

# Dual's

SEAFOOD GRILLE



## LUNCH MENU



---

## SPECIALTY DRINKS

*Served all day in the bar*

- GOLD RUSH *Buffalo trace bourbon, honey, fresh squeezed lemon.* 12
- OLD FASHIONED *Bitters, buffalo trace, splash soda,muddled orange, maraschino cherry.* 12
- MANHATTAN *Michter's bourbon, bitters,carpano antica.* 12
- MOSCOW MULE *Choice of peach/mango/blueberry/strawberry vodka, Ginger Beer, fresh lime juice.* 11
- BUD'S STRAWBERRY SPRITZER: *Vodka, Prosecco, Blend of strawberries, sweet and sour.* 11
- BLACKBERRY MOJITO *Mint & lime muddled. Fresh blackberries, Bacardi Dragonberry Rum, simple syrup.* 12
- POMEGRANATE MARTINI *Pomegranate Vodka & Cointreau. Fresh lime, pom juice.* 11
- PEACH RUM PUNCH *Malibu Rum, Peach Schnapps, Ketel Citron, pineapple, cranberry, Blue Curacao.* 12
- MANDARIN COSMOPOLITAN *Hangar One Mandarin Vodka, Cointreau, Fresh Lime juice, Cranberry juice.* 11
- WHISKEY SMASH *Bulleit Bourbon, Fresh Mint, Agave Nectar, Rose’s sweet & sour.* 11
- PERFECT LEMON DROP *Crop organic vodka, Cointreau, fresh-squeezed lemon.Sugar rimmed glass.* 11
- SPIKED BERRY LEMONADE *Strawberry vodka, raspberry liqueur, Cointreau, fresh lemon, lemonade, sugar rim.* 12
- BERRY SANGRIA *Red wine, white rum, raspberry liqueur, fresh lime* 11

---

## SOUP

- NEW ENGLAND CLAM CHOWDER

CUP 9 BOWL 13.5

*Served with fresh sourdough bread*

CHOWDER BREAD BOWL 14.5

*served in a fresh sourdough bread bowl*
- CUP OF SOUP AND GARDEN SALAD 18

MONDAY, TUESDAY & WEDNESDAY

*Minestrone Cup 9 Bowl 13.5*

THURSDAYS

*"Manhattan Style" chowder Cup 9 Bowl 13.5*

## SALADS

- Served with fresh sourdough bread & butter.*
- Homemade Dressing Choices: Thousand Island, Ranch, Vinaigrette with Bleu Cheese Crumbles, Creamy Bleu Cheese, Creamy Balsamic or Classic Caesar. Fat free dressing is available on request. Any salad made Caesar Style is 1.5 extra.*
- TOMATO SHRIMP VINAIGRETTE 19
- Fresh lettuce topped with tomato, onion, bay shrimp, avocado, crumbled bleu cheese & vinaigrette dressing*
- LOUIE SALAD - SMALL / LARGE
- with shrimp 16 / 20 with crab 23 / 28 with Shrimp & Crab 23 / 28*
- COBB SALAD 1
- mixed greens topped with bleu cheese, smoked bacon, eggs, tomatoes, chicken, avocado & red wine vinaigrette drizzle*
- SHRIMP STUFFED AVOCADO 19.5
- Bay shrimp, celery, green onions, dill, parsley, & mayo with your choice of dressing*
- GREEK CHICKEN SALAD 18.5
- mixed greens, cucumber, onion, Kalamata olives, & tomatoes in a vinaigrette dressing. Topped with slices of grilled chicken breast, feta cheese & Greek peppers*
- BUD’S BEEF SALAD 22
- mixed greens, avocado, onion, tomatoes, mini cobbettes topped with grilled tenderloin medallions & bleu cheese dressing.*
- CAESAR ENTREE 13
- chicken 17 shrimp 19 crab 28*
- romaine hearts tossed in Caesar dressing, Parmesan & freshly baked homemade croutons*
- WEDGE SALAD 13.5
- iceberg lettuce topped with crumbled bleu cheese, applewood bacon, red onion & tomato*
- GARDEN SALAD 9.5
- add shrimp 6 add crab 13*

APPETIZERS

- BRUSSEL SPROUTS 14
- MUSHROOM BREAD BOWL 14
- SIX OYSTERS ON THE HALF SHELL 23
- PRAWN COCKTAIL 19
- CRAB MEAT COCKTAIL 19
- BAY SHRIMP COCKTAIL 14
- CRAB & SHRIMP COCKTAIL 19
- FRIED CALAMARI STRIPS 17
- SIX FRIED PRAWNS 19
- BUD’S BEEF TENDERLOIN MEDALLIONS 22

LUNCHEON ENTREES

Served with your choice of seasoned rice, potato or French fries, vegetable & fresh sourdough bread

- FISH & CHIPS 19
- Includes fresh coleslaw & French fries*
- BUD’S BEEF 21
- SEAFOOD COMBO 20
- Deep-fried shrimp, calamari and Pacific Cod*
- RIB-EYE STEAK 20
- Dry Rub Seasoned, flame-broiled*
- SANDAB FILETS 17.5
- Lightly breaded & sauteed*
- CALAMARI STEAK PARMESANO 19
- breaded and sauteed with a blend of Italian herbs, garlic, Parmesan cheese & bread crumbs*
- SCAMPI 20.5
- sauteed in butter with fresh garlic, white wine & capers*
- HERBED CHICKEN BREAST 17
- Flame-broiled breast of chicken*
- PANKO CALAMARI STEAK 18
- calamari steak, breaded with Japanese bread crumbs*
- TWO FISH TACOS 17
- Fried cod, house slaw, tomatoes and spiced tartar in soft corn tortilla, served with salad*

