

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 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 12

Fresh Dungeness Crab or Sweet Bay Shrimp Louie

simply the best, with your choice of
Crab 16 Shrimp 11 Combo 14
small 11 small 8 small 10

Budd Bay Seafood Caesar

with fresh Dungeness crab, sweet bay
shrimp and Oregon bleu cheese crumbles
full 14 small 9

Rajun' Cajun Caesar

caesar salad with choice of salmon, chicken
or calamari, topped with candied pecans
full 11 small 8

Seafood Sauté over Spinach or Romaine

prawns, scallops, bay shrimp, vegetables
and bacon sautéed in amandine butter,
topped with parmesan cheese
full 12 small 9

Spinach Salad with Poppy Seed Vinaigrette, Goat Cheese and Grilled Chicken

bacon, red onion, mushrooms, egg,
candied pecans, red bell pepper and pears
full 11 small 8

ENTRÉES

BUDD BAY'S SIGNATURE SALMON ENTRÉES

Char-Broiled Salmon with Tri-Citrus Honey Butter
with rice pilaf and fresh vegetables 13

Northwest Cedar Plank Salmon
with rice pilaf and fresh vegetables 13

Award Winning Blackened Salmon
with Yukon butter mashed potatoes and fresh vegetables 13

Pan Seared Salmon with Wasabi Cream and Soy Glaze
with Jasmine rice and fresh vegetables 13

Fresh Chicken Parmesan
grilled with a parmesan crust and
served over basil fettuccini alfredo 12

**Dungeness Crab Cakes with
Roasted Red Pepper Sauce**
two delicious crab cakes served with rice pilaf
and fresh vegetables 13

Budd Bay Cioppino
prawns, bay scallops, clams, cod & salmon
sautéed with vegetables and herbs in a zesty
tomato sauce. Served with toasted garlic
bread 13

Pan Fried Pacific Northwest Oysters
lightly dusted with flour and served with Yukon
butter mashed potatoes and fresh vegetables
14

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 12 **Grilled
Chicken** 10 **Blackened
Halibut** 13

Sautéed Veggie Tacos with Fresh Fruit
mixed vegetables with cabbage, tomatoes,
cheddar cheese and chipotle lime sauce 10

Seafood Mixed Grill with Chef's Daily Sauces
fresh salmon, halibut and white prawns with rice
pilaf and fresh vegetables 16

Pan Roasted Rosemary Chicken
with shiitake mushrooms, artichokes, sun-
dried tomatoes in a zesty herbed wine
sauce over Yukon butter mashed potatoes
12

***Marinated Flank Steak with Demi Glace**
served with Yukon butter mashed potatoes
and fresh vegetables 11

Fettuccine Alfredo with Seafood or Chicken
bay shrimp, scallops and clams; or
chicken and mushrooms, served in a basil,
garlic cream sauce with parmesan cheese
Seafood 13 Chicken 11

***U.S.D.A. Choice Top Sirloin**
with Yukon mashed potatoes and
fresh vegetables 14

Italian Pasta Rotelle
with roasted red peppers, sun-dried
tomatoes, mushrooms, broccoli and basil,
tossed in white wine and olive oil, crowned
with parmesan cheese 10

Baked Potato and Budd's House Salad
9

**Seared Wild Sea Scallops
with Lemon Risotto**
with roasted parmesan crusted tomato 16

**Char-Broiled Mexican White Prawns with
Wild Mushroom Risotto**
drizzled with lemon garlic butter 13

DEEP FRIED SEAFOOD

Served with French fries, substitute fruit or salad for 1.75 or chowder for 2

Hawaiian Coconut-Crusted Tiger Prawns

with sweet Thai chili sauce and French fries 12

Panko-Style Pacific Ling Cod with Coleslaw and Chips

2 piece 8 3 piece 11

Panko-Style Halibut with Coleslaw and Chips

2 piece 14 3 piece 17

Black Tiger Prawns with Coleslaw and Chips 11

Budd Bay Combo Platter with Coleslaw and Chips

clams strips, cod, sea scallops and black tiger prawns 13

BURGERS AND SANDWICHES

½ Pound, All-Natural Beef Patties,

No antibiotics, steroids, growth hormones or bi-products.

**All burgers are cooked to order*

Cheddar Cheese Burger

with lettuce, tomato, red onion, relish and mayo 9.50
add bacon for 1

Mozzarella Chicken Burger

bacon, lettuce, tomato, red onion and mayo 9

Fresh Dungeness Crab and Cheddar

on toasted sourdough bread with sliced tomato 12

Mushroom Burger

with portabello mushroom, cheddar cheese, lettuce, tomato, red onion and mayo 11

Spicy BBQ Cheddar Burger

with lettuce, tomato and mayo 9.50

French Dip

With Your Choice of Cheese

served with au jus for dipping 10

Veggie Mushroom Burger

marinated, grilled portabello with lettuce, tomato, red onion and pesto mayo 9

Bleu Cheese Burger

with lettuce, tomato, red onion and mayo 10.50

WINES

by the glass

Penfolds Cabernet, S.E. Australia 5.50
Columbia Crest Cabernet, Washington 6.25
Barnard Griffin Cab/Merlot, Washington 7
Stone Cellars Merlot, California 5.75
Hedges CMS Red, Washington 7.50
Rosemount Shiraz, Australia 7
Bogle Zinfandel, California 7.50
Acacia Pinot Noir, California 8.75

Penfolds Chardonnay, S.E. Australia 5.50
Columbia Crest Chardonnay, Washington 6.25
Lockwood Chardonnay, California 7.25
Montevina Pinot Grigio, California 6.75
Kendall Jackson Chardonnay, California 7.75
Barnard Griffin Fume Blanc, Washington 6.5
Dry Creek Chenin Blanc, California 6.25
Ste. Michelle Riesling, Washington 5.50