

SEAFOOD

SEAFOOD TOWER

selection of oysters, shrimp, lobster
SM 68 | LG 128

*LOCAL OYSTERS ½ dz 18 | 1 dz 36
see card for daily selections

SHRIMP COCKTAIL 18
avocado, french cocktail sauce

FLUKE CRUDO 21
pistachio, gooseberry, sunflower tahini

JONAH CRAB THAI CAKE 26
green papaya slaw, orange suprême, fresno aioli

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

WHOLE STEAMED
2LB LOBSTER 70
confit potato, caramelized
fennel, bacon lardon
bearnaise



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

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

BURGERS

*B.B SIGNATURE BURGER 24
8 oz beef patty, cheddar, tomato, lettuce
onions, french fries
add bacon 2

*THE FRENCHIE 28
8 oz beef patty, pork belly confit, raclette cheese
roasted tomato compote, french fries

SIDES

FRENCH FRIES 8

POMME PURÉE 9

CARROTS & CUMIN YOGURT 10

GRILLED ASPARAGUS 10

SUPER GREEN SPINACH 10

MUSHROOM FRICASSÉE 10

SPRING PEAS AND MINT 10

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EXECUTIVE CHEF BRIAN ARRUDA

** 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. ing your order, please inform your server if anyone in your party has a food allergy.

STARTERS

CHILLED CORN VELOUTÉ 18
peekytoe crab, rosemary crouton, espelette

KALE AND RED QUINOA 16
roasted heirloom carrots, chicory, cumin yogurt

*NICOISE SALAD 20
boston lettuce, yellowfin tuna, anchovy
olives, boiled egg, tomatoes, aioli, haricot verts

CLASSIC FRENCH ONION SOUP 15
beef broth, gruyère, sourdough croutons

BURRATA SALAD 20
heirloom tomato, summer peach, lemon yogurt

CHICKEN LIVER MOUSSE 16
red onion confit, grilled campagne bread

COBB SALAD 16
bacon, avocado, corn
blue cheese, buttermilk dressing

GRILLED OCTOPUS 24
heirloom tomatoes, white beans, basil buds, limoncello

BISTRO CLASSICS

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

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

HUDSON VALLEY FOIE GRAS 26
rhubarb, strawberry, hazelnut

*LYONNAISE SALAD 21
frisée, chicken liver, bacon lardon
poached egg, sherry vinaigrette

GOUGÈRES 8
choux pastry, gruyère, espelette

MOULES FRITES 22
white wine, garlic
cream, chili flake

ESCARGOT PERSILLADE 18
half-dozen burgundy snails, garlic
almond-herbs butter

ROASTED BONE MARROW 16
confit garlic, parsley
grilled bread, veal jus

PASTA & GRAINS

GNOCCHI Á LA PARISIENNE 22 | 38
maine lobster, ramps, mozzarella, cognac
cream brown butter

SPINACH & RICOTTA TORTELLINI 18 | 30
serrano ham, leeks, parmesan nage

WILD MUSHROOM RISOTTO 28
parmesan, watercress, cracked black pepper

SPAGHETTI FRA DIAVOLO 28
blue bay mussels, squid, garlic, chive, bottarga

MAIN COURSES

COQ PROVENCALE 28
white wine braised chicken leg, herb spätzle
bacon lardon, cherry tomato, summer squash

POULET AU MORILLES 32
roasted chicken breast
asparagus, morel, sabayon vin jaune

BOUDIN BLANC 26
truffled pork sausage
pomme purée, mustard jus

GRAIN CRUSTED DUCK BREAST 38
wild onion, breakfast radish, local cherries

LOUP DE MER 32
spring pea fricassee, baby artichoke
buttermilk emulsion

PAN SEARED HALIBUT 38
sweet corn, yellow chanterelles
chick pea panise

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

PAN SEARED BAY OF FUNDY SALMON 28
spring onion, chioggia beet
sauce albert

STEAK FRITES

*8 oz BAVETTE 38

*12 oz DRY-AGED NY STRIP 52

*18 oz BONE IN RIBEYE 68

served with choice of bearnaise or bordelaise sauce
accompanied by french fries

VEGETARIAN

DINNER MENU FRENCH BISTRO & OYSTER BAR

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