FRESH FISH & SHELLFISH

Subject to Availability. Our fish varieties can be flame-broiled, deep fried, poached or sauteed to your liking. Includes red potatoes, French fries or seasoned rice, vegetables & fresh sourdough bread

- PETRALE SOLE 18
- CATFISH 16
- CALAMARI STRIPS 18
- PRAWNS 18.5
- RED SNAPPER 17
- SCALLOPS 23
- SALMON 22
- MAHI MAHI 17
- RAINBOW TROUT 17.5

PASTA & SEAFOOD

includes green salad & fresh sourdough bread

- HOUSE SEAFOOD PASTA 19.5
- Sauteed shrimp, scallops & bay scallops in a light red sauce over Linguini Pasta*
- SEAFOOD ALFREDO 20.5
- Sauteed shrimp, scallops & bay scallops tossed with creamy Alfredo sauce over Linguini Pasta*
- PESTO WITH SHRIMP 18.5
- Linguini pasta tossed in a pesto sauce with fresh tomatoes, bay shrimp & Parmesan*
- CHICKEN ALFREDO 18
- Flame-broiled breast of chicken tossed with creamy Alfredo sauce over Linguini Pasta*
- CRIMINI & PORCINI MUSHROOM RAVIOLI 18
- Served in a brown butter, garlic, mushrooms and white wine sauce*

BUD'S SOURDOUGH MELTS

Includes French fries. Substitute small side salad - 2 .5

Served on fresh sourdough bread, garnished with tomato, onion & pickle, smothered in Jack & Cheddar cheese

- TUNA MELT 16.5
- A mixture of white, flaky Albacore tuna, mayonnaise, a hint of lemon pepper, red & green onion and dill pickle*
- SHRIMP MELT 18.5
- Bay shrimp tossed with mayonnaise, green onion, minced celery & dill weed*
- CRAB MELT 23
- Crab meat tossed with mayonnaise, green onion,minced celery & dill weed*

SANDWICHES & BURGERS

Includes French fries. Substitute small side salad - 3 add cheese - 2 Add bacon - 2 Add avocado - 2.5

CALIFORNIA GRILLED CHICKEN 17.5

Boneless, skinless chicken breast marinated with herbs, flame-broiled with seasoned bell peppers & onions, garlic aioli served on a grilled Ciabatta roll

BUD'S BEEF 20

Grilled and marinated CHOICE beef tenderloin. Served on a grilled Ciabatta roll

ALL-AMERICAN HAMBURGER 18

half pound, flame broiled served on a sesame bun with thousand island dressing, onion, tomato & lettuce

FRESH ROASTED TURKEY BREAST 16

fresh roasted turkey breast with onion, tomato & lettuce. Served on your choice of grilled wheat bread or Ciabatta roll

USDA CHOICE RIB-EYE STEAK 20

Dry Rub Seasoned & Flame-broiled to your liking & served on a grilled Ciabatta roll

PHILLY STEAK 18

Grilled beef steak strips, onion, mushrooms & melted cheese. Served on a grilled Ciabatta roll

EGG SALAD 14.5

Made fresh when ordered! Served on your choice of grilled wheat bread or Ciabatta roll

BUD'S CLUB 19.5

Lean Slices of fresh roasted turkey breast , Applewood smoked bacon, tomato and lettuce on 2 slices of grilled wheat bread

IMPOSSIBLE BURGER 17

Flame broiled plant based burger on a sesame seed bun, garlic aioli, lettuce, pickle, onion and tomato

SEAFOOD SANDWICHES

Includes French fries. Substitute small side salad - 2.5 add cheese - 1.5

CAPE COD 18

Pacific Cod lightly breaded & deep-fried. Topped with Jack cheese, house slaw, garlic aoli and served on a grilled, soft burger bun

TUNA 15

Served on your choice of grilled wheat bread or Ciabatta Roll

CALAMARI STEAK 18

Lightly breaded, deep-fried calamari steak. Topped with house slaw and served on a grilled Ciabatta roll with garlic aoli, Jack cheese, onion, tomato & tartar sauce

SIMPLY SEAFOOD 21

Bay shrimp, crab & Thousand Island dressing served on fresh sourdough bread

CAJUN SHRIMP SANDWICH 18

Grilled cajun prawns, topped with house slaw, garlic aioli,served on a ciabatta roll

BLACKENED MAHI SANDWICH 18

Pan seared Mahi, topped with house slaw, garlic aioli, and served on a ciabatta roll

DESSERTS

BUD’S BREAD PUDDING 10

CHEESECAKE 11

BLACKBERRY COBBLER 10

GERMAN CHOCOLATE CAKE 10

CARAMEL FLAN 9

POTS DE CRÈME 9.5

CHOCOLATE OR VANILLA GELATO

Single scoop 5 Double scoop 8

CHILDREN'S MENU

Your choice - 14 - for guests 12 & under  
Served with small dinner salad or French fries

GRILLED CHICKEN

HAMBURGER

CHICKEN STRIPS

CHEESE LINGUINI

Lightly buttered with Parmesan cheese

FISH & CHIPS

PASTA ALFREDO

POPCORN SHRIMP

GRILLED CHEESE SANDWICH

On wheat bread

Locally owned Genova Bakery makes sourdough bread exclusively for Bud's.

Corkage fee - 15. Split Entree charge- 4, substitutions will be charged accordingly. Sales Tax is added to all food and beverages.