

NEW ENGLAND CLAM CHOWDER

🚢 NEW ENGLAND CLAM CHOWDER
CUP \$5 BOWL 7.50
Served with fresh sourdough bread & butter

CHOWDER BREAD BOWL \$9.50
*Bud's clam chowder in a fresh sourdough bread bowl with
a toasted cheese & garlic lid*

🚢 THURSDAYS ONLY - "MANHATTAN STYLE" CHOWDER
CUP \$5 BOWL 7.50
Fresh & homemade! While quantities last!

APPETIZERS

🚢 BUD'S BEEF TENDERLOIN MEDALLIONS
\$13.50

🚢 DEEP FRIED CALAMARI STRIPS \$10.50

CRAB & SHRIMP COMBO COCKTAIL \$11.00

DEEP FRIED PRAWNS \$11.00

PRAWN COCKTAIL \$11.00

DEEP FRIED NORTHWEST OYSTERS \$10.75

DUNGENESS CRAB COCKTAIL \$10.50

STEAMED CLAMS BORDELAISE \$16.50

BAY SHRIMP COCKTAIL \$8

SAUTEED OR DEEP FRIED MUSHROOMS \$8.00

SIX EASTERN CHESAPEAKE OYSTERS
ON THE HALF SHELL \$10.50

CAJUN CHICKEN BREAST STRIPS \$8.95

SALAD SELECTIONS

SERVED WITH FRESH SOURDOUGH BREAD & BUTTER

Homemade Dressing Choices:

Thousand Island, Ranch, Vinaigrette with Bleu Cheese Crumbles, Creamy Bleu Cheese or Classic Caesar. Fat free dressing is available on request. Any salad made Caesar Style is \$1.50 extra

🚢 BUD'S BEEF SALAD \$15.95

Crisp mixed greens, avocado, rings of fresh red onion, tomatoes, mini cobbettes topped with grilled, marinated choice tenderloin medallions & creamy bleu cheese dressing

THE 'ORIGINAL' LOUIE

SMALL: WITH SHRIMP \$13.00 WITH CRAB \$16.00

LARGE: WITH SHRIMP \$14.50 WITH CRAB \$18.00

🚢 SHRIMP & CRAB LOUIE

SMALL \$16 LARGE \$18

GREEK CHICKEN SALAD \$13.00

Crisp mixed greens, tossed with cucumbers, red onion, calamata olives, & tomatoes in a vinaigrette dressing. Topped with slices of tender grilled chicken breast, feta cheese & Greek peppers

CAESAR SALAD ENTREE \$8.95

WITH CHICKEN \$13.50 WITH SHRIMP \$14.50 WITH CRAB \$17.50

Crisp romaine hearts tossed in Caesar dressing, grated parmesan cheese & freshly baked, homemade croutons

FRESH GARDEN DINNER SALAD \$5.25

add shrimp \$2 add crab \$4

FRESH CAESAR DINNER SALAD \$7.50

add shrimp \$2 add crab \$4

🚢 LOOK FOR FAVORITES

CHICKEN AND BEEF ENTREES ARE SERVED WITH YOUR CHOICE OF GARDEN SALAD OR CUP OF CHOWDER, SEASONED RICE OR ROSEMARY RED POTATOES, FRESH VEGETABLE MEDLEY & FRESH SOURDOUGH BREAD.

PASTA ENTREES INCLUDE SALAD OR CHOWDER. ENJOY YOUR SALAD CAESAR STYLE - ADD \$1.50

BEEF

⚓ BUD'S BEEF \$22.00

Flame-broiled, marinated tenderloin medallions. Delicious and very tender!

⚓ NEW YORK STEAK \$24.00

Flame-broiled to your liking.

Topped with your choice of either grilled onions or sauteed mushrooms \$25

PEPPER STEAK \$24.50

Pan-fried New York steak, sauteed in a cracked peppercorn, demi-glaze sauce

MIXED GRILL \$24.00

A trio best! New York steak, prawns & marinated chicken breast

All New York steaks are Naturewell "natural beef" strictly Midwest, corn fed, USDA Choice Angus

ALL AMERICAN BURGER \$9.50

A half pound of flame-broiled, fresh ground beef served on a large sesame bun with thousand island dressing & all the trimmings- red onion, tomato & lettuce. Includes steak fries.

CHICKEN

⚓ CHICKEN MARSALA \$18.00

Boneless, skinless chicken breast sauteed with cream, marsala wine, button mushrooms, artichoke hearts & fresh garlic

TRADITIONAL CHICKEN PICCATA \$17.50

Scallops of chicken breast lightly sauteed in a lemon butter, caper sauce

MARINATED CHICKEN BREAST \$16.00

Boneless, skinless chicken breast marinated in olive oil, garlic & selected herbs

PANKO CHICKEN BREAST \$16.00

Panko crusted & sauteed

PASTA

⚓ HOUSE SEAFOOD PASTA \$21.00

Prawns, sea & bay scallops in a rich tomato sauce served over linguini pasta

LINGUINI PESTO WITH BAY SHRIMP \$18.00

Linguini Pasta tossed in a creamy pesto sauce with fresh diced tomatoes, bay shrimp and Parmesan cheese

