



PHOENIX/  
CAMELBACK

# BUCK & RIDER

ABBY'S OYSTER BAR

FALL 2023 / DINNER MENU

## SHAREABLE

<b>FRESH PULL-APART DINNER ROLLS</b> with maldon sea salt	10
<b>EDNA'S PICNIC CHICKEN SNACK</b> ♦ herbs, spices, hot sauce, ranch dipping sauce	15
<b>CRISPY BRUSSELS SPROUTS</b> ♦ apple gastrique, almonds, goat cheese dipping sauce	17
<b>#1 AHI TUNA CRISPY RICE*</b> avocado, spicy aioli, sesame oil	17
<b>SMOKED TROUT DIP</b> Ducktrap farms trout, watermelon radish, saltines	17
<b>CRISPY CALAMARI</b> ♦ POINT JUDITH, RI Thai dipping sauce, KILLER louie dressing	18
<b>VOODOO FRIED RICE</b> shrimp, chicken, peas, gochujang, red fresnos	17
<b>BAJA SHRIMP CEVICHE*</b> ♦ SEA OF CORTEZ wild shrimp, cucumber, tomato, cilantro, avocado	19
<b>J.T.'S BROILERS</b> six oysters on the halfshell charbroiled to perfection—just get them!	21

## SUSHI BY バック & ライダー

<b>NIGIRI 3PC/6PC</b> ♦*	11/21
Ora King salmon, hamachi, #1 Ahi tuna	
<b>DELUXE SPICY TUNA ROLL</b> ♦*	17
#1 sushi grade tuna, avocado, spicy aioli	
<b>CRUNCHY SHRIMP ROLL</b> ♦*	16
roasted almonds, avocado, spicy aioli, serranos	
<b>HAMACHI &amp; SALMON ROLL</b> ♦*	17
Ora King salmon, hamachi, asparagus, soy paper	
<b>BAKED YUZU CRAB ROLL</b> ♦*	18
blue crab, tuna, serranos, soy paper, avocado	
<b>YASAI VEGETABLE ROLL</b> ♦*	14
beets, asparagus, avocado, yuzu kosho	
<b>HAMACHI CRUDO*</b> KAGOSHIMA, JP	18
Thai chili sauce, ponzu	

## SALADS

<b>ARCADIAN MIXED GREENS</b> ♦	15
watermelon radish, asparagus, shaved carrots, almonds, orange segments, whole grain mustard vinaigrette	
<b>CAESAR</b>	15
sweet gems, parmesan reggiano, hand-torn croutons	
<b>TUNA TATAKI*</b>	22
seared sushi grade ahi tuna, XO dressing, goat cheese, mixed greens	
<b>DUNGENESS CRAB "WEDGE"*</b> ♦	32
iceberg lettuce, egg, heirloom tomatoes, olives, KILLER louie dressing	

FRESH FISH - FRESH FISH

### TODAY'S FISH SELECTION FLOWN IN DAILY

ASK YOUR SERVER ABOUT OUR MARKET CATCH

served with a side of mojo verde,  
piri piri, or lemon caper beurre blanc  
- your choice!

mkt price on raw bar card

Seasonal Soup

NEW ENGLAND  
CLAM CHOWDER 9

## SEAFOOD AND MORE PROVISIONS

<b>A.O.B. BURGER*</b>	18	<b>MARY'S PAN ROASTED CHICKEN</b>	28
B&R Reserve beef, Beecher's smoked cheddar, crispy shallots, french fries		sauteed greens, lemon, fresno chili, garlic	
<b>TROFIE PASTA</b>	25	<b>SHRIMP SCAMPI RISOTTO</b> SEA OF CORTEZ	32
Sea of Cortez wild shrimp, housemade chicken sausage, tuscan kale, sun-dried tomatoes, almond pesto		Sea of Cortez wild shrimp, garlic, fresh herbs	
<b>HOLLANDER &amp; DE KÖNING MUSSELS</b> MT DESERT ISLAND, ME	26	<b>PAN CRISP YELLOWTAIL SNAPPER</b> ♦ ALLIGATOR REEF, FL	33
Spanish chorizo, white wine, grilled rustic sourdough		lemon caper beurre blanc, farmers market vegetable	
<b>BBQ PORK RIBS</b>	30	<b>DIVER SCALLOPS</b> ♦ GEORGES BANKS, ATLANTIC	42
fall off the bone tender, housemade bbq sauce, baked potato		U10 dayboat scallops, pan seared with lemon caper beurre blanc, farmers market vegetable	
		<b>FRESH BLUE CRAB CAKES</b>	45
		jumbo lump crab NO FILLERS! pommery mustard, farmers market vegetable	

## CERTIFIED ANGUS STEAK



<b>CENTER CUT FILET MIGNON*</b> (8oz.)	48	<b>RIBEYE STEAK*</b> (16oz.)	49
<b>HARRIS RANCH PRIME NY STRIP*</b> (14oz.)	55	<b>BONE IN RIBEYE*</b> (32oz.)	95

We proudly serve our own private label beef, B&R RESERVE. Our midwestern breed-specific Black Angus is grain-fed and aged between 25 and 35 days providing maximum flavor and tenderness.

