




STARTERS

-  **DUNGENESS CRAB, SPINACH AND ARTICHOKE DIP** \$18.95
Creamy parmesan with toasted sourdough
- BAKED ARTISAN GOAT CHEESE** \$14.95
Garlic roasted tomatoes, pesto, toasted sourdough
- PERUVIAN MEATBALLS** \$12.95
Beef meatballs with panca chile sauce, cilantro, watermelon radish and crema
- MUSSELS MARNIÈRE** \$17.95
Garlic, white wine and sourdough

-  **DUNGENESS CRAB CAKE** \$16.95
Roasted corn salad and whole grain mustard aioli
-  **DUNGENESS CRAB COCKTAIL** \$18.95
On a bed of butter lettuce with homemade horseradish-cocktail sauce
-  **CRAB AVOCADO ROLL** \$18.95
Dungeness crab, tomato arrabiatta, balsamic reduction, petit rainbow greens

- FRIED CALAMARI** \$16.95
Classic with tartar and cocktail sauce
- CLASSIC SHRIMP COCKTAIL** \$15.95
Classic presentation with homemade horseradish-cocktail sauce, lemon and garlic croutons
- MISSION STREET SHRIMP COCKTAIL** \$14.95
San Francisco tradition, spicy with cilantro, avocado, lime and tortilla crisps
- GARLIC FRIES WITH PARSLEY** \$7.95
Our thin-cut fries with Gilroy garlic

OYSTERS • CEVICHE*

- CHILLED OYSTERS** (6) \$18.00
On the half shell with mignonette (12) \$32.00
- CALAMARI CEVICHE** \$11.95
"Mission Street" style with tomatoes, peppers and green onion, yucca root crisps
- GULF SHRIMP CEVICHE** \$12.95
Tomato, avocado and mango with red onion and cilantro, plantain chips

- OYSTERS ROCKEFELLER** (4) \$14.00
Spinach, onion, Pernod, butter, pecorino and sourdough bread crumbs
- AHI TUNA TARTAR** \$12.95
Shaved green papaya, fresh mango salsa and balsamic reduction
- ARCTIC CHAR CEVICHE** \$14.95
Ceviche à la minute on sourdough crisps with avocado mousse, pomegranate seeds, grapefruit and balsamic drizzle

- BBQ OYSTERS** (4) \$14.00
Bistro bbq butter
- ALASKAN HALIBUT CEVICHE** \$14.95
Bell pepper, red onion and cucumber with habanero, fried sweet potato
- CEVICHE TRIO** \$16.95
Sample of our Alaskan Halibut, Gulf Shrimp & Calamari Ceviche's

SOUP & SALADS


- BOUDIN SOURDOUGH BREADBOWL** \$15.95
Choice of traditional Clam Chowder or Crab & Corn Bisque
- PETITE** \$12.95
- FRENCH ONION SOUP** \$15.95
Gratinéed with Emmental cheese and sourdough croutons

- HERBED GREENS** \$9.95
Organic greens, cherry tomatoes and our black pepper-shallot vinaigrette

- ICEBERG WEDGE SALAD** \$12.95
Homemade blue cheese dressing, crisp applewood smoked bacon, grated egg and tomatoes

- BEET SALAD** \$14.95
Roasted beets, Pt. Reyes blue cheese, candied pecans, tarragon balsamic vinaigrette, micro greens

- GRILLED CHICKEN CAESAR SALAD*** \$16.95
Romaine lettuce, parmesan cheese and our own sourdough garlic croutons

-  **DUNGENESS CRAB LOUIS** \$26.95
Fresh picked Dungeness crab with deviled eggs, avocado, bibb lettuce, asparagus, ripe tomatoes and Louis dressing

PASTA

-  **DUNGENESS CRAB MAC & CHEESE** \$25.95
Cheddar cheese, fresh cream and freshly picked Dungeness crab with buttered sourdough bread crumbs

- ANGEL HAIR PASTA with HERB GRILLED SHRIMP** \$24.95
Vine ripened tomato Arrabiatta and garlic

- LINGUINE PASTA PRIMAVERA** \$19.95
Grilled zucchini, roasted eggplant and asparagus in spicy pomodoro with fresh garlic, basil and shaved pecorino
- With Grilled Chicken** \$24.95

- VEAL CANNELONI** \$23.95
House made crepe, veal-ricotta filling, sweet marinara, béchamel sauce, shaved mozzarella cheese

- PASTA ALLA NONNA** \$23.95
Linguini, spicy tomato sauce, roasted garlic, eggplant, bell peppers, Italian sausage, fresh basil (vegetarian style available upon request)

Monterey Bay Aquarium Seafood Watch




2017 RESTAURANT PARTNER
WE PLEDGE TO SELL ONLY OCEAN-FRIENDLY SEAFOOD SO THAT YOU CAN MAKE SEAFOOD CHOICES THAT PROMOTE HEALTHY OCEANS

