



PHOENIX/
CAMELBACK

BUCK & RIDER

ABBY'S OYSTER BAR

WINTER 2024 / LUNCH MENU

SHAREABLE

- SMOKED TROUT DIP** 16
Ducktrap Farms trout, saltines, watermelon radish
- CRISPY BRUSSELS SPROUTS** 17
apple gastrique, almonds, served with a goat cheese dipping sauce
- EDNA'S PICNIC CHICKEN SNACK** 14
herbs, spices, hot sauce, ranch dipping sauce
- VOODOO FRIED RICE** 17
shrimp, chicken, peas, gochujang, red Fresnos
- CRISPY CALAMARI** 17 POINT JUDITH, RI
Thai dipping sauce, KILLER Louie dressing
- #1 AHI TUNA CRISPY RICE*** 17
avocado, sesame, spicy aioli
- BAJA SHRIMP CEVICHE*** 19 SEA OF CORTEZ
wild shrimp, cucumber, tomato, avocado, cilantro
- J.T.'S BROILERS** 21
six oysters on the half shell charbroiled to perfection—just get them!

NEW ENGLAND CLAM CHOWDER 11

SALADS

- ARCADIAN MIXED GREENS** 15
watermelon radish, shaved carrots, orange segments, asparagus, roasted almonds, chervil vinaigrette
- CAESAR** 15
sweet gems, Parmesan Reggiano, hand-torn croutons
- TUNA TATAKI*** 23
seared sushi-grade ahi tuna, XO dressing, goat cheese, mixed greens
- B&R RESERVE STEAK SALAD*** 25
filet mignon, mixed greens, goat cheese, cauliflower, chervil vinaigrette
- DUNGENESS CRAB 'WEDGE'*** 32
iceberg lettuce, egg, heirloom tomatoes, olives, KILLER Louie dressing

Seafood Market Salads

Top our Arcadian Mixed Greens or Caesar salad, gratis, with your choice of fresh seafood.

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|-----------------------------------|----|--|----|
| Wild Shrimp 4 ea | 20 | Ora King Salmon 6oz | 27 |
| <small>chilled or grilled</small> | | <small>grilled or pan-seared</small> | |
| Scallop U-10 2 ea | 21 | Crab Cake | 23 |
| <small>pan-seared</small> | | <small>jumbo lump crab NO FILLERS!</small> | |
| Half Boston Lobster 28 | | <small>chilled or steamed</small> | |

THE SUSHI BAR

- NIGIRI 3PC/6PC** 11/21
Ora King salmon, hamachi, #1 Ahi tuna
- TEMAKI TUNA TARTARE** 17
kizami, crispy nori, sushi rice
- DELUXE SPICY TUNA ROLL** 16
#1 sushi grade tuna, avocado, spicy aioli
- CRUNCHY SHRIMP ROLL** 16
roasted almonds, avocado, spicy aioli, serrano pepper
- HAMACHI & SALMON ROLL** 17
Ora King salmon, hamachi, asparagus, soy paper
- YASAI VEGETABLE ROLL** 14
beets, asparagus, avocado, yuzu kosho
- HAMACHI CRUDO*** 18 KAGOSHIMA, JP
Thai chili sauce, ponzu
- ALASKAN KING CRAB ROLL** 29
baked king crab, tuna, serrano pepper, soy paper, avocado

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

CLASSICS

- GRILLED FISH TACOS*** 20
hand pressed tortillas, avocado, tomatillo crema, cilantro
- FISH & CHIPS*** 21
line caught American haddock, tartar sauce, french fries
- BUCK'S FAMOUS FISH SANDWICH*** 21
pan seared loup de mer, house tartar, lettuce, tomato, pickle, sesame seed roll
- A.O.B. CHEESEBURGER*** 18
B&R Reserve beef, Beecher's smoked cheddar, crispy onion, french fries
- TROFIE PASTA** 24
shrimp, housemade chicken sausage, Tuscan kale, sun-dried tomatoes, almond pesto
- CRAB CAKES 'THE LUNCH VERSION'** 23
jumbo lump crab NO FILLERS!, pommery mustard, farmers market vegetable
- PAN CRISP YELLOWTAIL SNAPPER** 32 ALLIGATOR REEF, FL
lemon caper beurre blanc, farmers market vegetable

* 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 16

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

Opihr 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, Fords gin,
Corazón Silver tequila, Flor De Cana rum,
Old Forester bourbon, Old Overholt rye,
Cutty Sark scotch

WINE BY THE GLASS

SPARKLING

Acinum Prosecco 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 New Zealand	13/46
Domaine Naudet Sauvignon Blanc Sancerre	17/59
Astrolabe Pinot Gris New Zealand	13/45
Illahe 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 Rosé France	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
Trefethen 'Eschol' Red Blend Napa Valley	15/52
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

BEER SELECTIONS

DRAFT

Arizona Wilderness 'Refuge' IPA AZ 6.8%	9
The Shop 'Church Music' IPA AZ 6.8%	8
Ta Weno Red Ale AZ 5.1%	8
Wren House 'Big Spill' Pilsner AZ 4.7%	8

CAN

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