

Bistro

at

BUCK BAY

STARTERS

FRIED OYSTERS (5) \$14

breaded • fried | tartar sauce | cocktail sauce

CHEF'S CHOWDER OF THE DAY

Cup \$8/Bowl \$14

rotating seafood chowder

TRUFFLE FRIES \$10

truffle oil | sea salt | parsley

OYSTERS ON THE HALF SHELL

1/2 DOZEN \$18 | DOZEN \$34

pacific oysters grown in our bay | raspberry

mignonette

(GF/DF)

SHRIMP COCKTAIL (6) \$16

classic poached | cocktail sauce

(GF/DF)

CRAB MAC AND CHEESE \$22

dungeness * rock | gruyere | cream |
smoked cheddar cheese | local goods

black pepper campanelle pasta |

toasted panko

GREENS

KALE CAESAR SALAD \$14

kale | smoked feta | shaved parmesan

caesar dressing | marinated tomatos | herb garlic

croutons

(GF OPTION)

HOUSE GREEN SALAD \$10

lettuce | kalamata olives | cucumber

honey thyme vinaigrette | crumbled Lum goat cheese

(GF)

SALAD ADD ONS:

HALIBUT, SHRIMP, or SALMON | \$10

KIDS

FISH N' CHIPS \$16 (DF)

MAC & CHEESE \$12 (V)

SIDES

FRIES \$6

SLAW \$2/\$4 (GF/DF)

*Consuming raw or undercooked fish & shellfish may increase your risk of foodborne illness

GF - Gluten Free DF - Dairy Free V - Vegetarian