BISTRO BOUDIN

APPETIZERS

BAKED ARTISAN GOAT CHEESE \$17.95 Garlic roasted tomatoes, pesto, toasted sourdough (VG)

RUSTIC ITALIAN MEATBALLS \$18.95 Pork, veal, and beef meatballs, tomato arrabiatta sauce, basil and parmesan cheese with seasoned crostini

NUNGENESS CRAB, SPINACH, \$19.95 AND ARTICHOKE DIP Creamy parmesan with toasted sourdough

SOURDOUGH GARLIC BREAD \$12.95 Served with marinara (VG)

STARTERS

DUNGENESS CRAB CAKE
Roasted corn salad, Old Bay Seasoning and lemon grass aioli

STEAMED CLAMS Garlic arrabiatta sauce, white wine, chili flakes and sourdough crostini

FRIED CALAMARI Classic with tartar and cocktail sauce

PRAWN COCKTAIL Classic presentation with homemade horseradish-cocktail sauce, lemon & garlic croutons

OYSTERS*

On the half shell with mignonette, cocktail sauce $\, \, \varpi \,$ lemons

SHUCK OF THE DAY ASK YOUR SERVER

\$26.95

\$25.95

\$21.95

\$21.95

(6) \$22 / (12) \$40

SANDWICHES

THE BISTRO BURGER* \$19.95 80z short rib and chuck blend, choice of cheese, basil mayonnaise, pickles, lettuce, red onion, tomato and french fries Choice of sliced sourdough or brioche bun

HOT SMOKED SALMON CLUB \$21.95 Sliced sourdough, lettuce, tomato, avocado, bacon, basil mayonnaise and french fries

SPICY FRIED CHICKEN SANDWICH \$21.95 Brioche bun, jalapenos, pickles, habanero sauce, coleslaw and french fries

RIBEYE STEAK SANDWICH* \$26.95 Toasted sliced sourdough, 80z grilled ribeye, basil mayonnaise, red onions, baby arugula, tomato and french fries

DUNGENESS CRAB CAKE \$27.95 SANDWICH

Toasted sourdough, lettuce, tomato, avocado, lemongrass mayonnaise and french fries

VEGETARIAN BURGER \$17.95 Grilled bun, choice of cheese, basil mayonnaise, pickles, lettuce, red onion, tomato (VG)

FISH & SEAFOOD

FILET & DUNGENESS CRAB*

MEAT & POULTRY

60z Beef Tenderloin topped with local Dungeness crab, garlic butter and served with mashed potatoes and asparagus \$59.95

\$39.95 **OSSO BUCO**

Lamb shank, braised in a rich vegetable and white wine broth. Served over Tuscan style polenta, marinated pearl onions, and baby carrots

OVEN ROASTED CHICKEN 'FRITES' Our signature chicken roasted under a brick with natural jus and our thin cut fries

GRILLED FILET MIGNON* \$41.95 Hand-cut 80z. beef filet, red wine demi glace, creamed spinach, and mashed potatoes

RED WINE BRAISED BEEF STEW \$25.95 Slow-braised beef short rib topped with dijon mustard with glazed carrots, pearl onions and creamy garlic mashed potatoes

GRILLED RIBEYE STEAK* \$42.95 16 oz. ribeye, mushroom ragu, red wine demi glace, scalloped potatoes, jumbo asparagus

BBQ RIBS PLATTER \$29.95 Half rack pork spareribs, smoked tomato BBQ sauce, zesty coleslaw, french fries

FIRE ROASTED DUNGENESS WHOLE CRAB

Served with garlic and butter (Single) \$54.00 / (For 2) \$74.00 (For 4) \$125.00

FISH & CHIPS \$24.95 Beer batter, coleslaw and homemade tartar

sauce with our thin cut fries Substitute with Jumbo Shrimp \$25.95

PAN ROASTED PETRALE SOLE \$28.95 White wine, lemon-butter sauce, garlic mashed potatoes and sautéed spinach

GRILLED BLACKENED HALIBUT \$35.95 Fingerling potatoes, fennel, cherry tomatoes, crispy ginger, mango salsa, carrots, and chimichurri

SALMON VERACRUZ \$31.95 Grilled King Salmon served over fingerling potatoes, broccolini and topped with house made Veracruz sauce

OCIOPPINO \$43.95 Dungeness crab, shrimp, calamari, clams, and fish simmered in a spicy saffron-tomato broth and garlic crostini

SALADS

HERBED GREENS \$13.95 Organic greens, cherry tomatoes and our

black pepper-shallot vinaigrette (VG) With Grilled Chicken +\$7.00With Grilled Shrimp +\$8.00 With Grilled Salmon +\$12.00

NOTE DUNGENESS CRAB LOUIS \$33.95 Fresh picked Dungeness crab with deviled eggs, avocado, bibb lettuce, asparagus, ripe tomatoes and Louis dressing

WEDGE SALAD \$16.95 Iceberg lettuce, house-made blue cheese dressing, bacon, hard-boiled egg, tomato, and blue cheese crumbles

CAESAR SALAD* \$14.95 Romaine lettuce, parmesan cheese and

our own sourdough garlic croutons With Grilled Chicken +\$7.00With Grilled Shrimp +\$8.00With Grilled Salmon +\$12.00

PASTA

LINGUINE ALLE VONGOLE Classic linguine with clams, garlic butter sauce, broccolini, chili flakes and pecorino cheese

ANGEL HAIR PASTA \$27.95 with HERB GRILLED SHRIMP Garlic Arrabiatta sauce, pesto, chopped vine ripened tomatoes and pecorino cheese

BASIL PESTO PASTA \$18.95 Shell pasta tossed in housemade creamy basil sauce topped with shaved romano cheese (VG) With Grilled Chicken +\$7.00 With Grilled Shrimp +\$8.00+\$12.00 With Grilled Salmon

DUNGENESS CRAB \$31.95 MAC & CHEESE

Cheddar cheese, fresh cream and freshly picked Dungeness crab with buttered sourdough bread crumbs

MEATBALLS & LINGUINE \$25.95 Pork, veal, and beef meatballs, tomato arrabiatta sauce, basil and parmesan cheese

SOURDOUGH PIZZA

Featuring our homemade sourdough thin crust

MARGHERITA \$16.95 Fresh mozzarella, tomato sauce and basil (VG)

PEPPERONI \$17.95 Fresh mozarella, tomato sauce, pepperoni

VEGETARIAN \$17.95 Fresh mozzarella, tomato sauce, red onions, green bell peppers, Moroccan olives, cremini mushrooms (VG)

SAUSAGE AND MUSHROOM \$18.95 Italian sausage, cremini mushrooms, fresh mozarella, tomato sauce, red onions, green bell peppers

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SOUPS

FRENCH ONION SOUP \$16.95 Gratinéed with Emmental cheese and sourdough croutons

BOUDIN SOURDOUGH BREADBOWL Choice of

Traditional Clam Chowder \$13.95 / \$17.95

Crab & Corn Bisque 🔎 \$13.95 / \$17.95

Creamy Tomato Basil (VG) \$12.95 / \$16.95

Topped with pecorino cheese, croutons & garnished with tarragon

• THERE WILL BE A 20% GRATUITY ADDED FOR PARTIES OF 5 OR MORE •

• IN RESPONSE TO SAN FRANCISCO EMPLOYER MANDATES, A 5% SURCHARGE WILL BE ADDED TO ALL FOOD & BEVERAGE SALES •

• MAXIMUM 4 CHECK SPLITS PER PARTY •