



BUDD BAY CAFÉ

APPETIZERS

Dungeness Crab and Artichoke Dip 15.99

Topped with asiago cheese and served with crostini

Seafood Cocktail

Dungeness Crab **15.99 gf**

Oregon Bay Shrimp **9.99 gf**

with house made cocktail sauce

Northwest Manila Clams 16.99 gf

Lemon, garlic, fresh herbs, white wine and butter

Mussels Marinara 16.99 gfo

Local mussels, herbed tomato broth and garlic bread

Tacos de la Calle gf

Grilled Corn Tortillas, Avocado Crema, Pico de Gallo,
Vinaigrette Slaw

Fried Salmon & Cod or Sauteed Shrimp **16.99**

Smoked Salmon & Goat Cheese Pate 12.99 gfo

Capers, chives, fresh basil, olives, cucumber, crostini

Cajun Spiced Calamari 13.99

Breaded and deep fried, served with garlic aioli

Sesame Yellow Fin Tuna 15.99 gf

Sesame crusted, seared rare and served chilled with
soy glaze, wasabi cream, arugula

Our Award-Winning New England Style Clam Chowder

Cup **6.99** Bowl **9.99**

Fried Artichoke Hearts 10.99

Served with garlic aioli

SALADS

Dungeness Crab or Bay Shrimp Louie gf

The King of Salads with hard boiled egg, asparagus, tomato, kalamata olives and iceberg lettuce
Dungeness Crab **15.99/23.99** Bay Shrimp **11.99/16.99** Combo **16.99/25.99**

Budd Bay Caesar Salad 6.99/10.99 gfo

Traditional caesar dressing, romaine, croutons, parmesan

Add Crab, Prawns, Flank Steak or Salmon **8.00**/Add Grilled Chicken Breast or Bay Shrimp **6.00**

Smoked Salmon & Arugula Salad 9.99/15.99 gf

Fried capers, pickled onion, cucumber, goat cheese, raisins, berry vinaigrette

Iceberg Wedge Salad 7.99/12.99 gf

An old school classic with bacon, tomato, gorgonzola and blue cheese dressing

Add Crab, Prawns, Flank Steak or Salmon **8.00**/Add Grilled Chicken Breast or Bay Shrimp **6.00**

Marinated Flank Steak Salad 21.99 gf

Over mixed greens with tomato vinaigrette, blue cheese crumbles, avocado, tomato and red onion

Sauteed Seafood Salad 23.99 gf

Shrimp, cod and salmon sauteed with bacon, onion, seasonal vegetables, sherry vinegar and butter. Served
over spinach or romaine