

Bodean Seafood

3376 E 51st St 74135-3512 · +19187491407 · Updated: Mar 21, 2026

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APPETIZERS 16

Smoked Salmon Pâté	\$9.00
Shrimp Cocktail	\$13.00
Yellow Fin Tuna Tartare	\$14.00
Dungeness Crab Cocktail	\$15.00
Spice Fried Calamari	\$10.00
with napa slaw & sambal aiöli	
Broiled Escargot	\$10.00
with garlic & wine	
Oysters Four Ways	\$11.00
casino, rockefeller, pepperado, irish style	
Ginger & Fennel Cured King Salmon Gravlax	\$11.00
with field greens & a champagne-ginger dipping sauce	
New Zealand Cockles Or Pei Mussels	\$15.00
in garlic & white wine or spanish style	
Dungeness Crab Cake	\$12.00
with serrano coulis	
Crispy Rock Shrimp On Steamed Buns	\$14.00
with house cured bacon, nappa slaw & red chili mayonnaise	
Seared Hudson Valley Foie Gras	\$18.00
with wilted spinach, duck confit cheesecake & wild mushroom demi glace	
Seared Jumbo Sea Scallop	\$10.00
with wilted spinach, basil aioli & a gruyere-tomato gratine	
A Selection Of Artisanal Cheeses	\$14.00
with truffle honey, apples, toasted hazelnuts, fig salami & bing cherry chutney	
Chef's Master Cheese Selection	\$19.00
Today's Oysters On The Half Shell	AVAILABLE OPTIONS
mix and match our daily selection of east coast, west coast & gulf oysters	Half Dozen: \$14.00
	Full Dozen: \$25.00

SOUPS AND SALADS 7

House Salad	\$5.00
Caesar Salad	\$7.00
Salad Of Dungeness Crab & Heart Of Romaine	\$15.00
with stilton, roasted almonds & a strawberry balsamic dressing	
Parmesan Crusted Medallions Of Maine Lobster	\$15.00
with salad a la nicoise: green beans, kalamata, egg and creamy garlic vinaigrette	
The Bodean Wedge Salad	\$15.00
iceberg, tempura lobster, house cured bacon, egg, stilton & blue cheese dressing	
New England Clam Chowder	AVAILABLE OPTIONS
	Cup: \$3.95
	Bowl: \$6.00
Shrimp And Lobster Bisque	AVAILABLE OPTIONS
	Cup: \$4.95
	Bowl: \$7.00

ENTREES 12

Grilled Rainbow Trout Almondine	\$21.00
San Francisco-style Cioppino	\$19.00
fisherman's stew	
Hazelnut Crusted Halibut	\$35.00
with a ragout of pancetta, cannelloni beans & wild mushrooms and chive creme fraiche	
Peach-ancho Grilled Coasta Rican Mahi Mahi	\$33.00
with a jicama/avocado salad, sweet potato fries & salsa verde	
Sesame Crusted Gulf Yellow Fin Tuna	\$31.00
with a chilled soba noodle salad, soy reduction & wasabi vinaigrette	
Chipotle Glazed Atlantic Salmon	\$24.00
with smoked bell pepper, stewed black beans & papaya salsa	
Seared Breast Of Long Island Duck	\$29.00
with wilted spinach, sage derby & apple risotto & savory citrus caramel sauce	
Grilled Rack Of Lamb Moroccan Style	\$42.00
with asparagus, a crispy chickpea cake, harissa & a mint confit	
Pan Seared Jumbo Sea Scallops	\$30.00
with basmati rice, apple chutney, radish sprouts & red curry coconut sauce	
Broiled 11oz Australian Lobster Tail	\$49.00

8 Oz Filet Of Beef**\$38.00**

with garlic mashed potatoes, asparagus & demi glace

Steamed Alaskan King Crab Legs**SIDE OFFERINGS** 6**Garlic Mashers****\$5.00****Wilted Spinach****\$5.00****Asparagus****\$4.00****Basmati Rice****\$5.00****Rice Pilaf****\$5.00****Vegetable Medley****\$4.00****DESSERT** 5**Vanilla Crème Brûlée****Cheesecake****A Selection Of Artisanal Cheeses**

with truffle honey, apples & toasted hazelnuts

Chocolate Mousse Dome**Seasonal Berries**

with fresh whipped cream