SEAFOOD ALFREDO \$21.00

Prawns & scallops in alfredo sauce

STEAMED CLAMS BORDELAISE \$22.00

*Two pounds of fresh clams steamed with white wine & butter.
Served with a bowl of hot linguini pasta*

CHICKEN BREAST ALFREDO \$18.00

Skinless, boneless breast of chicken in Alfredo Sauce

SEAFOOD ENTREES ARE SERVED WITH YOUR CHOICE OF GARDEN SALAD OR CUP OF CHOWDER, SEASONED RICE OR ROSEMARY RED POTATOES, FRESH VEGETABLE MEDLEY & FRESH SOURDOUGH BREAD.
ENJOY YOUR SALAD CAESAR STYLE - ADD \$1.50

FISH & SHELLFISH

Subject to availability. Our fish varieties can be flame-broiled, deep-fried, poached or sauteed to your liking. All deep-fried items are cooked in clear, Canola oil. Zero trans fat per serving!

PETRALE SOLE FILET \$18.50	CATFISH FILET \$17.50
RED SNAPPER FILET \$17.00	CALAMARI STRIPS \$17.50
SALMON FILET \$21.00	PRAWNS \$20.00
MAHI MAHI FILET \$17.00	NORTHWEST SELECT OYSTERS \$19.50
BONELESS RAINBOW TROUT \$16.50	SCALLOPS \$20.00

(Occasionally bones may be present)

SEAFOOD SPECIALS

 BUD'S FAMOUS FISH & CHIPS \$16.00
Pacific Cod hand-dipped & breaded per order! Includes fresh coleslaw & steak fries

SANDAB FILETS \$19.00
Smallest of the Sole family, lightly breaded & sauteed. Mild and delicious.

SEAFOOD SAUTE \$21.00
Crabmeat, scallops & prawns sauteed in a butter wine sauce

CALIFORNIA SEAFOOD COMBO \$20.00
Your favorite combination of deep-fried seafood, breaded prawns, calamari strips & Pacific Cod


CALAMARI PARMESANO \$18.00
Tender calamari steak, lightly breaded with a blend of Italian herbs, garlic, Parmesan cheese & bread crumbs, sauteed

SCAMPI \$20.00
Tender, sweet shrimp, sauteed in butter with fresh garlic, white wine & capers

PANKO CRUSTED CALAMARI STEAK \$18.00
Tender calamari steak, dipped in egg, breaded with panko bread crumbs and sauteed.

MIXED GRILL \$24.50
A trio best! New York steak, prawns & marinated chicken breast

FRIDAYS ONLY

 BUD'S AUTHENTIC CIOPPINO \$24.95
*Prawns, crab, scallops, clams & fish in a rich, thick sauce. Fresh & homemade.
Available only after 5:30pm, while quantities last!*

CRAB CAKES \$23.50
Our own recipe! Served after 4pm

DESSERTS

HOMEMADE IN THE RESTAURANT. SIMPLY DELICIOUS!

⚓ OVEN-BAKED CHEESECAKE \$5.50
Thick & rich with a handmade graham crust!

⚓ BLACKBERRY COBBLER \$7.50
Served a la mode and big enough to share.

⚓ BUD'S BREAD PUDDING \$5.50
Simply Delicious.

CARAMEL FLAN \$4.00
A long time favorite

GERMAN CHOCOLATE CAKE \$5.50
A Classic Delight

POTS DE CREME \$4.00
A dense chocolate delicacy!

CHOCOLATE OR VANILLA ICE CREAM
SINGLE \$2.75 DOUBLE \$4.00

CHILDREN'S MENU

FOR GUESTS 12 & UNDER. SERVED WITH SMALL DINNER SALAD OR STEAK FRIES.
YOUR CHOICE - \$7.50

GRILLED CHICKEN
HAMBURGER
CHICKEN STRIPS
CHEESE LINGUINI

Lightly buttered & tossed with Parmesan cheese

FISH & CHIPS
PASTA ALFREDO
POPCORN SHRIMP
GRILLED CHEESE SANDWICH
On wheat bread

BEVERAGES

PEERLESS BRAND COFFEE

NUMI HERBAL TEAS

FRESH BREWED ICED TEA

LEMONADE

SOFT DRINKS

*We offer a variety of California's finest wines. Please see our wine list.
Full bar & cocktail service*

CORKAGE FEE - \$7 SPLIT ENTREE CHARGE - \$3. SUBSTITUTIONS WILL BE CHARGED ACCORDINGLY
FRESH SEAFOOD PRICES SUBJECT TO CHANGE WITHOUT NOTICE
17% GRATUITY IS AUTOMATICALLY ADDED TO PARTIES OF 8 OR MORE. SALES TAX IS ADDED TO ALL FOOD
AND BEVERAGES. WE ACCEPT MASTERCARD, VISA, DISCOVER AND AMERICAN EXPRESS

CATERING & SPECIAL EVENTS

OUR BANQUET FACILITIES ARE EXCELLENT FOR MEETINGS, PARTIES AND DINNERS!

OR... WE'LL COME TO YOU!

COMPANY PICNICS, OFFICE LUNCHEONS, REUNIONS, WEDDINGS

OUR PORTABLE BBQ'S CAN PREPARE A LARGE VARIETY OF OUTDOOR FARE