

Welcome to By-Th'-Bucket

YOUR FAVORITE NEIGHBORHOOD BAR & GRILL FOR 48 YEARS

By-Th'-Bucket opened in 1959. It is said it was a simpler time then and that sure rang true for Th'-Bucket. Located just a few hundred feet towards the west on Stevens Creek, Th'-Bucket was what some would call a hole-in-the-wall establishment. We mean this literally. You used to walk in and place your orders through a hole-in-the-wall and then wait, pray and even bribe someone to get a table before your food was ready. The comfortable booths and chairs you now sit on are comforts not seen in Th'-Bucket in those days. You had a choice of wooden picnic tables topped with bowls of salted peanuts or if you couldn't find a seat the hood of your car would become your table. Now the old timers will tell you tales of how Mike Garcia, the original owner, would put large olives in the bottom of your beer, how they would eat the peanuts and throw the shells right onto the floor, how the shells would be there nearly a week before being swept away and how the buckets of catfish, steamed clams and spaghetti and meatballs were the best anywhere, you know what all of these tales are absolutely true.

In 1985, Th'-Bucket made the big move of a few hundred feet to the location you are now sitting in. With its larger capacity, its downstairs banquet facilities (that you may or may not know even exists) and its much larger menu, Th'-Bucket established itself as one of the premier neighborhood bar & grill's. Over the years, Th'-Bucket has made a few changes from the remodeling of the downstairs banquet facilities to the addition of the murals, booths and wine racks. One of the biggest changes though was in 1999 when the Furiosi family became the current owners of this great establishment. Since then the Furiosi's have added to the menu and the ambiance, with a larger selection of fine wines, our specialty By-Th'-Bucket drinks, fresh fish specials, upgraded banquet options, Th'-Bucket Market (where you can purchase almost anything we make to take home and cook yourself) and our new gelato selections.

We are also glad to introduce Chef John P. Corbett to Th'-Bucket family: Chef Corbett brings his 30 years as a culinary artist and sommelier to Th'-Bucket to become our Catering and Personal Chef Services Chef. Whether you are in the mood for a dinner for a busy family of six, a small dinner party of 20 or a cocktail party of 100, no matter the occasion, Th'-Bucket and Chef Corbett can make it a special one.

Chef Corbett also offers at-home cooking classes, recipe and menu planning, wine courses and training and party planning. Come home to By-Th'-Bucket and allow Chef Corbett to be your personal chef!

All of us here at Th'-Bucket would like to thank you for coming and hope that you will continue to allow us to be your favorite neighborhood bar & grill for another 48 years.

**4565 Stevens Creek Blvd.
Santa Clara, CA 95051**

**Phone 408-248-6244
To Go Fax 408-249-3541**



www.thbucket.com

Take Out Orders will Include a \$1.25 Charge

we gladly accept the following credit cards: Visa, Mastercard, Discover and American Express - no personal checks accepted
sales tax is applicable to all menu items - sharing plate is two dollars extra
please no separate checks - gift certificates available for any amount - please ask your server to see our private banquet facilities
not responsible for lost or stolen articles - please no substitutions - we reserve the right to refuse service to anyone

APPETIZERS

CLASSIC DUNGENESS CRAB COCKTAIL

with shredded lettuce, lemon and cocktail sauce \$16.95

STEAMED CLAMS APPETIZER

half order of our famous authentic bordelaise style clams \$13.95

TH' BUCKET SAUSAGE ROLL

it's back! italian sausage sauteed with our de la rosa sauce stuffed into a pizza dough and cheese pinwheel \$12.95

FRIED CALAMARI

with lemon and tartar \$11.95

CRAB STUFFED MUSHROOMS

with Sherry wine and lemon \$10.95

AHI CARPACCIO

sashimi grade Ahi tuna served rare with a soy glaze and Dijon aioli \$10.95

TORTELLINI WITH PESTO SAUCE APPETIZER

topped with fresh tomatoes, fresh basil and shaved Parmesan cheese \$10.95

CLASSIC BAY SHRIMP COCKTAIL

with shredded lettuce, lemon and cocktail sauce \$9.95

FRIED MEAT & CHEESE RAVIOLI

with marinara and pesto dipping sauces \$9.95

POPCORN SHRIMP

with tartar sauce and lemon \$9.95

SOUTHERN FRIED CATFISH NUGGETS

with Creole sauce, lemon and tartar \$9.95

CRAB, SPINACH & ARTICHOKE DIP

with lemon and sliced sourdough baguette \$9.25

TH' BUCKET CRAB CAKES

with black bean salsa and Cajun tartar \$9.25

GRILLED JAMAICAN PRAWN SKEWERS

served over our tropical coleslaw and a corn cake \$8.95

TH' BUCKET BAKED BRIE

baked with apples, pecans, cherries & brown sugar with sliced sourdough baguette \$7.95

