

SEAFOOD



SEAFOOD TOWER*
selection of oysters
shrimp, lobster
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

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

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

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

EXPRESS LUNCH \$28

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

—APPETIZERS—

KALE AND RED QUINOA
roasted heirloom carrots, chicory
cumin yogurt

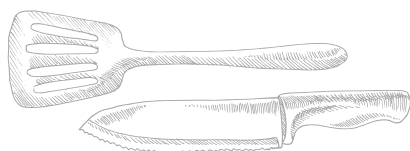
PÂTÉ GRAND MERE
house pickles, frisee, whole grain mustard

—MAINS—

WILD MUSHROOM RISOTTO
parmesan, watercress, cracked black pepper

MOULES FRITES
white wine, garlic, cream, chili flake

CHICKEN PAILLARD SALAD
arugula, capers, pecans, lemon citronette



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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.

STARTERS



CHILLED CORN VELOUTÉ 18
peekytoe crab, rosemary crouton, espelette

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

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

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

†GOUGÈRES 8
choux pastry, gruyère, espelette

*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

LUNCH SALADS



†BURRATA SALAD 20
heirloom tomato, summer peach
lemon yogurt

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

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

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

LOBSTER SALAD 29
celery, green apple coulis
whole grain mustard

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

MAIN COURSES



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

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

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

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

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

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

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

WILD MUSHROOM RISOTTO 28
parmesan, watercress, cracked black pepper

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

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

*THE FRENCHIE 26
8 oz beef patty, pork belly confit, raclette cheese
roasted tomato compote, french fries

CROQUE MONSIEUR 17
warm housemade ham, gruyère
bechamel, toasted white bread

SIDES

†FRENCH FRIES 8 | †POMME PURÉE 9 | †CARROTS AND CUMIN YOGURT 10
†GRILLED ASPARAGUS 10 | †SUPER GREEN SPINACH 10
†MUSHROOM FRICASSÉE 10 | †SPRING PEAS AND MINT 10

† VEGETARIAN

LUNCH MENU

FRENCH BISTRO & OYSTER BAR

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