



PHOENIX/
CAMELBACK

BUCK & RIDER

ABBY'S OYSTER BAR

SPRING 2024 / DINNER MENU

SHAREABLE

FRESH PULL-APART DINNER ROLLS with Maldon sea salt	11
EDNA'S PICNIC CHICKEN SNACK ♦ herbs, spices, hot sauce, ranch dipping sauce	15
CRISPY BRUSSELS SPROUTS ♦ apple gastrique, almonds, goat cheese dipping sauce	17
#1 AHI TUNA CRISPY RICE* avocado, spicy aioli, sesame oil	18
SMOKED TROUT DIP Ducktrap Farms trout, watermelon radish, saltines	17
CRISPY CALAMARI ♦ POINT JUDITH, RI Thai dipping sauce, KILLER louie dressing	18
VOODOO FRIED RICE shrimp, chicken, peas, gochujang, red Fresnos	17
BAJA SHRIMP CEVICHE* ♦ SEA OF CORTEZ wild shrimp, cucumber, tomato, cilantro, avocado	19
J.T.'S BROILERS six oysters on the halfshell charbroiled to perfection—just get them!	21



THE SUSHI BAR

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

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

SALADS

CAESAR sweet gem lettuces, Parmesan Reggiano, topped with hand-torn croutons	15
TUNA TATAKI* seared sushi grade ahi tuna, XO dressing, goat cheese, mixed greens	24
DUNGENESS CRAB "WEDGE"* ♦ iceberg lettuce, egg, heirloom tomatoes, olives, KILLER louie dressing	32

SEAFOOD AND MORE PROVISIONS

A.O.B. BURGER* B&R Reserve beef, Beecher's smoked cheddar, crispy shallots, served with french fries	18	HOLLANDER & DE KÖNING MUSSELS MT DESERT ISLAND, ME Spanish chorizo, white wine, grilled rustic sourdough	27
MARY'S PAN ROASTED CHICKEN all-natural, domestic-raised chicken, sauteed greens, lemon, Fresno chili, garlic	30	SHRIMP SCAMPI RISOTTO SEA OF CORTEZ wild shrimp, garlic, fresh herbs	34
TROFIE PASTA Sea of Cortez wild shrimp, housemade chicken sausage, Tuscan kale, sun-dried tomatoes, almond pesto	26	PAN CRISP YELLOWTAIL SNAPPER ♦ ALLIGATOR REEF, FL lemon caper beurre blanc, served with farmers market vegetable	35
BBQ PORK RIBS fall off the bone tender, housemade bbq sauce, served with abaked potato	31	DIVER SCALLOPS ♦ GEORGES BANKS, ATLANTIC U10 dayboat scallops, pan seared, lemon caper beurre blanc, served with farmers market vegetable	43
		FRESH BLUE CRAB CAKES jumbo lump crab NO FILLERS!, pommery mustard, farmers market vegetable	46

BUCK & RIDER ANGUS BEEF



CENTER CUT FILET MIGNON* (8oz.)	49	RIBEYE STEAK* (16oz.)	52
ELITE PRIME NY STRIP* (14oz.)	58	BONE IN RIBEYE* (32oz.)	98

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 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, 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
Pedal Haus 'White Rabbit' IPA AZ 6.5%	9
1912 '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

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

Cadre 'Sea Queen' Albariño Central Coast	14/49
Wai Wai Sauvignon Blanc New Zealand	13/46
Domaine Naudet Sauvignon Blanc Sancerre	17/59
Illahé 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

Reserve Wines

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

SPARKLING

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

WHITE

2020 Walter Scott Chardonnay Willamette Valley	105
2020 Kistler 'Les Noisetiers' Chardonnay Sonoma Coast	145
2019 Trois Noix Sauvignon Blanc Napa Valley	85
2021 Peter Michael Sauvignon Blanc Sonoma County	140

RED

2021 North Valley 'Reserve' Pinot Noir Willamette Valley	115
2020 Roar 'Sierra Mar' Pinot Noir Santa Lucia Highlands	170
2020 Sea Smoke 'Southing' Pinot Noir Santa Rita Hills	200
2019 Rune 'Wild' Syrah Willcox, Arizona	115
2020 Turley 'Ueberroth' Zinfandel Napa Valley	135
2018 Grgich Hills Cabernet Napa Valley	135
2017 Heitz 'Martha's Vineyard' Cabernet Napa Valley	495