BUFFALO CHICKEN TENDERS

with Bleu cheese dressing \$7.95

TEMPURA FRIED ARTICHOKE HEARTS

with lemon and Cajun tartar \$7.95

TOMATO BRUSCHETTA

baked with Parmesan and served with garlic and fresh basil \$5.95 with bay shrimp \$10.95

GARLIC ROASTED PRAWNS APPETIZER

four of our famous garlic roasted prawns served over a bed of sauteed spinach \$9.95

FRIED MOZZARELLA CHEESE STICKS

with marinara and pesto dipping sauces \$5.95

SAUTEED MUSHROOMS

quartered mushrooms in a sherry demi glaze \$5.95

TH' BUCKET ONION RINGS

with Cajun tartar dipping sauce \$5.95

CRAB STUFFED FRIED OYSTERS

with cocktail sauce and lemon \$4.25 each

FRESH OYSTERS ON THE HALF SHELL

with cocktail sauce and lemon \$2.25 each

CHEESE OR GARLIC BREAD

traditional cheese bread \$4.95 with fresh garlic \$5.45 traditional garlic bread \$3.95 with mozzarella cheese \$4.45 add a side of Pesto sauce dip for \$1.95

SOFT DRINKS

FROM THE FOUNTAIN

Coke, Diet Coke, Sprite, Nestea raspberry iced tea, Minute Maid pink lemonade, ginger ale, Shirley Temple, Roy Rogers, soda water or tonic water \$2.95 Thomas Kemper sodas bottle \$2.95 black cherry, cream soda, orange cream or root beer

COFFEES, TEAS, JUICES AND BOTTLED WATER

italian roast coffee \$2.95 fresh brewed iced tea or hot tea \$2.95 orange, pineapple, grapefruit, cranberry or tomato juice \$2.95 Pelligrino sparkling or Panna still bottled water small \$3.25 large \$5.00

FROZEN BUCKETCINO

an espresso shot with vanilla ice cream, crushed ice and your choice of vanilla, chocolate or caramel flavoring... it's delicious! \$4.75

SOUPS AND SIDE SALADS

all soups and salad dressings are made in house with the highest quality ingredients
add bay shrimp to any side salad for \$5.25 add Dungeness crab to any side salad for \$9.95

DAILY SOUP SPECIAL

cup \$3.95 bowl \$4.95

NEW ENGLAND CLAM CHOWDER

cup \$4.25 bowl \$5.25

TH' BUCKET FRENCH ONION

traditional with melted cheese and crouton bowl \$4.95

TH' BUCKET HOUSE CAESAR SIDE SALAD

crisp romaine, grated Parmesan cheese and croutons
tossed with our creamy Caesar dressing \$3.95

TH' BUCKET HOUSE SIDE SALAD

romaine lettuce, spring mix, mushrooms, cucumbers,
tomatoes and roasted red onions topped with croutons
and tossed with your choice of house dressing
dressing choices: ranch, 1000 island, bleu cheese or italian \$3.95

SHAFT'S BLEU CHEESE SIDE SALAD

romaine, tomatoes, cucumbers and slivered almonds
tossed with Bleu cheese dressing
and topped with egg and crumbled Shaft's Bleu cheese \$4.95

TABLE MOUNTAIN SIDE SALAD

crisp romaine, spring mix, Granny Smith apples, candied nuts,
bacon, black olives and carrots tossed in a soy caesar dressing
and topped with crumbled Feta and Mozzarella cheeses \$5.95

HUMBOLT FOG GOAT CHEESE SIDE SALAD

romaine lettuce, mixed greens, sun-dried cherries, pears,
candied pecans and red onions tossed in a raspberry vinaigrette
topped with a crouton and Humbolt Fog Goat cheese \$5.95

MOZZARELLA & TOMATO SIDE SALAD

butter lettuce, fresh Mozzarella, heirloom tomatoes,
avocado, basil and pinenuts with balsamic vinegar
and extra virgin olive oil \$5.95

