

## SEAFOOD

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

\*LOCAL OYSTERS 18 | 36  
see card for daily selections

SHRIMP COCKTAIL 18  
avocado, french cocktail sauce

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

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

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

FISH & CHIPS 24

2 LB BROILED  
MAINE LOBSTER 72

roasted fennel  
crispy baby potatoes  
garlic herb crust



## 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

9 EACH

FRENCH FRIES

POMME PURÉE

CARROTS A LA VICHYSOISE

SUPER GREEN SPINACH

MUSHROOM FRICASSÉE

BRUSSELS, CAULIFLOWER  
PINE NUT AGRODOLCE

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@BarBouludBOS

EXECUTIVE CHEF ETHAN KOELBEL



\*\* 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

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

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

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

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

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

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

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

\*CHICKEN LIVER MOUSSE 16  
red onion confit, grilled campagne bread

## BISTRO CLASSICS

\*CHARCUTERIE BOARD 19 | 38  
assorted pâtés, terrines, ham

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

GOUÈRES 8  
choux pastry, gruyère, espelette

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

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

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

## PASTA & GRAINS

SHEEP RICOTTA AGNOLOTTI 19|29  
crushed tomatoes, gaeta olives  
capers, breadcrumbs

LOBSTER RISOTTO 36  
acquerello carnaroli rice, saffron, meyer lemon

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

STONE GROUND RED GRITS 21  
wild mushrooms, poached egg, mascarpone

## MAIN COURSES

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

POULET A LA BRIQUE 30  
wild rice, brussels sprouts, apple, chicken jus

BODIN BLANC 26  
truffled pork sausage  
pomme purée, mustard jus

\*DUCK BREAST AL'ORANGE 38  
red quiona, braised kale, orange supreme  
duck jus

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

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

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

SLOW-ROASTED COD 36  
marble potatoes, andouille sausage  
manilla clams, clam emulsion

## 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