

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*



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 19.5

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

LOUIE SALAD - SMALL / LARGE

with shrimp 16 / 21 with crab 23 / 29 with Shrimp & Crab 23 / 29

COBB SALAD 19

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 23

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

CAESAR ENTREE 13

*chicken 17 shrimp 19 crab 29
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

SOUP

NEW ENGLAND CLAM

CHOWDER *Cup 9 Bowl 13.5*
Served with fresh sourdough bread

CHOWDER BREAD BOWL 15.5

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

APPETIZERS

BRUSSEL SPROUTS 14
MUSHROOM BREAD BOWL 14
SIX OYSTERS ON THE HALF SHELL 24
PRAWN COCKTAIL 19
CRAB MEAT COCKTAIL 20

BAY SHRIMP COCKTAIL 14
CRAB & SHRIMP COCKTAIL 20
FRIED CALAMARI STRIPS 17
SIX FRIED PRAWNS 19
BUD'S BEEF TENDERLOIN MEDALLIONS 23

LUNCHEON ENTREES

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

FISH & CHIPS 20
Includes fresh coleslaw & French fries

BUD'S BEEF 26

SEAFOOD COMBO 22
Deep-fried shrimp, calamari and Pacific Cod

RIB-EYE STEAK 24
Dry Rub Seasoned, flame-broiled

SANDDAB FILETS 21
Lightly breaded & sauteed

CALAMARI STEAK PARMESANO 21
breaded and sauteed with a blend of Italian herbs, garlic, Parmesan cheese & bread crumbs

SCAMPI 23
sauteed in butter with fresh garlic, white wine & capers

HERBED CHICKEN BREAST 19
Flame-broiled breast of chicken

PANKO CALAMARI STEAK 21
calamari steak, breaded with Japanese bread crumbs

TWO FISH TACOS 18
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 21
CATFISH 17
CALAMARI STRIPS 20
PRAWNS 21
RED SNAPPER (AVAILABLE ROCKFISH) 19

SCALLOPS 26
SALMON 25
MAHI MAHI 19
RAINBOW TROUT 19

PASTA & SEAFOOD

includes green salad & fresh sourdough bread

HOUSE SEAFOOD PASTA 23
Sauteed shrimp, scallops & bay scallops in a light red sauce over Linguini Pasta

SEAFOOD ALFREDO 23
Sauteed shrimp, scallops & bay scallops tossed with creamy Alfredo sauce over Linguini Pasta

PESTO WITH SHRIMP 20
Linguini pasta tossed in a pesto sauce with fresh tomatoes, bay shrimp & Parmesan

CHICKEN ALFREDO 20
Flame-broiled breast of chicken tossed with creamy Alfredo sauce over Linguini Pasta

CRIMINI & PORCINI MUSHROOM RAVIOLI 19
Served in a brown butter, garlic, mushrooms and white wine sauce

BUD'S SOURDOUGH MELTS

Includes French fries. Substitute small side salad - 3

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

TUNA MELT 18
A mixture of white, flaky Albacore tuna, mayonnaise, a hint of lemon pepper, red & green onion and dill pickle

SHRIMP MELT 20
Bay shrimp tossed with mayonnaise, green onion, minced celery & dill weed

CRAB MELT 25
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 - 3

CALIFORNIA GRILLED CHICKEN 18

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

BUD'S BEEF 23

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

ALL-AMERICAN HAMBURGER 18

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

FRESH ROASTED TURKEY BREAST 17

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

USDA CHOICE RIB-EYE STEAK 24

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

PHILLY STEAK 19

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

EGG SALAD 16

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

BUD'S CLUB 21

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

BUFFALO CHICKEN SANDWICH 18

Your choice of Flame Broiled or Deep fried marinated chicken breast tossed with buffalo sauce. Layered with bacon, swiss, and ranch dressing. Served on a Genova milk roll

SEAFOOD SANDWICHES

Includes French fries. Substitute small side salad - 3 add cheese - 2

TUNA 16

Served on your choice of grilled wheat bread or Genova milk roll

CALAMARI STEAK 19

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

SIMPLY SEAFOOD 24

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

CAJUN SHRIMP SANDWICH 19

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

BLACKENED MAHI SANDWICH 19

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

DESSERTS

BUD'S BREAD PUDDING 10

CHEESECAKE 11

BLACKBERRY COBBLER 10

GERMAN CHOCOLATE CAKE 11

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.