ENTREE SALADS

TUNA, SHRIMP OR CRAB LOUIE SUPREME

shredded lettuce, cucumber, tomatoes, olives, eggs, avocado and pepperoncini with our thousand island dressing served on the side
with tuna salad \$10.95 with bay shrimp \$17.95 with Dungeness Crab \$21.95 with Dungeness Crab & bay shrimp \$19.95

SHAFT'S BLEU CHEESE ENTREE SALAD

romaine, tomatoes, cucumbers and slivered almonds tossed with Bleu cheese dressing and
topped with egg and crumbled Shaft's Bleu cheese
with grilled chicken \$11.95 with fried calamari \$15.95 with bay shrimp \$16.95

TH' BUCKET CAESAR SALAD

crisp romaine, grated Parmesan cheese and croutons tossed with our creamy Caesar dressing
with grilled, blackened or pesto chicken \$11.95 with bay shrimp \$16.95 with Dungeness crab \$21.95

ASIAN AHI TUNA SALAD

Napa cabbage with rice noodles, asparagus, red peppers, carrots,
cilantro, green onions and tomatoes with soy vinaigrette and
topped with rare sashimi grade Ahi tuna and Dijon aioli \$16.95

TABLE MOUNTAIN ENTREE SALAD

grilled chicken with crisp romaine, spring mix, Granny Smith
apples, candied nuts, bacon, black olives and carrots
tossed in a creamy soy caesar dressing and topped with
crumbled Feta and Mozzarella cheeses \$11.95

BUFFALO CHICKEN SALAD

romaine, tomatoes and celery tossed with our Bleu cheese
vinaigrette and topped with crumbled Shaft's Bleu cheese \$11.95

CHINESE CHICKEN SALAD

Napa cabbage with rice noodles, asparagus, red peppers,
carrots, cilantro, green onions and tomatoes
tossed with our soy vinaigrette \$11.95

TH' BUCKET COBB SALAD

shredded lettuce, turkey, bacon, cucumber, tomatoes, eggs,
red onions, avocado and crumbled bleu cheese
with your choice of dressing served on the side \$11.95

GREEK CHICKEN SALAD

with grilled chicken, mushrooms, cucumbers, Calamata olives,
roasted peppers, artichoke hearts and Feta cheese
tossed with our Balsamic vinaigrette and
served with hummus and grilled pita bread \$11.95

CAJUN CHICKEN SALAD

crisp romaine, avocado, tomatoes, cucumbers, roasted red onions
and jicama tossed with our tangy Cajun style vinaigrette \$11.95

CRISPY FRIED CHICKEN SALAD

with Granny Smith apples, bacon, crumbled Shaft's bleu cheese,
Roma tomatoes with a creamy champagne vinaigrette \$11.95

TH' BUCKET PREMIUM NEW YORK STEAKS

our New York steaks are 12 ounce center cuts and are served with mashed potatoes and sauteed vegetables
add sauteed mushrooms to your steak for \$2.00 substitute sauteed spinach for vegetables for \$1.00

TH' BUCKET NEW YORK

topped with maison butter \$25.95

TH' BUCKET PORT WINE STEAK

topped with port wine demi glaze
and caramelized shallots \$26.95

TH' BUCKET PEPPER STEAK

crusted with peppercorns and
sauteed in a brandy cream sauce \$27.95

TH' BUCKET BLEU CHEESE STEAK

topped with crumbled Shaft's Bleu cheese \$27.95

TH' BUCKET BLACKENED CHIPOTLE STEAK

blackened with Cajun spices and topped with a
cheese stuffed Anaheim chili and chipotle demi glaze \$29.95

PREMIUM STEAKS, LAMB, PORK & RIBS

HOUSE SMOKED SIRLOIN STEAK AND CHARBROILED HALF RACK OF LAMB

charbroiled half rack of lamb and house smoked top sirloin over mashed potatoes and sauteed spinach
topped with a tarragon brandy sauce \$28.95

CHARBROILED RACK OF LAMB

topped with a tarragon brandy sauce
and served with mashed potatoes and vegetables \$30.95

HOUSE SMOKED BABY BACK PORK RIBS

served with coleslaw and fries
full rack \$21.95 half rack \$15.95

SIRLOIN STEAK WITH JUMBO GARLIC PRAWNS

a nicely cut smoked top sirloin with a port wine demi glaze
served with spinach and mushroom risotto \$21.95

TH' BUCKET ONE POUND HAMBURGER STEAK

served with mashed potatoes and spinach saute
with a side of Th' Bucket steak sauce \$15.95

