

# Starters

**Dungeness Crab & Artichoke Dip** <sup>GF0</sup>  
**with Gruyere Cheese**  
served with crostini 15.99

**Budd Bay Dungeness Crab Cakes**  
served with roasted red pepper sauce 16.99

**Seafood Cocktail** <sup>GF</sup>  
fresh dungeness crab 16.99  
sweet bay shrimp 12.99

**Coconut-Crusted Prawns**  
served with sweet thai chili sauce 15.99

**Northwest Manila Clams** <sup>GF</sup>  
steamed in buttery chardonnay broth  
with garlic & mirepoix 16.99

**Saffron Mussels** <sup>GF0</sup>  
saffron broth & garlic bread 16.99

**Seared Ahi Tuna** <sup>GF0</sup>  
seared rare, sesame encrusted & served  
with wasabi aioli, sweet soy glaze and  
asian slaw 16.99

**Cajun Calamari**  
served with garlic aioli 15.99

**Smoked Salmon Goat Cheese Pate** <sup>GF0</sup>  
capers, olives, chives, fresh basil &  
cucumbers with crostini 13.99

**Roasted Garlic & Goat Cheese** <sup>GF0</sup>  
served with crostini 10.99

**Teriyaki Beef Tips**  
mushrooms, garlic, roasted red peppers &  
green onions served with crostini 15.99

**Fried Marinated Artichoke Hearts**  
served with garlic aioli 12.99

*"Best of South Sound"*  
**New England Style Clam Chowder**  
cup 6.99 bowl 9.99

## Starter Salads

**Iceberg Wedge** <sup>GF</sup>  
apple wood smoked bacon, roma tomatoes, bleu  
cheese crumbles & bleu cheese dressing 12.99/9.99

**Caesar**  
romaine, parmesan &  
croutons 10.99/7.99

**House Salad**  
mixed greens, tomato, carrots,  
cucumber & croutons 6.99

## Entree Salads

All entree salads served with warm sourdough rolls **upon request**

**Marinated Flank Steak Salad**  
**with Oregon Bleu Cheese Crumbles**  
over mixed greens tossed in tomato  
vinaigrette dressing, topped with avocado,  
red onion & tomatoes 23.99

**Seafood Louie** <sup>GF</sup>  
chopped iceberg, topped with tomato, eggs,  
kalamata olives, asparagus, avocado & choice of  
crab 26.99/19.99. shrimp 21.99/16.99  
combo 26.99/19.99

**Seafood Saute Salad** <sup>GF</sup>  
choose spinach **or** romaine topped with  
sauteed prawns, bay scallops, halibut, salmon,  
bacon & seasonal vegetables, topped with  
almandine butter 23.99

**Smoked Salmon Arugula Salad** <sup>GF</sup>  
fried capers, pickled onion, cucumber, goat cheese,  
craisins & berry vinaigrette 18.99/12.99

**Grilled Chicken Spinach Salad** <sup>GF</sup>  
**with Poppy Seed Vinaigrette**  
goat cheese, bacon, red onion, egg, candied  
pecans, roasted red peppers & pears 20.99/15.99

**Rajun Cajun Caesar** <sup>GF0</sup>  
caesar salad with candied pecans  
blackened chicken 21.99/16.99  
blackened salmon 25.99/18.99

**Budd Bay Seafood Caesar**  
with fresh Dungeness crab, sweet bay shrimp  
& Oregon bleu cheese crumbles 25.99/18.99

*add  
to your  
salad*

**7oz flank steak** 9.99  
**5oz grilled/blackened salmon** 8.99  
**2oz Dungeness crab** 8.99  
**4oz sesame encrusted ahi** 7.99  
**2oz sweet bay shrimp** 6.99  
**6oz grilled/blackened chicken** 5.99  
**bleu cheese crumbles** 2.99