## MAKE IT A SURF & TURF

1/2 Lobster	28
1/4 lb. King Crab	37.50
Scallop	10 ea
Crab Cake	20 ea
Shrimp Scampi	5 ea

\* Items contain raw/uncooked products. State health code requires us to inform you eating raw, undercooked or cooked to order meat/fish/eggs may cause food borne illness. Our lemonade contains raw egg whites.  
♦ Gluten Free! We are sensitive to dietary needs & concerns of our guests, but are not a gluten-free facility. We ask that anyone with wheat allergies please use caution.

## Handcrafted COCKTAILS

ALL 15

### KYOTO SOUR

Ford's gin, plum wine, ginger, fresh citrus

### DIEGO RIVERA

Corazón Silver tequila, grapefruit, fresh thyme

### THE DIRECT MARTINI

St. George vodka or botanivore gin,  
premium vermouth  
*served full strength, table side!*

### BUCK & RIDER

Old Overholt rye, French amaro, aperol, lemon  
*served up*

### BOBBY LOVE

St. George green chile vodka, green juice, lime  
*served up*

### ACE IN THE HOLE

Arette reposado tequila, fresh strawberry,  
lemon, French amaro

### YELLOW JACKET

Rayu mezcal, honey, lemon, serrano pepper

### THE BEACHCOMBER

Navy strength rum, orgeat, French amaro, lime

### ONE NIGHT IN BABYLON

Opibr spiced gin, cucumber, za'atar

### BARREL-AGED OLD FASHIONED

Old Forester bourbon, house bitters,  
hand cut ice

### YOUR MONEY OR YOUR LIFE

Old Forester bourbon, bénédictine, combier,  
orange bitters

### NOLA ESPRESSO MARTINI

St. George vodka, cold brew coffee, coffee liqueur,  
*served up (try it with Casamigos Reposado +5)*

### IN THE WELL

St. George Standard vodka, Corazón Silver tequila,  
Fords gin, Flor De Cana rum, Old Forester bourbon,  
Old Overholt rye, Cutty Sark scotch

## BEER SELECTIONS

### DRAFT

Arizona Wilderness 'Refuge' IPA AZ 6.8%	9
The Shop 'Church Music' IPA AZ 6.8%	8
Great Divide 'Colette' Saison CO 7.3%	9
Chapman 'Social Butterfly' Apricot Wheat LA 6.8%	8
Wren House 'Big Spill' Pilsner AZ 4.7%	8
Fate 'Irish Red' Red Ale AZ 5.4%	9

### CAN

HoliDaily (GF) Blonde CO 5%, 12oz.	7
Athletic 'Upside Dawn' Golden Ale CA Non-Alcoholic, 12oz.	6

## WINE BY THE GLASS

### SPARKLING

Acinum Prosecco DOP Italy	13/46
The Diver Brut California	13/46
Famille Moutard Brut Champagne	95
NV Bollinger-Special Cuvee Brut Champagne	165

### WHITE WINE

Vina Cartin Albariño Spain	12/42
Ant Moore Sauvignon Blanc Marlborough	13/46
Domaine Cherrier Sauvignon Blanc Sancerre	17/59
Astrolabe Pinot Gris New Zealand	13/45
Illaha Viognier Willamette Valley	15/52
Tyler Chardonnay Santa Barbara County	14/49
Dutton-Goldfield Chardonnay Russian River Valley	17/59
Daniel-Etienne Defaix Chardonnay Chablis	85

### ROSÉ

Ultraviolet Sparkling Rosé Napa Valley	13/45
Peyrassol 'La Croix' Rosé France	13/45
Chateau Pegau Provence	55
Arnot Roberts Rosé California	75

### RED WINE

Lucas & Lewellen Pinot Noir Santa Barbara County	14/49
Noble Tree Pinot Noir Russian River Valley	17/59
Marcel Malbec France	13/46
Baca 'Cat's Cradle' Zinfandel Sonoma County	16/55
Le P'tit Paysan Cabernet Central Coast	14/49
Hook & Ladder Cabernet Sonoma County	17/60
Scribe Pinot Noir Sonoma County	95
Paul Hobbs 'Crossbarn' Cabernet Napa Valley	105

## Reserve Wines

For full reserve list, please refer to THE GOOD STUFF book

### SPARKLING

NV Laurent-Perrier Brut Rosé Champagne	135
NV Ruinart Rosé Champagne	175
2012 Veuve Cliquot 'La Grande Dame' Brut Champagne	325
2012 Dom Perignon Brut Champagne	395

### WHITE

2018 Mount Eden Vineyards Chardonnay Santa Cruz	105
2020 Kistler 'Les Noisetiers' Chardonnay Sonoma Coast	145
2019 Trois Noix Sauvignon Blanc Napa Valley	85
2021 Peter Michael Sauvignon Blanc Knights Valley	140

### RED

2021 North Valley 'Reserve' Willamette Valley	115
2020 Roar 'Sierra Mar' Santa Lucia Highlands	170
2017 Kosta Browne 'Gap's Crown' Russian River Valley	225
2019 Rune 'Wild' Syrah Willcox, Arizona	115
2019 Bibi Graetz 'Testamatta' Red Blend Italy	195
2018 Grgich Hills Rutherford Napa Valley	135
2019 Darioush 'Signature' Napa Valley	235
2016 Heitz Cellar 'Martha's Vineyard' Napa Valley	495