




STARTERS

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

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

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

OYSTERS • CEVICHE*

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

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

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

SOUP & SALADS


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

HERBED GREENS \$9.95 <i>Organic greens, cherry tomatoes and our black pepper-shallot vinaigrette</i>
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ICEBERG WEDGE SALAD \$12.95 <i>Homemade blue cheese dressing, crisp applewood smoked bacon, grated egg and tomatoes</i>

BEET SALAD \$14.95 <i>Roasted beets, Pt. Reyes blue cheese, candied pecans, tarragon balsamic vinaigrette, micro greens</i>

GRILLED CHICKEN CAESAR SALAD* \$16.95 <i>Romaine lettuce, parmesan cheese and our own sourdough garlic croutons</i>

 DUNGENESS CRAB LOUIS \$26.95 <i>Fresh picked Dungeness crab with deviled eggs, avocado, bibb lettuce, asparagus, ripe tomatoes and Louis dressing</i>
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PASTA

 DUNGENESS CRAB MAC & CHEESE \$25.95 <i>Cheddar cheese, fresh cream and freshly picked Dungeness crab with buttered sourdough bread crumbs</i>
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ANGEL HAIR PASTA with HERB GRILLED SHRIMP \$24.95 <i>Vine ripened tomato Arrabiatta and garlic</i>
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LINGUINE PASTA PRIMAVERA \$19.95 <i>Grilled zucchini, roasted eggplant and asparagus in spicy pomodoro with fresh garlic, basil and shaved pecorino</i>

With Grilled Chicken \$24.95

VEAL CANNELONI \$23.95 <i>House made crepe, veal-ricotta filling, sweet marinara, béchamel sauce, shaved mozzarella cheese</i>
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PASTA ALLA NONNA \$23.95 <i>Linguini, spicy tomato sauce, roasted garlic, eggplant, bell peppers, Italian sausage, fresh basil (vegetarian style available upon request)</i>
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Monterey Bay Aquarium Seafood Watch




2016 RESTAURANT PARTNER
WE PLEDGE TO SELL ONLY OCEAN-FRIENDLY SEAFOOD SO THAT YOU CAN MAKE SEAFOOD CHOICES THAT PROMOTE HEALTHY OCEANS

FISH & SEAFOOD*

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

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

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


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

PAN ROASTED WILD ALASKAN HALIBUT \$32.95 <i>Clam fennel broth, cherry tomatoes, calamari, manila clams, fingerling potatoes, lemon</i>
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PAN SEARED SCALLOPS \$32.95 <i>Topped with pineapple chutney, served with braised farro, crispy bacon, edamame sauce and purée of whipped potato and mascarpone</i>

WILD PACIFIC NORTHWEST GRILLED SALMON* \$31.95 <i>Parsnip puree, smoked root veggies, cipollini onions, lemon-mint drizzle</i>
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 STEAMED DUNGENESS CRAB \$36.95 <i>Served with our famous sourdough bread, Linguine with slow roasted tomato Arrabiatta sauce and Caesar salad</i>

 CIOPPINO \$39.95 <i>Dungeness crab, shrimp, calamari, mussels, and fish simmered in a spicy saffron-tomato broth</i>
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SEAFOOD PAELLA \$34.95 <i>Valencia rice, saffron chicken broth, Spanish chorizo, mussels, clams, shrimp, scallops</i>

MEAT & POULTRY*

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

RED WINE BRAISED BEEF STEW \$23.95 <i>Slow braised beef shortrib topped with dijon mustard with glazed carrots, pearl onions and creamy garlic mashed potatoes</i>
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ORGANIC FREE RANGE CHICKEN 'FRITES' \$23.95 <i>Our signature half chicken roasted under a brick with natural jus and our thin cut fries</i>

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

GRILLED FILET MIGNON \$37.95 <i>Hand-cut 8 oz. beef filet, Blue Lake beans, mashed potatoes, red-wine demi-glace</i>
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GRILLED HERB RACK OF LAMB \$30.95 <i>Garlic and herb marinated, winter squash puree, grilled artichokes, red wine demi-glace</i>
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OSSO BUCO \$34.95 <i>Braised veal, goat cheese polenta, broccolini, carrots, natural veal jus</i>

SANDWICHES

SOURDOUGH BAGUETTE BURGER* \$17.95 <i>Full half-pound beef patty, toasted sourdough baguette, lettuce, tomato, onions and french fries</i>
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CLASSIC CHICKEN CLUB \$16.95 <i>Toasted sliced sourdough, grilled chicken, avocado, bacon, lettuce, tomato, basil mayonnaise and french fries</i>

GRILLED CUBAN SANDWICH \$16.95 <i>Spanish chorizo, sliced ham, roast pork, Swiss cheese, pickles, sweet basil mustard, flat pan sourdough, fried plantains</i>
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 DUNGENESS CRAB CAKE SANDWICH \$19.95 <i>Toasted sourdough, lettuce, tomato, avocado, lemongrass mayonnaise and french fries</i>

HOT SMOKED SALMON CLUB \$18.95 <i>Sliced sourdough, lettuce, tomato, avocado, bacon, basil mayonnaise and french fries</i>
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SOURDOUGH PIZZA

Featuring our homemade sourdough thin crust

MARGHERITA \$15.95 <i>Fresh mozzarella, basil and tomato sauce</i>
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PEPPERONI \$17.95 <i>Tomato sauce, roasted peppers, sweet onions and grilled scallions</i>
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 DUNGENESS CRAB & SHRIMP \$21.95 <i>Fresh pesto, mozzarella and tomato confit</i>
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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