CHARBROILED HOUSE SMOKED SIRLOIN STEAK

a nicely cut smoked top sirloin with a port wine demi glaze
served with mashed potatoes and spinach \$17.95

TH' BUCKET CHICKEN FRIED NEW YORK STEAK

served with mashed potatoes and spinach saute
with Th' Bucket mushroom gravy \$12.95

TH' BUCKET MEAT LOAF

served with mashed potatoes with Th' Bucket mushroom gravy \$8.95

PREMIUM VEAL & CHICKEN

veal and chicken dishes are served with rice pilaf and vegetables

THREE FRIENDS

breast of chicken, veal medallions and prawns sauteed together with marsala wine, garlic, lemon, cream and demi glaze
traditional three friends \$26.95 with lobster tail as a fourth friend \$ market price

VEAL OR CHICKEN PICCATA

sauteed with white wine, lemon, capers and demi glaze
veal piccata \$19.95 with prawns \$23.95
chicken piccata \$14.95 with prawns \$18.95

VEAL OR CHICKEN PARMAGIANA

sauteed with olive oil, baked with Mozzarella cheese
and topped with marinara
veal parmigiana \$19.95 chicken parmigiana \$14.95

VEAL SCALOPINI OR CHICKEN MARSALA

sauteed with marsala wine, mushrooms, green onions,
garlic, cream and demi glaze
veal scallopini \$19.95 chicken marsala \$14.95

VEAL OR CHICKEN JERUSALEM

sauteed with artichoke hearts and mushrooms
veal jerusalem \$19.95 chicken jerusalem \$14.95

HERB ROASTED HALF CHICKEN

over mashed potatoes and sauteed spinach with gravy \$14.95

GRILLED HAWAIIAN PEANUT CHICKEN

served over sticky rice with a pineapple, mango and Macadamia
salsa and sweet and sour sauce \$14.95

SIGNATURE SEAFOOD

BAKED WESTERN AUSTRALIAN LOBSTER TAIL

served with mashed potatoes and vegetables
single \$ market price double \$ market price

TH' BUCKET STEAMED CLAMS, MUSSELS OR DUNGENESS CRAB LEGS

authentic bordelaise style served a la carte

classic bucket with mussels \$16.95 classic bucket with clams \$21.95 classic bucket with crab legs \$23.95
family bucket with mussels \$31.95 family bucket with clams \$41.95 family bucket with crab legs \$45.95
classic bucket with mussels & clams \$19.95 classic bucket with mussels & crab \$20.95 classic bucket with clams & crab \$22.95
family bucket with mussels & clams \$37.95 family bucket with mussels & crab \$39.95 family bucket with clams & crab \$43.95
classic bucket with mussels, clams & crab \$25.95 family bucket with mussels, clams & crab \$49.95

TH' BUCKET ITALIAN STYLE CIOPPINO

crab legs, clams, mussels, shrimp, scallops, fish and calamari
in a spicy tomato broth served a la carte
classic bucket \$21.95 family bucket \$42.95

SPANISH STYLE PAELLA

clams, mussels, shrimp, scallops, fish, calamari, chicken
and spicy sausage tossed with saffron rice \$18.95

JUMBO GARLIC ROASTED PRAWNS

prawns oven roasted in garlic butter
served on a bed of mushroom and spinach risotto
with fresh Mozzarella cheese and tomato basil fresca \$18.95

MIXED GRILL WITH WALNUT BUTTER

salmon, swordfish, scallops and prawns served over spinach
and mushroom risotto with a Gorgonzola cheese sauce
topped with asparagus \$18.95

TH' BUCKET CLASSIC PRAWNS SCAMPI

sauteed with lemon, white wine, garlic,
and green onions \$18.95

CALAMARI STEAK DORÉ

tender egg-dipped calamari steak sauteed
with a lemon, butter and garlic sauce \$13.95

BY-TH'-BUCKET BAR & GRILL'S CEDAR PLANK SPECIALTIES

CEDAR PLANK LOBSTER TAIL

our delicious lobster tail with potatoes
and vegetables roasted on a cedar plank
single \$ market price double \$ market price

CEDAR PLANK GARLIC PRAWNS

prawns oven roasted in garlic butter with potatoes
and vegetables roasted on a cedar plank \$19.95

CEDAR PLANK SALMON

brown sugar spiced salmon with potatoes
and vegetables roasted on a cedar plank \$18.95

