

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 11

**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 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 12

**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 11 small 8

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

Budd Bay Seafood Caesar
with fresh Dungeness crab, sweet bay shrimp
and Oregon bleu cheese crumbles
full 14 small 10

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

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

ENTRÉES

All entrées served with warm sourdough bread upon request

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

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

Pan Fried Pacific Northwest Oysters

lightly dusted with seasoned flour and served with Yukon butter mashed potatoes and fresh vegetables 13.50

***U.S.D.A. Choice Top Sirloin**

with Yukon mashed potatoes and fresh vegetables 14

Seared Wild Sea Scallops with Mango Salsa

served with rice pilaf and fresh vegetables 16

Sautéed Veggie Tacos with Fresh Fruit

mixed vegetables with cabbage, tomatoes, cheddar cheese and chipotle lime sauce 10

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 Roasted Rosemary Chicken

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

Fettuccine Alfredo with Seafood or Chicken

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

***Marinated Flank Steak with Roasted Garlic Demi Glaze**

served with Yukon butter mashed potatoes and fresh vegetables 11

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

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

DEEP FRIED SEAFOOD

Served with French fries, substitute fruit or salad for 1.75 or chowder 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 can be cooked to order*

Cheddar Cheese Burger

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

Fresh Dungeness Crab and Cheddar

on toasted sourdough bread
with sliced tomato 12

Spicy BBQ Cheddar Burger

with lettuce, tomato, and mayo 9.50

Veggie Mushroom Burger

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

Mozzarella Chicken Burger

bacon, lettuce, tomato,
red onion and mayo 9

Mushroom Burger

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

French Dip

With Your Choice of Cheese

served with au jus for dipping 10

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

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Nov-08