

## 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 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
- VEAL CANNELONI** \$14.95  
House made crepes, veal-ricotta filling, sweet marinara, béchamel sauce, shaved mozzarella cheese

-  **DUNGENESS CRAB CAKE** \$16.95  
Roasted corn salad and whole grain mustard aioli-
- 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

## OYSTERS • CEVICHE\*

- OYSTERS ROCKEFELLER** (4) \$14.00  
Spinach, onion, Pernod, butter, pecorino and sourdough bread crumbs
- 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

- CHILLED OYSTERS** (6) \$18.00 (12) \$32.00  
On the half shell with mignonette
- ARCTIC CHAR CEVICHE** \$14.95  
Ceviche à la minute on sourdough crisps with avocado mousse, pomegranate seeds, grapefruit and balsamic drizzle

- 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
- AHI TUNA TARTAR** \$12.95  
Shaved green papaya, fresh mango salsa and balsamic reduction

## 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
- HEIRLOOM TOMATO SALAD** \$15.95  
mixed heirloom tomatoes, fresh mozzarella cheese, Moroccan olives, red onion, basil, parmesan cheese, truffle vinaigrette
- 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
- LASAGNA A LA MINUTE** \$22.95  
Hummus, zucchini, yellow squash, carrots, asparagus, thyme, Pomodoro sauce, parmesan (vg)
- ROASTED CAULIFLOWER STEAK** \$23.95  
Hummus, roasted pepper pesto, parmesan cheese, grated pecorino cheese, arugula, pickled beet vinaigrette

## 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
- POACHED HALIBUT** \$32.95  
Herb butter poached halibut filet, glazed carrots and asparagus, creamy mint sauce
- PAN SEARED SCALLOPS** \$32.95  
Topped with pineapple chutney, served with braised farro, crispy bacon, edamame sauce and purée of whipped potato and mascarpone
- GRILLED SALMON SUCCOTASH** \$31.95  
Grilled salmon filet, summer squash, corn, and cherry tomato succotash, tomatillo sauce, pineapple chutney
-  **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
- ARGENTINIAN EMPANADAS** \$22.95  
Slow cooked beef and chicken empanadas, creamy avocado-cilantro mousse, cauliflower and beet curtido
- BBQ RIBS PLATTER** \$28.95  
Half rack pork spareribs, smoked tomato BBQ sauce, zesty coleslaw, Bistro fries

## 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** \$19.95  
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