

Bud's DINNER

SEAFOOD GRILLE

SPECIALTY DRINKS *Served all day in the bar*

EAGLE RARE SIGNATURE COCKTAIL *Eagle Rare Bourbon, Lemon, Sugar, Egg White* 16

GOLD RUSH *Buffalo Trace Bourbon, Honey, Fresh Squeezed Lemon.* 12

OLD FASHIONED *Buffalo Trace Bourbon, Peychaud's Bitters, Splash Club Soda, Muddled Orange, Luxardo Cherry.* 12

MANHATTAN *Michter's Bourbon, Peychaud's Bitters, Carpano Antica.* 12

ESPRESSO MARTINI *Wheatley American Vodka, Grind Espresso Liqueur, Buffalo Trace Bourbon Cream, Espresso.* 11

BLACKBERRY MOJITO *Bacardi Dragonberry Rum, Muddled Fresh Lime & Mint, Fresh Blackberries, Simple Syrup.* 12

POMEGRANATE MARTINI *Van Gogh Pomegranate Vodka & Cointreau. Fresh lime, Pomegranate Juice.* 12

PEACH RUM PUNCH *Parrot Bay Coconut Rum, Ketel Citron, Peach Schnapps, Pineapple, Cranberry & Blue Curacao.* 11

MANDARIN COSMOPOLITAN *Hangar One Mandarin Vodka, Cointreau, Fresh Lime Juice, Cranberry Juice.* 11

WHISKEY SMASH *Michter's Bourbon, Fresh Mint & Lime, Agave Nectar, Splash Club Soda.* 12

PERFECT LEMON DROP *Wheatley American Vodka, Cointreau, Fresh Squeezed Lemon, Sugar Rim.* 12

SPIKED BERRY LEMONADE *Strawberry Vodka, Raspberry Liqueur, Cointreau, Fresh Lemon, Lemonade, Sugar Rim.* 12

BUD'S STRAWBERRY SPRITZER *Wheatley American Vodka, Prosecco, Fresh Strawberries, Sweet and Sour.* 11

AMERICAN WHISKEY & BOURBON FLIGHT 34

- Michter's Original Sour Mash Whiskey - *Burnt Sugar Notes With Spice, Sweet, Smokey Fruit, Candied Cherries and Honeyed Vanilla*
- W.I. Weller Special Reserve Bourbon - *Honey, Butterscotch and Soft Woodiness*
- Blanton's Single Barrel Bourbon - *Dry Vanilla Notes With Honey, Strong Caramel and Corn.*
- Eh. Taylor, Jr. Small Batch Bourbon - *Caramel Corn Sweetness, Mingled With Butterscotch and Licorice*



SOUP

NEW ENGLAND CLAM CHOWDER CUP 9 BOWL 13.5

Served with fresh sourdough bread & butter

CHOWDER BREAD BOWL 15.5

Bud's clam chowder in a fresh sourdough bread bowl with a toasted cheese & garlic lid

BOWL OF SOUP AND GARDEN SALAD 20

MONDAY, TUESDAY & WEDNESDAY

Minestrone Cup 9 Bowl 13.5

THURSDAYS

"Manhattan Style" chowder Cup 9 Bowl 13.5

APPETIZERS

BRUSSEL SPROUTS 14

MUSHROOM BREAD BOWL 14

PRAWN COCKTAIL 19

CRAB MEAT COCKTAIL 20

BAY SHRIMP COCKTAIL 14

FRIED CALAMARI STRIPS 17

SIX FRIED PRAWNS 19

BUD'S BEEF TENDERLOIN MEDALLIONS 23

SIX EASTERN CHESAPEAKE OYSTERS 24

SALAD SELECTIONS

Served with fresh sourdough bread & butter. *Homemade Dressing Choices: Thousand Island, Ranch, Creamy Balsamic, Vinaigrette with Bleu Cheese Crumbles, Creamy Bleu Cheese or Classic Caesar. Fat free dressing available on request. Any salad Caesar Style 1.5 extra*

THE 'ORIGINAL' LOUIE

Small: With Shrimp 16 With Crab 23 With Shrimp & Crab 23

Large: With Shrimp 21 With Crab 29 With Shrimp & Crab 29

SHRIMP STUFFED AVOCADO 19.5

Bay shrimp, celery, green onions, dill, parsley, & mayonnaise with your choice of dressing

TOMATO SHRIMP VINAIGRETTE 19.5

Fresh lettuce topped with tomato, onion, bay shrimp, avocado, crumbled bleu cheese & vinaigrette dressing

GREEK CHICKEN SALAD 18.5

Crisp mixed greens, tossed with cucumbers, onion, calamata olives, & tomatoes in a vinaigrette dressing.

Topped with slices of tender grilled chicken breast, feta cheese & Greek peppers

CAESAR SALAD ENTREE 13

With Chicken 17 With Shrimp 19 With Crab 29

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

COBB SALAD 19

Crisp Romaine and Iceberg lettuces topped with blue cheese, smoked bacon, eggs, tomatoes, chicken, avocado and a red wine/lemon juice vinaigrette drizzle

BUD'S BEEF SALAD 23

Mixed greens, avocado, onion, tomatoes, mini cobbettes topped with grilled, marinated tenderloin medallions & creamy bleu cheese dressing

FRESH GARDEN DINNER SALAD 9.5

add shrimp 6 add crab 13

WEDGE SALAD 13.5

Iceberg Lettuce, Bacon, Tomatoes with creamy bleu cheese dressing

DAILY SPECIALS

Available after 4 pm, while quantities last!

