 9

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 toasted almonds
13

**Teriyaki Tenderloin with
Shiitake Mushrooms**
beef tenderloin sautéed with garlic and
red bell pepper, topped with sesame
seeds and green onion 10

Hawaiian Coconut-Crusted 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 or
soup of the day and warm sourdough bread*

***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

**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

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

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 and
topped with parmesan cheese
full 19 small 12.50

**Spinach Salad with Poppy Seed
Vinaigrette, Goat Cheese
and Grilled Chicken**
bacon, red onion, mushrooms, egg,
candied pecans, red bell pepper and pears
full 18 small 12.50

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

ENTRÉES

All entrées served with clam chowder or caesar salad and warm sourdough bread

BUDD BAY'S SIGNATURE SALMON ENTREES

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

Pan Seared Salmon with Wasabi Cream and Soy Glaze

with Jasmine rice and fresh vegetables 23

Dungeness Crab Cakes with Roasted Red Bell Pepper Sauce

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

Seafood Mixed Grill with Chef's Daily Sauces

fresh salmon, halibut, prawns, and sea
scallops served with rice pilaf
and fresh vegetables 27

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, served in a basil,
garlic cream sauce with parmesan cheese
Seafood 21 Chicken 18

Char-broiled Mexican White Prawns with Wild Mushroom Risotto

drizzled with lemon garlic butter 21

Budd Bay Fried Seafood Combo Platter

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

Budd Bay Cioppino

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

Fresh Chicken Parmesan

grilled chicken breast with a parmesan crust
and served over basil fettuccini alfredo 17

Pan Roasted Rosemary Chicken Breast

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

Hawaiian Coconut-Crusted Wild White 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

Seared Wild Sea Scallops with Lemon Risotto

with roasted parmesan crusted tomato 24

VEGETARIAN & LIGHTER FARE

Fresh Dungeness

Crab and Cheddar Sandwich

served open faced with roma tomatoes 15

*Fresh Mozzarella Chicken Burger

bacon, lettuce, tomato, onion and mayo 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 a 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

with your choice of dressing 10

Sautéed Veggie Tacos with Fresh Fruit

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

Fresh Tacos Your Way

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

**Grilled
Tuna** 15

**Grilled
Chicken** 14

**Blackened
Halibut** 17

Bowl of Clam Chowder and Caesar Salad with Sourdough Bread

10

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

*Baseball Cut Top Sirloin ~ 10 oz. 23

*Baseball Cut Petite Top Sirloin ~ 6 oz. 17

Australian Lobster Tail &

*Petite Baseball Cut Top Sirloin

served with amandine butter 45

*Washington Marinated Lamb Tenderloin

with wild mushroom demi glace 27

*Peppercorn New York Steak ~12 oz. 30

with green peppercorn demi glace

*Filet Mignon with Port Demi ~ 8 oz. 32

*Roasted Prime Rib with Au Jus

*Available Fridays & Saturdays,
and on special occasions*

*Center Cut New York Steak ~12 oz. 30

*Marinated Flank Steak

with demi glace 19

10 oz. cut to your taste 23

16 oz. cut to your taste 30

Add to your steak or entrée

Bleu cheese crumbles 1.50	Crab cake (1) 5
Sautéed mushrooms 2.50	Coconut prawns (3) 7
5 oz Grilled King Salmon 8	Garlic prawns (3) 6
7 oz Australian Lobster Tail 32	8 oz King Crab Legs 19

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

**Dungeness Crab Cakes
with Roasted Red Pepper Sauce**
two delicious crab cakes with rice pilaf
and fresh vegetables

Award Winning Blackened Salmon
with Yukon butter mashed potatoes and
fresh vegetables

**Char-Broiled Salmon with
Tri-Citrus Honey Butter**
with rice pilaf and fresh vegetables

Italian Pasta Rotelle
roasted red pepper, sun dried tomatoes,
mushrooms, broccoli and basil tossed
in olive oil and crowned
with parmesan cheese

Sweet Bay Shrimp Louie
olives, asparagus, tomatoes and egg

Rajun' Cajun Caesar
caesar salad with choice of salmon,
chicken or calamari, topped with
candied pecans

***Marinated Flank Steak**
with demi glace, Yukon mashed potatoes
and fresh vegetables

Fresh Chicken Parmesan
grilled with a parmesan crust and
served over basil fettuccini alfredo

**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.

HALF PRICE WINE EVERY MONDAY

Half priced bottles of wine with one full entrée purchase per guest
Not valid with any other discount

SUNSET DINNERS SERVED ALL NIGHT SUNDAYS