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First look: Buck & Rider's Scottsdale location is twice the size of the original

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The new Buck & Rider at 7015 East Mayo Boulevard opens Dec. 23.
JIM POULIN | PHOENIX BUSINESS JOURNAL

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Dec 23, 2022

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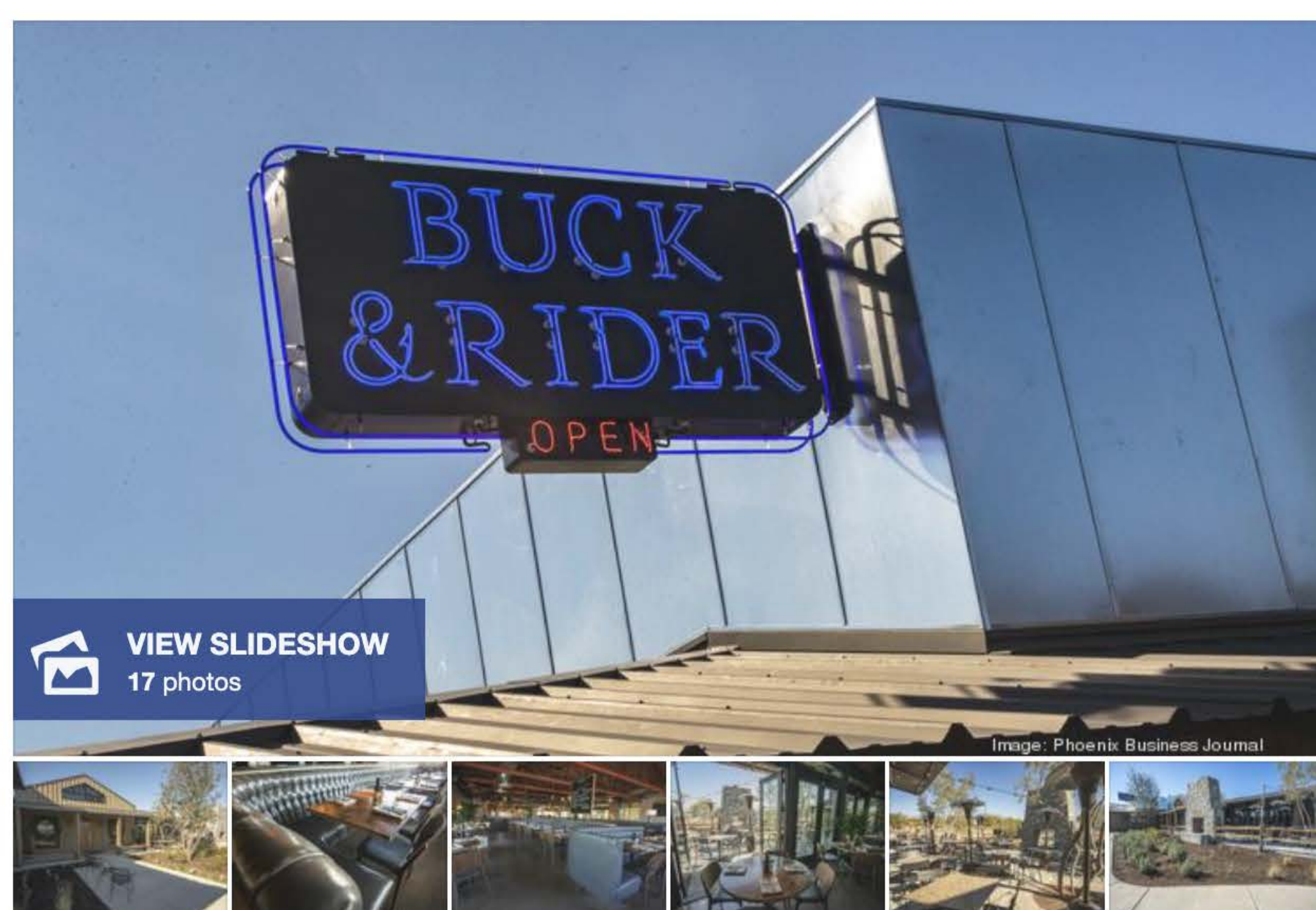
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Buck & Rider, a popular seafood restaurant in the Valley, will be opening its second - and much larger - location on Dec. 23.

At 10,000 square feet, the new Buck & Rider location, which is near the corner of Mayo Boulevard and Scottsdale Road at The Shops at Chauncey Ranch retail plaza on the border of Scottsdale and Phoenix, is twice as big as the original location in Phoenix. The company's executives custom-designed the new restaurant to provide multiple experiences to guests and to increase revenue possibilities.

"There are a lot of reasons to come to Buck & Rider," said **Emily Collins**, the Buck & Rider COO. "We wanted to give people a reason to come here seven nights a week. It doesn't have to just be a celebration place and it isn't an only lunch place. It is all about adding layers to the program."

Buck & Rider to open new Scottsdale location



A sneak peek inside the new Buck & Rider.

Buck & Rider [flies its seafood in daily from the coasts](#) and the new restaurant was designed to feel like a coastal seafood restaurant. Its massive interior dining room holds up to 450 guests, while there is also a raw bar, a 10-seat sushi bar and two patios, one of which is meant for lounging and hanging out rather than having a seated meal.

The restaurant's kitchen is visible from almost everywhere in the restaurant. CEO **Adam Strecker** said because Buck & Rider is a seafood restaurant in landlocked Phoenix, he wants to be as transparent as possible with diners and let them see what is happening inside the kitchen. The open kitchen also creates an experience and show of sorts for diners.

The new location also features three private dining rooms completely separate from the dining area that were designed for several different types of parties and events.

"We wanted the private rooms to feel intimate," Collins said. "Like you are eating in someone's house."

But at the same time, the rooms can be combined for bigger events. Collins said the kitchen was designed so there can be Buck & Rider staff dedicated to just the private dining rooms, making it a very unique and customizable experience.

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