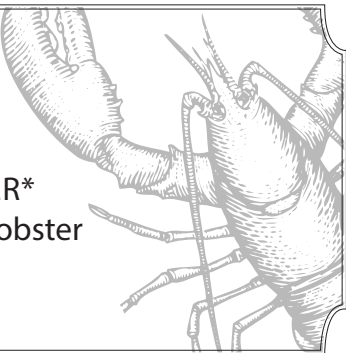


SEAFOOD



SEAFOOD TOWER*
oysters, shrimp, lobster
crudo du jour
SM 68 | LG 128



*LOCAL OYSTERS
18 | 36

SHRIMP COCKTAIL 18
avocado, french cocktail sauce

FISH & CHIPS 24
beer battered local haddock
cabbage slaw, tartar sauce

*TUNA CRUDO 24
yellowfin tuna, preserved lemon
capers, croutons, fines herbes

MOULES FRITES 22
white wine, garlic, cream, chili flake

NEW ENGLAND CLAM CHOWDER 14
quahog clams, bacon, leeks, kennebec potatoes

SMOKED SALMON 22
crème fraîche, red onion, chive, sour dough

EXPRESS LUNCH \$28

Enjoy a 2-course lunch in 40 minutes with a taste of dessert
to enjoy back at the office.

—APPETIZERS—

🍷 CARROT & APPLE SALAD
dandelion greens, ricotta, candied walnuts
spiced apple cider vinaigrette

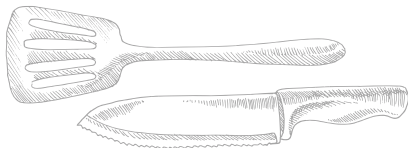
*CHICKEN LIVER MOUSSE
house pickles, frisee, whole grain mustard

—MAINS—

🍷 STONE GROUND RED GRITS
wild mushrooms, poached egg, mascarpone

MOULES FRITES
white wine, garlic, cream, chili flake

CHICKEN PAILLARD SALAD
arugula, capers, almonds, lemon citronette



EXECUTIVE CHEF ETHAN KOELBEL

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*Items may be served raw, undercooked or cooked to your
specification. Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of foodborne
illness. Before placing your order, please inform
your server if anyone in your party has a food allergy.

STARTERS

🍷 BUTTERNUT SQUASH VELOUTÉ 18
spiced cranberry coulis, pumpkin seed
sumac

*SALAD LYONNAISE 19
frisée, chicken liver, lardon, poached egg
sherry vinaigrette

*CHARCUTERIE BOARD 19 | 38
assorted house-made patés
terrines and ham

*PARISIAN BEEF TARTARE 18 | 28
black angus beef, baby gem lettuce, capers
cornichons, mustard, pommes gaufrettes

ESCARGOT PERSILLADE 17
half-dozen burgundy snails, garlic
almond-herbs butter

CLASSIC FRENCH ONION SOUP 15
beef broth, vidalia onion, melted gruyère
sourdough crouton

🍷 GOUGÈRES 8
choux pastry, gruyère, espelette

LUNCH SALADS

🍷 BURRATA & SQUASH SALAD 20
roasted delicata and kabocha squash
watercress, white balsamic vinaigrette

*NIÇOISE SALAD 19
lettuce, yellowfin tuna, anchovy, olives
eggs, tomatoes, aioli, haricot verts

🍷 CARROT & APPLE SALAD 17
dandelion greens, ricotta, candied walnuts
spiced apple cider vinaigrette

LOBSTER SALAD 29
carolina shrimp, vegetable crudite
iceberg lettuce, aioli

COBB SALAD 16
bacon, avocado, corn, hard boiled egg
blue cheese, buttermilk dressing

ADDITIONS	chicken 10 *steak 16	lobster 21 shrimp 16	*tuna 18 *salmon 14
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MAIN COURSES

COQ AU VIN 28
red wine braised chicken leg, herb spätzle
bacon lardon, pearl onion, mushroom

*STEAK-FRITES 38
bavette, french fries
choice of béarnaise or bordelaise sauce

*BAY OF FUNDY SALMON 35
norwegian spice crust, roasted beets
buckwheat, beurre rouge

LOUP DE MER 32
roasted sunchoke, swiss chard
pickled cherry pepper vinaigrette

LEMON SOLE 35
cauliflower romanesco, caper
golden raisin, brown butter

SPAGHETTI CITRON 16 | 28
clams, shrimp, garlic
white wine, chive, bottarga

SANDWICHES

*CLASSIC CHEESEBURGER 24
8 oz beef patty, cheddar, lettuce
& tomato, onion, french fries
add bacon 2

TURKEY CLUB 22
turkey breast, bacon, avocado
tomato, arugula

CROQUE MONSIEUR/MADAME 17 | 23
warm housemade ham, gruyère
bechamel, toasted white bread

DB LOBSTER ROLL 32
gloucester lobster, celery, brioche bun
taron, french fries

SIDES

9 EACH

🍷 FRENCH FRIES | 🍷 POMME PURÉE | 🍷 CARROTS A LA VICHYSOISE
🍷 SUPER GREEN SPINACH | 🍷 MUSHROOM FRICASSÉE
🍷 BRUSSELS, CAULIFLOWER, PINE NUT AGRODOLCE

🍷 VEGETARIAN

LUNCH MENU

FRENCH BISTRO & OYSTER BAR

MANDARIN ORIENTAL, BOSTON | 776 BOYLSTON STREET | BOSTON, MA 02199