FISH & SEAFOOD*

-  **FRESH ROASTED DUNGENESS WHOLE CRAB**
Served with garlic and butter
(Single) \$38.95 / (For 2) \$56.95 / (Party of 4) \$99.95

- SOURDOUGH TORTILLA TACOS (3)** \$16.95
GRILLED ROCK COD, DUNGENESS CRAB OR SPICY GRILLED SHRIMP
Avocado, red and green cabbage, crema fresca, cilantro, pico de gallo and roasted tomato salsa

- ANCHOR STEAM FISH & CHIPS** \$21.95
Anchor Steam beer batter, coleslaw and homemade tartar sauce with our thin cut fries
- Substitute with Jumbo Shrimp** \$24.95


-  **DUNGENESS CRAB OMELETTE** \$24.95
Farm fresh eggs with freshly picked dungeness crab meat and cheddar cheese topped with avocado and frisée in bacon vinaigrette

- PAN ROASTED PETRALE SOLE** \$25.95
White wine and lemon-butter sauce with garlic mashed potatoes and sautéed spinach

- PAN ROASTED WILD ALASKAN HALIBUT** \$32.95
Clam fennel broth, cherry tomatoes, calamari, manila clams, fingerling potatoes, lemon

- PAN SEARED SCALLOPS** \$32.95
Topped with pineapple chutney, served with braised farro, crispy bacon, edamame sauce and purée of whipped potato and mascarpone

- WILD PACIFIC NORTHWEST GRILLED SALMON*** \$31.95
Parsnip puree, smoked root veggies, cipollini onions, lemon-mint drizzle

-  **CIOPPINO** \$39.95
Dungeness crab, shrimp, calamari, mussels, and fish simmered in a spicy saffron-tomato broth

- SEAFOOD PAELLA** \$34.95
Valencia rice, saffron chicken broth, Spanish chorizo, mussels, clams, shrimp, scallops

MEAT & POULTRY*

We feature meats and poultry that are naturally raised in California.

- RED WINE BRAISED BEEF STEW** \$23.95
Slow braised beef shortrib topped with dijon mustard with glazed carrots, pearl onions and creamy garlic mashed potatoes

- ORGANIC FREE RANGE CHICKEN 'FRITES'** \$23.95
Our signature half chicken roasted under a brick with natural jus and our thin cut fries

- SIMPLY GRILLED FLAT IRON STEAK** \$25.95
Rubbed with sea salt and black pepper, char-grilled with parsley-garlic butter, asparagus and creamy garlic mashed potatoes

- GRILLED FILET MIGNON** \$37.95
Hand-cut 8 oz. beef filet, Blue Lake beans, mashed potatoes, red-wine demi-glace

- GRILLED HERB RACK OF LAMB** \$30.95
Garlic and herb marinated, winter squash puree, grilled artichokes, red wine demi-glace


- OSSO BUCO** \$34.95
Braised veal, goat cheese polenta, broccolini, carrots, natural veal jus

SANDWICHES

- SOURDOUGH BAGUETTE BURGER*** \$17.95
Full half-pound beef patty, toasted sourdough baguette, lettuce, tomato, onions and french fries

- CLASSIC CHICKEN CLUB** \$16.95
Toasted sliced sourdough, grilled chicken, avocado, bacon, lettuce, tomato, basil mayonnaise and french fries

- GRILLED CUBAN SANDWICH** \$16.95
Spanish chorizo, sliced ham, roast pork, Swiss cheese, pickles, sweet basil mustard, flat pan sourdough, fried plantains

-  **DUNGENESS CRAB CAKE SANDWICH** \$19.95
Toasted sourdough, lettuce, tomato, avocado, lemongrass mayonnaise and french fries

- HOT SMOKED SALMON CLUB** \$18.95
Sliced sourdough, lettuce, tomato, avocado, bacon, basil mayonnaise and french fries

SOURDOUGH PIZZA

Featuring our homemade sourdough thin crust

- MARGHERITA** \$15.95
Fresh mozzarella, basil and tomato sauce

- PEPPERONI** \$17.95
Tomato sauce, roasted peppers, sweet onions and grilled scallions

-  **DUNGENESS CRAB & SHRIMP** \$21.95
Fresh pesto, mozzarella and tomato confit

DUE TO THE DROUGHT IN CALIFORNIA, WATER SERVICE AND REFILLS ARE NOW AVAILABLE UPON REQUEST ONLY

MAXIMUM 4 CHECK SPLITS PER TABLE

IN RESPONSE TO SAN FRANCISCO EMPLOYER MANDATES, A 4% SURCHARGE WILL BE ADDED TO ALL FOOD & BEVERAGE SALES

EXECUTIVE CHEF - MISAEL REYES

BISTRO BOUDIN

WWW.BISTROBOUDIN.COM

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS