



DINNER

Bubala's Clam Chowder cup 3.50 bowl 4.95
Soup du Jour cup 4.50 bowl 5.95
Bubala's Famous Fish Soup 13.95

STARTERS COLD

Oysters on the Halfshell 12.95 Clams on the Halfshell 11.95

Carpaccio 11.95

certified Angus tenderloin with shaved Reggiano, capers, a drizzle of extra virgin olive oil & lemon

Salmon Tartar 13.95

sushi quality salmon with crème fraîche, caviar & toast points

Tuna Sashimi 13.95

served rare over a small bed of field greens dressed with tamari vinaigrette, wasabi & pickled ginger

New England Farm Cheese Plate 12.95

trio of cheeses, grapes, apples, & pears



STARTERS HOT

Roasted Oysters du Jour 13.95

chef's preparation

Native Steamers M.P.

steamed with stout & fresh herbs

Native Mussels 13.95

with fennel, sausage & cream

Roasted Duck Quesadillas 13.95

*with a spicy avocado cream
and mango salsa*



Cajun Calamari 13.95

with a spicy remoulade

Caribbean Fish Cakes 10.95

with lime cilantro mayo

Thai Vegetarian Spring Rolls 9.95 

*snow peas, carrots, cabbage, ginger
with a sweet garlic dipping sauce*

SALADS

 House Salad 5.95

mixed field greens, herbed roasted red & yellow tomatoes & toasted sunflower seeds

Classic Caesar 10.95 lg. 6.95 sm.

with grilled free-range chicken add 5.00 with grilled tuna add 6.00

Thai Chicken 10.95


sesame noodles, grilled free-range chicken, peanuts, spicy thai dressing, served on a bed of field greens

Spinach 10.95

*fresh baby spinach, mushrooms, red onions, feta, with a warm bacon vinaigrette
with pan-seared shrimp add 4.00*

 Gorgonzola Salad 10.95

mixed field greens, gorgonzola cheese, walnuts, sundried cranberries and walnut vinaigrette

 Roasted Beet and Arugula Salad 10.95

sweet & spicy beets over arugula with a goat cheese crostini

 Herb Crusted Goat Cheese Salad 8.95

mixed greens with red wine vinaigrette and two goat cheese croquettes

CHILDRENS MENU

12 & under

Pasta with Butter 4.95

Pasta Alfredo 6.95

Pasta with Tomato Sauce 6.95

* Chicken Fingers 7.95

SIDE ORDERS

Roasted Sweet Potatoes 3.95

Roasted New Potatoes 3.95 • Sautéed Spinach 4.95

Roasted Garlic Mashed Potatoes 3.95

Roasted Sweet & Spicy Beets 4.95

Organic Brown Basmati Rice 3.95

Bread Basket with homemade bread, roasted garlic & oil 3.95

SEAFOOD

ALL FISH FILLETED DAILY IN HOUSE

Catch of the Day chef's preparation M.P.

Fish & Chips fresh catch of the day with french fries 16.95

Grilled Organic Salmon 25.95

Organic salmon topped with a lemon, dill, & caper aioli with basmati rice & vegetables

✱ **Grilled Tuna Wasabi** 26.95

served with tamari, pickled ginger & wasabi, with basmati rice & vegetables

✱ **Poached Sole** 22.95

sole lightly poached in pinot grigio with shallots & mushrooms, then finished with fresh herbs & served with basmati rice & vegetables

✱ **Cod in Parchment** 21.95

local cod steamed with lemon grass, herbs, roasted potatoes, & asparagus

Lobster M.P.

steamed, served with basmati rice & vegetables

West Indian Roasted Lobster M.P.

painting with jerk sauce with a Caribbean seafood stuffing, served with basmati rice & vegetables

Seafood Cassoulet 23.95

mussels, clams, squid & cod in a light tomato broth with white beans, escarole, chorizo & garlic bread

✱ **Roasted Whole Fish** 22.95

De-boned flounder with garlic, shallots & aromatic herbs, with a shitake mushroom stuffing, topped with spicy escovitch