CEDAR PLANK SALMON WITH GARLIC PRAWNS

our delicious brown sugar spiced salmon
with our garlic roasted prawns, potatoes
and vegetables roasted on a cedar plank \$19.95

CEDAR PLANK SALMON AND JAMAICAN SCALLOPS

our delicious spiced salmon with our Jamaican spiced scallops,
vegetables and cheese stuffed chili roasted on a cedar plank \$19.95

CEDAR PLANK BBQ HALF CHICKEN

our chipotle BBQ glazed half chicken with potatoes
and vegetables roasted on a cedar plank \$14.95

BY-TH'-BUCKET ADD ONS

if you would like you may add any of the following to your meal

BAKED LOBSTER TAIL

\$50.00

TH' BUCKET CRAB CAKE

\$4.00

CHEESE STUFFED ANAHEIM CHILI

stuffed with Jack cheese \$3.00

FOUR SCALLOPS

blackened, grilled, meuniere, scampi or tempura style \$7.50

THREE PRAWNS

blackened, garlic, grilled, meuniere, scampi or tempura style \$7.50

BY-TH'-BUCKET BAR & GRILL'S FAMOUS CATFISH SPECIALTIES

CATFISH AND PRAWNS ETOUFFEE

roasted in cajun spices with a cheese stuffed Anaheim chile and served over Etouffee rice with shrimp and chorizo sausage \$18.95

SOUTHERN STYLE FRIED CATFISH

served filet style with coleslaw and fries \$15.95

BLACKENED CATFISH JAMBALAYA

Cajun spiced catfish with jambalaya rice, stuffed Anaheim chile and black bean salsa \$16.95

CATFISH MEUNIERE

sauteed with a lemon, butter and garlic sauce and served with rice pilaf and vegetables \$15.95

PASTA SPECIALTIES

add one of our deliciously famous meatballs to any pasta for \$1.25

SEAFOOD FETTUCINE ALFREDO

with clams, shrimp, prawns and scallops tossed in a creamy Alfredo sauce \$18.95

SEAFOOD LINGUINE

with clams, mussels, shrimp, scallops, fish, and calamari tossed in a light de la rosa sauce \$18.95

FETTUCINE & SCALLOPS

sauteed scallops with tomatoes and mushrooms tossed in a light garlic cream sauce \$18.95

PESTO CHICKEN FETTUCINE

sauteed chicken tenders, sun-dried tomatoes and broccoli tossed in a creamy basil pesto sauce \$14.95

FETTUCINE BOLOGNESE

with sausage, ground beef, onions, mushrooms, Marsala wine and Marinara \$13.95

PASTA FRESCA WITH CHICKEN

sauteed chicken tenders with black olives, tomatoes, mushrooms and fresh basil \$13.95

CHEESE OR MEAT RAVIOLI

our choice of Marinara or meat sauce cheese ravioli \$13.95 meat ravioli \$12.95

CAPELLINI ALLA PUMODORI

tossed with diced Roma tomatoes, parsley, fresh basil, garlic and extra virgin olive oil \$10.95

TH' BUCKET SPAGHETTI AND MEATBALLS

a By-Th'-Bucket tradition for over 45 years served with our meat sauce \$11.95

SPAGHETTI AND PRAWNS DE LA ROSA

topped with fresh Mozzarella and basil and tossed in a light de la rosa sauce \$18.95

PENNE RIGATE JAMBALAYA

sauteed chicken tenders, shrimp and sausage in a Creole sauce with a splash of cream \$16.95

TORTELLINI AND SCALLOPS

pan-seared scallops tossed with pesto sauce and topped with fresh tomatoes, fresh basil and shaved Parmesan cheese \$18.95

BAKED LASAGNA

topped with Mozzarella cheese and meat sauce served with vegetables traditional \$13.95 with Bolognese sauce \$16.95

LINGUINE & CLAMS BIANCA

loads of whole clams tossed with extra virgin olive oil, garlic and parsley \$13.95

LINGUINE & CLAMS DE LA ROSA

loads of whole clams tossed with our delicious de la rosa sauce \$13.95

RIGATONI CALABRESE

with spicy Italian sausage, garlic, tomatoes and Marinara \$13.95

EGGPLANT PARMAGIANA

baked with Mozzarella cheese and topped with Marinara served with wild rice pilaf \$10.95

TH' BUCKET GNOCCHI

our choice of Marinara, meat sauce or de la rosa sauce \$10.95

CHEESE RAVIOLI WITH BROILED TIGER PRAWNS

with sun-dried tomatoes, artichoke hearts and mushrooms in a lemon brown butter sauce \$18.95

