

## STARTERS


<b>PETITE SOURDOUGH BREADBOWL</b> <i>Choice of traditional Clam Chowder or Crab &amp; Corn Bisque</i>	\$8.25
<b>FRENCH ONION SOUP</b> <i>Gratinéed with Emmenthal cheese and sourdough croutons</i>	\$9.95
<b>CLASSIC SHRIMP COCKTAIL</b> <i>Classic presentation with homemade horseradish cocktail sauce, lemon and garlic croutons</i>	\$14.25
<b>FRIED CALAMARI</b> <i>Classic with tartar and cocktail sauce</i>	\$12.50
 <b>DUNGENESS CRAB CAKE</b> <i>Roasted corn salad and whole grain mustard aioli</i>	\$14.95

<b>DRAKES BAY OYSTERS</b> <i>On the half shell with mignonette sauce</i>	(6) \$16.00 (12) \$30.00
<b>BBQ OYSTERS</b> <i>Bistro bbq butter</i>	(4) \$12.00
<b>OYSTERS ROCKEFELLER</b> <i>Spinach, onion, Pernod, butter, pecorino and sourdough bread crumbs</i>	(4) \$12.00
 <b>DUNGENESS CRAB, SPINACH AND ARTICHOKE DIP</b> <i>And creamy parmesan with toasted sourdough</i>	\$12.95
<b>BAKED ARTISAN GOAT CHEESE</b> <i>Garlic roasted tomatoes, pesto, toasted sourdough</i>	\$11.95

<b>MISSION STREET SHRIMP COCKTAIL</b> <i>San Francisco tradition, spicy with cilantro, avocado, lime and tortilla crisps</i>	\$14.25
<b>MANILA CLAMS</b> <i>Braised with white wine, crispy pancetta, parsley and garlic butter</i>	\$13.95
<b>MUSSELS MARNIÈRE</b> <i>Garlic, white wine and sourdough - Add our garlic fries</i>	\$13.95 \$15.95
<b>GARLIC FRIES WITH PARSLEY</b> <i>Our thin-cut fries with Gilroy garlic</i>	\$6.95
 <b>DUNGENESS CRAB QUESADILLA</b> <i>Sourdough tortilla, mozzarella, lettuce with crema fresca, roasted tomato salsa, cilantro and avocado</i>	\$14.95

## SALADS

<b>CAESAR SALAD</b> <i>Romaine lettuce, parmesan cheese and our own sourdough garlic croutons</i>	\$8.95
<b>BISTRO SHRIMP SALAD</b> <i>Grilled Shrimp, grilled avocado, chopped romaine, orange supremes, red peppers, jalapeño and cilantro vinaigrette</i>	\$15.50
<b>SMOKED CHICKEN WALDORF</b> <i>Smoked chicken, apples, celery, walnuts, dried cranberries, swiss cheese with sweet and sour mustard dressing</i>	\$15.25

<b>ICEBERG WEDGE SALAD</b> <i>Homemade blue cheese dressing, crisp applewood smoked bacon, grated egg and tomatoes</i>	\$10.25
 <b>DUNGENESS CRAB LOUIS</b> <i>Fresh picked Dungeness crab with deviled eggs, avocado, bibb lettuce, asparagus, ripe tomatoes and Louis dressing</i>	\$26.95

<b>HERBED GREENS</b> <i>Organic greens, cherry tomatoes and our black pepper-shallot vinaigrette</i>	\$8.95
<b>COBB SALAD</b> <i>Grilled chicken, hard boiled egg, smoked bacon, tomato, avocado, blue cheese and crisp romaine in a cobb salad vinaigrette dressing</i>	\$15.25
<b>GRILLED VEGETABLE HARVEST</b> <i>Marinated butternut squash, grilled zucchini, asparagus and radicchio with cherry tomatoes, capers, almonds and salsa crudo</i>	\$19.95

## FISH & SEAFOOD

At Bistro Boudin, we believe in a close relationship with our local purveyors. We try hard to ensure that all our seafood is from safe ecologies and sustainable sources.

<b>FISH &amp; CHIPS</b> <i>Anchor Steam beer batter, cole slaw and homemade tartar sauce with our thin cut fries</i> Substitute with Jumbo Shrimp	\$19.95 \$24.95
<b>BROWN BUTTERED TROUT</b> <i>Crispy skinned with capers, lemon, brioche crumbs and sauteed green beans</i>	\$21.95
<b>CRISPY SKINNED SEA BASS</b> <i>Gnocchi, crispy bacon, brussel sprouts and olives in lemon chive velouté</i>	\$25.95
<b>PAN ROASTED PETRALE SOLE</b> <i>White wine and lemon-butter sauce with garlic mashed potatoes and sauteed spinach</i>	\$23.95
<b>WILD CAUGHT HALIBUT</b> <i>Pan roasted with crisp polenta, sauteed spinach and a slow roasted tomato broth</i>	\$25.95
<b>GRILLED SALMON AL TAGINE</b> <i>Clams, spinach, cherry tomatoes, Moroccan olives, capers and white wine sauce with a sourdough crostini</i>	\$25.95
 <b>CIOPPINO</b> <i>Dungeness crab, shrimp, calamari, mussels, and fish simmered in a spicy saffron-tomato broth</i>	\$32.95

