



NORTH SCOTTSDALE

BUCK & RIDER

ABBY'S OYSTER BAR

SUMMER 2024 / DINNER MENU

SHAREABLE

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

SALADS

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



THE SUSHI BAR

- NIGIRI 3PC/6PC** 11/21
choice of: Ora King salmon, yuzu shrimp, hamachi, #1 Ahi tuna
- TEMAKI TUNA TARTARE*** 18
kizami, crispy nori, sushi rice
- DELUXE SPICY TUNA ROLL** 17
#1 sushi grade tuna, avocado, spicy aioli
- CRUNCHY SHRIMP ROLL** 17
roasted almonds, avocado, spicy aioli, serranos
- 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, serranos, soy paper, avocado

Seasonal Soup

SHRIMP & CRAB GAZPACHO 16

Sea of Cortez wild shrimp, Dungeness crab, tomato and cucumber – chilled and refreshing!

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

SEAFOOD AND MORE PROVISIONS

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

BUCK & RIDER ANGUS BEEF

- CENTER CUT FILET MIGNON* (8oz.)** 49
- ELITE PRIME NY STRIP* (14oz.)** 58
- RIBEYE STEAK* (16oz.)** 52
- 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.
♦ **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

40-LOVE

The Botanist gin, fresh citrus,
allspice dram, peach tea

THE DIRECT MARTINI

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

BOBBY LOVE

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

DIEGO RIVERA

Corazón Silver tequila, grapefruit, fresh thyme

ACE IN THE HOLE

Corazón Reposado tequila, fresh strawberry,
lemon, French amaro

YELLOW JACKET

Rayu mezcal, honey, lemon, serrano pepper

BUCK & RIDER

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

THE BEACHCOMBER

Navy strength rum, orgeat, French amaro, lime

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, Ford's gin,
Corazón Silver tequila, Old Forester bourbon,
Flor De Cana rum, Old Overholt rye, Cutty Sark scotch

WINE BY THE GLASS

SPARKLING

Poggio Costa Prosecco Italy	13/46
The Diver Brut California	13/46
Ultraviolet Sparkling Rosé Napa Valley	13/45
NV Famille Moutard Brut Champagne	95
NV Bollinger 'Special Cuvée Brut Champagne	165

WHITE

Cadre 'Sea Queen' Albariño Central Coast	14/49
Wai Wai Sauvignon Blanc New Zealand	13/46
Henri Bourgeois Sauvignon Blanc Sancerre	17/59
Left Coast 'The Orchard' Pinot Gris Willamette Valley	14/49
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	15/46
Arnot Roberts Rosé California	17/59
Chateau Pink Pegau Rosé France	55
Robert Sinskey 'Vin Gris' Rosé Los Carneros	95

RED

Lucas & Lewellan Pinot Noir Santa Barbara County	14/49
Upwell Pinot Noir Mendocino	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

Reserve Wines

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

SPARKLING

2016 Caraccioli Cellars Brut Rosé Santa Lucia Highlands	125
NV Ruinart Blanc de Blanc Brut Champagne	175
2012 Veuve Cliquot 'La Grande Dame' Champagne	325
NV Krug '170th Edition' Champagne	355

WHITE

2021 Rombaur Chardonnay Los Carneros	105
2020 Kistler 'Les Noisetier' Chardonnay Sonoma Coast	145
2020 Merry Edwards Sauvignon Blanc Russian River Valley	115
2016 Chateau D'Yquem 'Y' White Blend Bordeaux	395

RED

2021 Occidental Pinot Noir Sonoma Coast	135
2020 Sea Smoke 'Ten' Pinot Noir Santa Rita Hills	225
2020 Cirq 'Bootleggers Hill' Pinot Noir Russian River Valley	355
2018 Cotiere Dérive Red Blend Napa/Santa Ynez Valley	105
2019 Ashes & Diamond 'No.6' Cabernet Franc Napa Valley	135
2019 Bibi Graetz 'Testamatta' Red Blend Tuscany	195
2018 O'Shaughnessy Cabernet Napa Valley	165
2018 The Mascot Cabernet Napa Valley	350
2018 Shafer 'Hillside Select' Cabernet Napa Valley	650

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, 12oz non-alcoholic	6

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	

Ask your server about

PRIVATE DINING & SPECIAL EVENTS

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