LINGUINE PISTO PIQUANTE

with artichoke hearts, mushrooms, sun-dried tomatoes, basil, red chili flakes, white wine and lemon juice and topped with parmesan and fresh mozzarella cheeses traditional \$12.95 with chicken \$14.95 with prawns \$18.95

SIGNATURE PIZZAS

our one-size fits all pizzas are made with Italian style dough, homemade pizza sauce and quattro formage unless stated
please no substitutions or half and half - each additional topping \$1.00

TH' ALL MEAT

sausage, pepperoni, Canadian bacon, linguica and salami \$13.95

TH' CLASSIC

pepperoni and cheese... what else is needed \$12.95

TH' CHEESE

four cheeses and sauce... simply delicious \$11.95

TH' HAWAIIAN

Canadian bacon, fresh pineapple and cilantro \$12.95

TH' CLAM & GARLIC

loads of baby clams and roasted garlic \$13.95

TH' MARGHERITA

tomatoes, basil and mozzarella topped with roasted garlic \$12.95

TH' ARTICHOKE & GOAT CHEESE

artichoke hearts, sun-dry tomatoes, mushrooms and dollops of goat cheese \$13.95

TH' BBQ CILANTRO CHICKEN

BBQ chicken with smoked Gouda, fresh mozzarella, onions, roasted peppers and cilantro \$13.95

TH' BLEU CHEESE CHICKEN

chicken, tomatoes, onions and dollops of Shaft's bleu cheese \$13.95

TH' BUFFALO CHICKEN

our buffalo chicken tenders and sauce covering a bleu cheese and mozzarella pizza with no pizza sauce \$13.95

TH' CAJUN CATFISH

blackened catfish, onions, Anaheim chili and cilantro with our spicy Creole style pizza sauce \$15.95

TH' COMBO

sausage, pepperoni, salami, linguica, bell peppers, onions, olives and mushrooms \$13.95

TH' GREEK

Feta cheese, artichoke hearts, Calamata olives, roasted peppers, sun-dried tomatoes, marinated onions and fresh oregano \$13.95

TH' LOUISIANA

bay shrimp, linguica, calabrese sausage, marinated onions, tomatoes and roasted peppers topped with cilantro \$13.95

TH' MEGA CLAM

loads of baby clams and parmesan topped with fresh oregano and roasted garlic \$13.95

TH' SHRIMP SCAMPI

shrimp, garlic and green onions sauteed in our scampi sauce covering a cheese pizza with no pizza sauce \$13.95

TH' TEX-MEX

calabrese sausage, chorizo sausage, linguica, onions, roasted garlic,
Anaheim chili and jalapenos with our Jambalaya style pizza sauce \$13.95

TH' VERY VEGGIE

eggplant, roasted peppers, mushrooms and sun-dried tomatoes \$12.95

TH' BOLOGNESE

a bucket classic returns...
our delicious bolognese sauce made with sausage, ground beef, onions, mushrooms and Marinara
covering a cheese pizza with no pizza sauce \$15.95

SANDWICHES

all sandwiches are served with a choice of french fries, onion rings, coleslaw or potato salad

SLOW ROASTED PRIME RIB DIP

served on a sourdough roll with fries and au jus on the side \$14.95
Philly style with onions, mushrooms, peppers and cheese \$15.95

BBQ PRAWN BLT

a traditional BLT with Tillamook Jack and avocado
served on a sesame seed bun \$10.95

BLACKENED CATFISH SANDWICH

Anaheim chile, Tillamook Jack, lettuce, tomato and
Cajun tartar sauce served on a sourdough roll \$10.95

CALIFORNIA PASTRAMI CLUB

hot pastrami, shredded lettuce, avocado, black olives, mustard
and Tillamook Jack on a sourdough roll \$10.95

CRAB AND ARTICHOKE MELT

Tillamook Cheddar and mozzarella cheeses with sliced tomato
served open face on thick sourdough \$10.95

CAJUN CRAB CAKE SANDWICH

Anaheim chile, Tillamook Jack, lettuce, tomato and
Cajun tartar sauce served on a sourdough roll \$9.95

OPEN FACE BAY SHRIMP MELT

Tillamook Cheddar with tomato and green onions
served open face on thick sourdough \$9.95 with avocado \$10.45