### DUNGENESS CRAB FEAST

\$34.95  
Freshly steamed and served with our famous sourdough bread, Linguine with slow roasted tomato Arrabiatta sauce

"Fresh cracked Dungeness crab with Boudin's round 'dark bake' sourdough and a well chilled bottle of California Chardonnay is still the quintessential San Francisco Meal." - HERB CAEN

## SIDES

<b>CHEDDAR "MAC &amp; CHEESE"</b>	\$7.95
<b>BLUE CHEESE SCALLOPED POTATOES</b>	\$6.95
<b>SAUTEED GREEN BEANS</b> <i>Lemon, shallots and buttered almonds</i>	\$6.95
<b>GARLIC MASHED POTATOES</b>	\$6.95

AN 18% SERVICE CHARGE WILL BE ADDED FOR ALL PARTIES 6 AND ABOVE  
MAXIMUM 6 CHECK SPLITS PER TABLE

WWW.BISTROBOUDIN.COM

160 JEFFERSON STREET • SAN FRANCISCO, CA 94133  
415.351.5561



## ORIGINAL BISTRO SPECIALTIES

### BOUDIN SOURDOUGH BREADBOWL

\$13.25  
Choice of our homemade Crab and Corn Bisque or the Traditional Clam Chowder in our freshly baked sourdough bread bowl

### SOURDOUGH TORTILLA TACOS (3)

\$14.95  
choice of:

### GRILLED ROCK COD -or- SPICY GRILLED SHRIMP -or- DUNGENESS CRAB

Avocado, red and green cabbage, crema fresca, cilantro, pico de gallo and roasted tomato salsa

Add side Caesar or greens for \$4.95

## PASTA

 <b>DUNGENESS CRAB MAC &amp; CHEESE</b> <i>Cheddar cheese, fresh cream and freshly picked Dungeness crab with buttered sourdough bread crumbs</i>	\$20.95
<b>LINGUINE AND CLAMS</b> <i>Manila clams, rapini, garlic and shaved parmesan</i>	\$21.95
<b>ROASTED MUSHROOM RISOTTO</b> <i>Fresh organic mushrooms slow braised with white wine, shallots and thyme. Drizzled with black truffle essence and shaved pecorino romano</i>	\$17.95
<b>ANGEL HAIR PASTA with HERB GRILLED SHRIMP</b> <i>Vine ripened tomato arrabiatta and garlic</i>	\$22.95
<b>SOURDOUGH GNOCCHI AL PESTO with LOBSTER</b> <i>Fresh homemade sourdough potato gnocchi in creamy pesto sauce with citrus zest and chives</i>	\$23.95

Bistro Boudin combines the legacy of our 160 year old family heritage in baking and the landmark location of Fisherman's Wharf in San Francisco. We have combined the best of all elements of food, wine, service and our legendary sourdough bread. Of course, the view is also amazing! Please relax and enjoy the best of San Francisco hospitality.

EXECUTIVE CHEF - MISAEL REYES

## SANDWICHES

Served with French Fries

<b>SOURDOUGH BAGUETTE BURGER</b> <i>Creekstone Farms beef, toasted sourdough baguette, lettuce, tomato, onions and choice of cheese</i>	\$14.25
<b>CLASSIC CHICKEN CLUB</b> <i>Toasted sliced sourdough, grilled chicken, avocado, bacon, lettuce, tomato and basil mayonnaise</i>	\$14.25
<b>CHAR GRILLED RIBEYE SANDWICH</b> <i>On a French baguette with melted brie and arugula</i>	\$18.95
 <b>DUNGENESS CRAB CAKE SANDWICH</b> <i>Toasted sourdough, lettuce, tomato, avocado and lemongrass mayonnaise</i>	\$18.95
<b>HOT SMOKED SALMON CLUB</b> <i>Sliced sourdough, lettuce, tomato, avocado, bacon and basil mayonnaise</i>	\$16.25
<b>SOURDOUGH PIZZA</b> <i>Featuring our homemade sourdough thin crust</i>	
<b>MARGHERITA</b> <i>Fresh mozzarella, basil and tomato sauce</i>	\$12.95
<b>PEPPERONI</b> <i>Peppers, sweet onions, tomatoes and grilled scallions</i>	\$13.25
 <b>DUNGENESS CRAB &amp; SHRIMP</b> <i>Fresh pesto, mozzarella and tomato confit</i>	\$15.95

## MEAT & POULTRY

We feature aged Black Angus beef from Creekstone Farms

<b>RED WINE BRAISED BEEF STEW</b> <i>Slow braised beef shortrib topped with dijon mustard with glazed carrots, pearl onions and creamy garlic mashed potatoes</i>	\$20.95
<b>ORGANIC FREE RANGE CHICKEN 'FRITES'</b> <i>Our signature half boneless chicken roasted under a brick with natural jus and our thin cut fries</i>	\$20.95
<b>SIMPLY GRILLED FLAT IRON STEAK</b> <i>Rubbed with sea salt, black pepper and char-grilled with parsley-garlic butter, asparagus and creamy garlic mashed potatoes</i>	\$23.95
<b>CHARRED 14oz RIBEYE</b> <i>Smoked onion butter and watercress with blue cheese scalloped potatoes -or- simply grilled with salt &amp; pepper and grilled jumbo asparagus</i>	\$29.95