



**NORTH
SCOTTSDALE**

BUCK & RIDER

ABBY'S OYSTER BAR

SUMMER 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

Seasonal Soup

SHRIMP & CRAB GAZPACHO 16

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

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	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
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
Mediterranean Loup de Mer, tartar sauce, french fries
- BUCK'S FAMOUS FISH SANDWICH*** 21
pan seared Mediterranean 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 CAKE '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.
♦ **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, Fords 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

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

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