TH' CLASSIC NEW YORK PASTRAMI

served hot with Swiss cheese on New York rye \$8.95

TH' CLASSIC PASTRAMI REUBEN

served hot with Swiss cheese and saurkraut on New York rye \$8.95

BLACKENED CHICKEN SANDWICH

Anaheim chile, Tillamook Jack, fried onions strings
and Th'-Bucket aioli served on an onion roll \$9.25

BUFFALO CHICKEN CLUB

with lettuce, tomatoes and Bleu cheese dressing
served on a sourdough roll \$9.25

CALIFORNIA CHICKEN CLUB

avocado, lettuce, tomato, onion, bacon, Tillamook Jack,
and Th'-Bucket aioli served on an onion roll \$9.25

CHICKEN AND BRIE CLUB

avocado, lettuce, tomato and bacon
served on a Le Boulanger sesame seed bun \$9.25

ITALIAN CHICKEN CLUB

fresh mozzarella, heirloom tomatoes, roasted peppers, basil,
bacon and balsamic glaze served on an onion roll \$9.25

TURKEY CLUB

Tillamook Jack, lettuce, tomato, bacon and avocado
served on a sourdough roll \$8.95

TH' FISH AND CHIP SANDWICH

two fried cod filets served on a sesame seed bun
with lettuce, tomato, Tillamook Jack and tartar sauce \$8.25

OPEN FACE TUNA MELT

with Dill Havarti cheese served open face on thick sourdough \$8.95

TH' CLASSIC TUNA MELT

served hot with Tillamook Cheddar on New York rye \$8.95

HALF POUND BUCKET BURGERS

all burgers are served with a choice of french fries, onion rings, coleslaw or potato salad

TH' BUCKET CLASSIC BURGER

Tillamook Cheddar, bacon, lettuce and tomato served on a Le
Boulanger sesame seed bun \$9.25

TH' BUCKET PASTRAMI BURGER

our delicious burger topped with hot pastrami,
Tillamook Jack, lettuce, tomatoes and mustard
served on a Le Boulanger sesame seed bun \$10.25

TH' BUCKET AVOCADO MUSHROOM BURGER

Tillamook Cheddar, bacon, avocado and mushrooms
served on a Le Boulanger sesame seed bun \$10.25

TH' BUCKET BLEU BURGER

Shaft's Bleu cheese, bacon, lettuce and tomato
served on a Le Boulanger sesame seed bun \$9.95

TH' BUCKET CHIPOTLE BBQ BURGER

our delicious burger topped with chipotle BBQ sauce,
Tillamook Cheddar, bacon, lettuce, tomato and avocado
served on a Le Boulanger sesame seed bun \$9.25

TH' BUCKET CLASSIC PATTY MELT

with grilled onions, Tillamook Jack and 1000 island dressing
on New York rye \$9.25

TH' BUCKET GARDEN BURGER

our vegetarian garden burger with lettuce, tomato, avocado, Tillamook Jack and onion ring
served on a Le Boulanger sesame seed bun \$8.25

Family Platters

perfect meal for two or tastings for up to four

FAMILY PLATTERS

SPANISH STYLE PAELLA FAMILY PLATTER

clams, mussels, shrimp, scallops, fish, calamari, chicken and spicy sausage tossed with saffron rice \$36.95

JUMBO GARLIC ROASTED PRAWNS FAMILY PLATTER

prawns oven roasted in garlic butter served on a bed of mushroom, sun-dried tomato and spinach risotto topped with fresh Mozzarella cheese and tomato basil fresca \$36.95

CHEESE RAVIOLI WITH BROILED TIGER PRAWNS FAMILY PLATTER

with sun-dried tomatoes, artichoke hearts and mushrooms in a lemon brown butter sauce \$36.95

SPAGHETTI AND PRAWNS DE LA ROSA FAMILY PLATTER

topped with fresh Mozzarella and basil and tossed in a light de la rosa sauce \$36.95

LINGUINE & CLAMS DE LA ROSA FAMILY PLATTER

loads of whole clams tossed with our delicious de la rosa sauce \$26.95

TH' BUCKET SPAGHETTI AND MEATBALLS FAMILY PLATTER

a By-Th'-Bucket tradition for over 45 years served with our meat sauce \$22.95

SEAFOOD FETTUCINE ALFREDO FAMILY PLATTER

with clams, shrimp, prawns and scallops
tossed in a creamy Alfredo sauce \$36.95

SEAFOOD LINGUINE FAMILY PLATTER

with clams, mussels, shrimp, scallops, fish, and calamari
tossed in a light de la rosa sauce \$36.95

