



**NORTH  
SCOTTSDALE**

# 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, 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, asparagus, almonds, orange segments, 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.

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

## THE SUSHI BAR

- NIGIRI 3PC/6PC** 11/21  
choice of: Ora King salmon, yuzu shrimp, 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
- HAMACHI & SALMON ROLL** 17  
Ora King salmon, hamachi, asparagus, soy paper
- YASAI VEGETABLE ROLL** 14  
beets, asparagus, avocado, yuzu kosho
- CRUNCHY TOFU ROLL** 15  
XO marinated tofu, tempura asparagus, mixed greens
- HAMACHI CRUDO\*** 18 KAGOSHIMA, JP  
Thai chili sauce, ponzu
- ALASKAN KING CRAB ROLL** 29  
baked king crab, tuna, serrano, 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,  
Old Forester bourbon, Flor De Cana rum,  
Old Overholt rye, Cutty Sark scotch

## SAKE

**TAKARA FUNE TREASURE SHIP JUNMAI GINJO** 38  
smooth, pure, refreshing, crisp, cherry blossoms

**HONJOZO NIGORI SACRED MIST** 33  
unfiltered, well-balanced, subtle sweetness, floral

**TSUKINOWA SHUZO, MIDNIGHT MOON YOI-NO-TSUKI** 46  
amber tint, notes of honey and caramel, earthy, crisp

## WINE BY THE GLASS

### SPARKLING

Acinum Prosecco Italy	13/46
The Diver Brut California	13/46
NV Famille Moutard Brut Champagne	95
NV Bollinger 'Special Cuvée Brut	165

### WHITE

Vina Cartin Albariño Spain	14/49
Ant Moore Sauvignon Blanc New Zealand	13/46
Domaine Naudet Sauvignon Blanc Sancerre	17/59
Le Monde Pinot Grigio Italy	13/46
Tyler Chardonnay Santa Barbara County	15/52
Dutton-Goldfield Chardonnay Russian River Valley	17/59
Ramey Chardonnay Russian River Valley	20/70
Frog's Leap Chardonnay Napa Valley	75
Troix Nois Sauvignon Blanc Napa Valley	85
Daniel-Etienne Defaix Chablis Burgundy	95

### ROSÉ

Peyrassol 'La Croix' Rosé France	13/46
Ultraviolet Sparkling Rosé Napa Valley	13/45
Chateau Pink Pegau Rosé France	55
Robert Sinskey 'Vin Gris' Rosé Los Carneros	95

### RED

Lucas & Llewellen Pinot Noir Santa Barbara County	14/49
Birichino 'Saint Georges' Pinot Noir Central Coast	17/59
Marcel Malbec France	13/46
Vietti 'Tre Vigne' Barbera d'Asti Italy	14/49
Trefethen 'Eschol' Red Blend Napa Valley	15/52
Le Petit Paysan Cabernet Central Coast	14/49
Hook and Ladder Cabernet Sonoma County	17/59
B Wise 'Trios' Cabernet Sonoma County	20/70
Illaha 'Bon Sauvage' Pinot Noir Willamette Valley	95
Grgich Hills Cabernet Rutherford	135

## BEER SELECTIONS

### DRAFT

THE SHOP 'CHURCH MUSIC' IPA, AZ 6.8%	8
WREN HOUSE 'BIG SPILL' Pilsner, AZ 4.7%	8
FATE 'HALF WAY TO HEFEN' Hefeweizen, AZ 4.8%	8

### CAN

HOLIDAILY ♦ (GF) Blonde, CO 5%, 12oz	7
ATHLETIC 'UPSIDE DAWN' Golden Ale, non-alcoholic, 12oz	6

*Ask your server about*

### PRIVATE DINING & SPECIAL EVENTS

Our thoughtfully designed private dining  
and event spaces offer the perfect setting  
for any occasion.