ADDITIONAL PREPARATIONS FOR FISH ~ LEMON BUTTER OR CAJUN SPICES

PASTA

Creole Shrimp Scampi 24.95

seasoned jumbo shrimp in white wine, garlic, lemon & parsley over linguini

Chicken Athena 17.95

grilled free-range chicken tossed with capers, feta, lemon juice, white wine and scallions, over linguini

🌿 **Sugo del Lunedì** 15.95

housemade tomato sauce, garlic, & basil over linguini
with sweet Italian sausages, add \$3.00 • with tofu, add \$3.00

Lobster Ravioli 23.95

lobster & marscapone ravioli in a lobster stock & sherry reduction, finished with a touch of heavy cream & chives

Native Mussels white wine & herbs, over linguini 18.95

Pan Seared Scallops chef's preparation 24.95

MEATS

Bubala's 7oz. Burger with fries 9.95 • choice of cheese: fontina, cheddar, or gorgonzola 10.95

Filet Bourbon Blues with vegetable & garlic mashed potatoes 29.95

Grilled New York Strip 31.95

certified Angus sirloin, with fried onions & a gorgonzola-shitake compound butter, with vegetable & garlic mashed potatoes

Grilled Lamb Rack 31.95

herb-crusted domestic rack with a roasted shallot & port demi, served with vegetable & garlic mashed potatoes

Roasted Half Duck 26.95

semi-boneless duck brushed with a housemade honey barbecue glaze, served with vegetable & roasted new potatoes

Grilled Free-Range Chicken Breast 22.95

chef's preparation

Baked Stuffed Free-Range Chicken 21.95

roasted half chicken with cranberry bread and oyster stuffing, with vegetable & roasted new potatoes

VEGETARIAN

✱ **Veggie Burger** 8.95 • choice of cheese: fontina, cheddar, or gorgonzola 9.95

🌿 ✱ **Bubala's Baked Tofu** 17.95

teriyaki baked tofu, with mango salsa, basmati rice & vegetables

🌿 **Vegetarian Special of the Day** 17.95

* All our chicken dishes feature Free Range chicken



MAJOR CREDIT CARDS ACCEPTED
PARTIES OF 5 OR MORE - 18% GRATUITY WILL BE ADDED

**BREAKFAST
LUNCH
DINNER
BAR TILL 1**



BUBALA'S USES RECYCLED PAPER PRODUCTS



BUBALA'S FRIES WITH SUNLITE SUNFLOWER/CANOLA OIL BLEND,
NATURALLY CHOLESTEROL FREE, LOWER SATURATED FAT

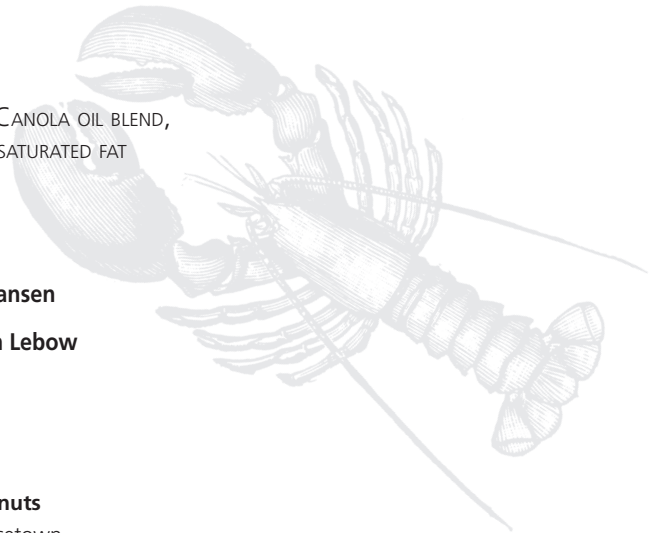


Mural painting by James Hansen

Artwork by Carl Tasha & Ellen Lebow



Sunglasses courtesy of **Coconuts**
286 Commercial Street, Provincetown



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



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