FETTUCINE & SCALLOPS FAMILY PLATTER

sauteed scallops with tomatoes and mushrooms
tossed in a light garlic cream sauce \$36.95

PESTO CHICKEN FETTUCINE FAMILY PLATTER

sauteed chicken tenders, sun-dried tomatoes and broccoli
tossed in a creamy basil pesto sauce \$28.95

FETTUCINE BOLOGNESE FAMILY PLATTER

with sausage, ground beef, onions, mushrooms,
Marsala wine and Marinara \$26.95

PASTA FRESCA WITH CHICKEN FAMILY PLATTER

sauteed chicken tenders with black olives, tomatoes,
mushrooms and fresh basil \$26.95

CHEESE OR MEAT RAVIOLI FAMILY PLATTER

our choice of Marinara or meat sauce
cheese ravioli \$26.95 meat ravioli \$24.95

CAPELLINI ALLA PUMODORI FAMILY PLATTER

tossed with diced Roma tomatoes, parsley, fresh basil,
garlic and extra virgin olive oil \$20.95

PENNE RIGATE JAMBALAYA FAMILY PLATTER

sauteed chicken tenders, shrimp and sausage in a Creole sauce
with a splash of cream \$32.95

TORTELLINI AND SCALLOPS FAMILY PLATTER

pan-seared scallops tossed with pesto sauce and topped with
fresh tomatoes, fresh basil and shaved Parmesan cheese \$36.95

LINGUINE & CLAMS BIANCA FAMILY PLATTER

loads of whole clams tossed with extra virgin olive oil,
garlic and parsley \$26.95

RIGATONI CALABRESE FAMILY PLATTER

with spicy Italian sausage, garlic, tomatoes and Marinara \$26.95

TH' BUCKET GNOCCHI FAMILY PLATTER

our choice of Marinara, meat sauce or de la rosa sauce \$20.95

LINGUINE PISTO PIQUANTE FAMILY PLATTER

with artichoke hearts, mushrooms, sun-dried tomatoes, basil, red
chili flakes, white wine and lemon juice and
topped with parmesan and fresh mozzarella cheeses
traditional \$24.95 with chicken \$28.95 with prawns \$36.95

Italian Gelato Shoppe

delicious italian style gelato
ask your server for a list of our current flavors

SCOOP GELATO

a single scoop of your choice of six delicious flavors \$3.25

TH' DOUBLE PLAY

two scoops of your choice of six delicious flavors \$6.50

TH' TRIPLE PLAY

three scoops of your choice of six delicious flavors \$9.75

HAND PACKED GELATO

pack it to go for the entire family or for a late night snack
12 ounce \$8.95 24 ounce \$16.95 32 ounce \$24.95

GELATO MANIA

our gelato sample platter
for those that just cannot make up their minds on one flavor
sample scoops of all six delicious flavors \$9.95

Th' Bucket Dessert Shoppe

great meals deserve great desserts

TH' BUCKET HOMEMADE ITALIAN TIRAMISU

a Furiosi family recipe of espresso soaked lady fingers
with sweet Marscapone cheese and chocolate \$6.95

SPECIALTY CHEESECAKE

a towering slice of our specialty cheesecake
ask your server for all the delicious details \$6.95

WARM CHOCOLATE BLACKOUT CAKE

our delicious chocoholics dream of a cake
served warm with vanilla bean ice cream \$6.95

TH' BUCKET OLD FASHIONED MUD PIE

Hagen Dazs Starbucks coffee ice cream in an Oreo cookie crust
topped with chocolate and peanuts \$6.95

European Coffee Shoppe

doubles please add \$1.00
add a flavor shot of vanilla, caramel, hazelnut, raspberry, peppermint or almond roca for \$.25
served hot or iced and also available to go

ESPRESSO
\$2.50

CAPPUCCINO
\$3.50

CAFE LATTE
\$3.50

CAFE MOCHA
\$3.75

AMERICANO
\$2.50

FROZEN BUCKETCINO

perfect coffee fix for those hot sunny days
an espresso shot with vanilla ice cream, crushed ice and your choice of vanilla, chocolate or caramel flavoring... it's delicious! \$4.75

ALMOND ROCA MOCHA

our cafe mocha with a healthy shot of almond roca flavoring...
super yummy! \$4.00

CARAMELNILLA CINO

our cappuccino with flavor shots of caramel and vanilla...
it's great iced! \$4.00