SATURDAY:

BUD'S BEEF AND PRAWNS 34

LOBSTER TAIL - WARM WATER 8OZ 45

SEAFOOD LOVERS PASTA 36

SUNDAY:

CABERNET BRAISED SHORTRIBS 32

SHRIMP JAMBALAYA 29

MONDAY:

SHRIMP JAMBALAYA 29

TUESDAY:

LOBSTER TAIL (8OZ.) 41

WEDNESDAY:

BUD'S BEEF STROGANOFF 30

THURSDAY:

COCONUT PRAWNS (HOUSE MADE) 31

FRIDAY:

BUD'S AUTHENTIC CIOPPINO 44

CRAB CAKES (2) 36

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 29

RAINBOW TROUT FILET 24

RED SNAPPER (AVAILABLE ROCKFISH) 23

CATFISH FILET 23

SALMON FILET 35

PRAWNS 29

MAHI MAHI FILET 28

SCALLOPS 34

(Occasionally bones may be present)

All entrees are served with your choice of garden salad or cup of chowder, seasoned rice, or rosemary red potatoes, or French fries, fresh vegetable medley & fresh sourdough bread. Enjoy your salad Caesar style - add 1.5

SEAFOOD SPECIALS

FISH & CHIPS 27

Pacific Cod hand-dipped & breaded per order! Includes fresh coleslaw & French fries

SANDAB FILETS 29

Smallest of the Sole family, lightly breaded & sauteed. Mild and delicious.

SEAFOOD SAUTE 35

Crabmeat, scallops & prawns sauteed in a butter wine sauce

SEAFOOD COMBO 32

Deep-fried seafood, breaded prawns, calamari strips & Pacific Cod

CALAMARI PARMESANO 29

Tender calamari steak, lightly breaded with a blend of Italian herbs, garlic, Parmesan cheese & bread crumbs, sauteed

SCAMPI 30

Tender, sweet shrimp, sauteed in butter with fresh garlic, white wine & capers

PANKO CALAMARI STEAK 28

Tender calamari steak, dipped in egg, breaded with panko bread crumbs and sauteed.

*Chicken and Beef entrees are served with your choice of garden salad or cup of chowder, seasoned rice, or rosemary red potatoes or French fries, fresh vegetable medley & fresh sourdough bread. Pasta entrees include salad or chowder. Enjoy your salad Caesar style - add 1.5 *excludes burgers*

BEEF

BUD'S BEEF 38

Flame-broiled, marinated tenderloin medallions.

RIB-EYE STEAK 46

Certified Angus Beef One Pound Dry Rub Seasoned and flame-broiled. Topped with your choice of sauteed onions, mushrooms or black peppercorn sauce (Add 1.5 per item)

MIXED GRILL 37

A trio best! 8 oz. Rib-Eye steak, prawns & marinated chicken breast

ALL AMERICAN BURGER* 18

Fresh Ground, Hand Formed 1/2 Pound Flame broiled & served on a brioche bun with thousand island dressing, onion, tomato & lettuce. Includes French Fries. Add avocado 2.5 Add cheese 1.5 Add bacon 2 Substitute dinner salad 2.5

CHICKEN

CHICKEN MARSALA 29

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

CHICKEN PICCATA 29

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

MARINATED CHICKEN BREAST 26

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

PASTA

CRIMINI & PORCINI MUSHROOM RAVIOLI 28

Served in a browned butter, garlic, mushroom and white wine sauce

HOUSE SEAFOOD PASTA 34

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

PESTO WITH SHRIMP 28

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

SEAFOOD ALFREDO 33.5

Prawns & scallops in alfredo sauce

STEAMED CLAMS BORDELAISE 29

Two pounds of fresh clams steamed with white wine, butter & garlic.

Served with a bowl of hot linguini pasta

CHICKEN ALFREDO 28

Skinless, boneless breast of chicken in Alfredo Sauce

DESSERTS

OVEN-BAKED CHEESECAKE 11

BLACKBERRY COBBLER 10

BUD'S BREAD PUDDING 10

CARAMEL FLAN 9

GERMAN CHOCOLATE CAKE 11

POTS DE CREME 9.5

CHOCOLATE OR VANILLA GELATO

single 5 double 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 & tossed 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.

BUD'S BRUNCH SERVED SUNDAYS 10 A.M - 2 P.M.

HAPPY HOUR DAILY 4:00 TO 6:00 PM, ONLY IN THE BAR!

CHECK OUT BUD'S BAR BITE AND MARTINI MENU IN THE BAR.

THURSDAY BAR SPECIAL *from 4:00 to 8:00 pm:* OYSTERS ON THE HALF SHELL 2

Corkage fee - 15 Split Entree charge - 4 substitutions will be charged accordingly

Sales Tax is added to all food and beverages. We accept MasterCard, Visa, Discover and American Express