



GILBERT/  
EAST VALLEY

# BUCK & RIDER

ABBY'S OYSTER BAR

SUMMER 2024 / LUNCH MENU

## SHAREABLE

<b>SMOKED TROUT DIP</b>	16
Ducktrap Farms trout, saltines, watermelon radish	
<b>CRISPY BRUSSELS SPROUTS</b> ◊	17
apple gastrique, almonds, goat cheese dipping sauce	
<b>EDNA'S PICNIC CHICKEN SNACK</b> ◊	14
herbs, spices, hot sauce, ranch dipping sauce	
<b>VOODOO FRIED RICE</b>	17
shrimp, chicken, peas, gochujang, red Fresnos	
<b>CRISPY CALAMARI</b> ◊ POINT JUDITH, RI	17
Thai dipping sauce, KILLER Louie dressing	
<b>#1 AHI TUNA CRISPY RICE</b> ◊*	17
avocado, sesame, spicy aioli	
<b>BAJA SHRIMP CEVICHE</b> ◊ SEA OF CORTEZ	19
wild shrimp, cucumber, tomato, avocado, cilantro	
<b>J.T.'S BROILERS*</b>	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

<b>ARCADIAN MIXED GREENS</b> ◊	15
watermelon radish, shaved carrots, asparagus, almonds, orange segments, chervil vinaigrette	
<b>CAESAR*</b>	15
sweet gems, Parmesan Reggiano, hand-torn croutons	
<b>TUNA TATAKI*</b>	23
seared sushi-grade ahi tuna, XO dressing, goat cheese, mixed greens	
<b>B&amp;R RESERVE STEAK SALAD*</b>	25
filet mignon, mixed greens, goat cheese, cauliflower, chervil vinaigrette	
<b>DUNGENESS CRAB 'WEDGE'*</b> ◊	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
chilled or grilled		grilled or pan-seared	
Scallop U-10* 2 ea	21	Crab Cake*	23
pan-seared		jumbo lump crab NO FILLERS!	
Half Boston Lobster 28			
chilled or steamed			

## THE SUSHI BAR

<b>NIGIRI 3PC/6PC</b> ◊*	11/21
choice of: Ora King salmon, yuzu shrimp, hamachi, #1 Ahi tuna	
<b>TEMAKI TUNA TARTARE*</b>	17
kizami, crispy nori, sushi rice	
<b>DELUXE SPICY TUNA ROLL</b> ◊*	16
#1 sushi grade tuna, avocado, spicy aioli	
<b>CRUNCHY SHRIMP ROLL</b> ◊	16
roasted almonds, avocado, spicy aioli, serrano	
<b>HAMACHI &amp; SALMON ROLL</b> ◊*	17
Ora King salmon, hamachi, asparagus, soy paper	
<b>YASAI VEGETABLE ROLL</b> ◊*	14
beets, asparagus, avocado, yuzu kosho	
<b>CRUNCHY TOFU ROLL</b>	15
XO marinated tofu, tempura asparagus, mixed greens	
<b>HAMACHI CRUDO*</b> KAGOSHIMA, JP	18
Thai chili sauce, ponzu	
<b>ALASKAN KING CRAB ROLL</b> ◊*	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

<b>GRILLED FISH TACOS*</b> ◊	20
hand pressed tortillas, avocado, tomatillo crema, cilantro	
<b>FISH &amp; CHIPS*</b>	22
Mediterranean Loup de Mer, tartar sauce, french fries	
<b>BUCK'S FAMOUS FISH SANDWICH*</b>	21
pan seared Mediterranean Loup de Mer, house tartar, lettuce, tomato, pickle	
<b>A.O.B. CHEESEBURGER*</b>	18
B&R Reserve beef, Beecher's smoked cheddar, crispy onion, french fries	
<b>TROFIE PASTA</b>	24
shrimp, housemade chicken sausage, Tuscan kale, sun-dried tomatoes, almond pesto	
<b>CRAB CAKE 'THE LUNCH VERSION'*</b>	23
jumbo lump crab NO FILLERS!, pommery mustard, farmers market vegetable	
<b>PAN CRISP YELLOWTAIL SNAPPER</b> ◊ ALLIGATOR REEF, FL	32
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

## SAKE

- HONJOZO NIGORI SACRED MIST** 300ml **33**  
unfiltered, well-balanced, subtle sweetness, floral
- TSUKINOWA YOI-NO-TSUKI MIDNIGHT MOON** 300ml **46**  
amber tint, notes of honey and caramel, earthy, crisp
- ARIZONA SAKE "THE ORIGINAL"** 370ml **48**  
slightly fruity, well-balanced, sweetly dry, slight acidity

## WINE BY THE GLASS

### SPARKLING

- Acinum Prosecco** DOP Italy **13/46**  
**The Diver Brut** California **13/46**

### WHITE

- Cadre 'Sea Queen' Albariño** Central Coast **13/46**  
**Wai Wai Sauvignon Blanc** New Zealand **13/46**  
**Henri Bourgeois Sauvignon Blanc** Sancerre **17/59**  
**Left Coast 'The Orchard' Pinot Gris** Willamette Valley **13/46**  
**Tyler Chardonnay** Santa Barbara County **14/49**  
**Dutton Goldfield Chardonnay** Russian River Valley **17/59**

### ROSÉ

- Ultraviolet Sparkling Rosé** Napa Valley **13/45**  
**Peyrassol 'La Croix' Provence Rosé** France **15/52**

### RED

- Upwell Pinot Noir** Mendocino **14/49**  
**Birichino 'Saint George' Pinot Noir** Central Coast **17/59**  
**Stolpman Red Blend** Santa Barbara County **14/49**  
**Trefethen 'Eshcol' Red Blend** Napa Valley **15/52**  
**Montoya Cabernet Sauvignon** Central Coast **14/49**  
**Hook & Ladder Cabernet Sauvignon** Sonoma County **17/59**

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

## BEER SELECTIONS

### DRAFT

- WILDERNESS REFUGE** American IPA, AZ 6.8% **8**  
**WREN HOUSE 'SPELLBINDER'** IPA, AZ 7% **8**  
**PEDAL HAUS 'DAY DRINKER'** Lager, AZ 3.6% **8**  
**FATE 'HALF WAY TO HEFEN'** Hefeweizen, AZ 4.8% **8**

### CAN

- HOLIDAILY** ♦ (GF) Blonde, CO 5%, 12oz **7**  
**ATHLETIC 'UPSIDE DAWN'** **6**  
Golden Ale, non-alcoholic, 12oz  
**GALIPETTE EXTRA BRUT (BOTTLE)** **8**  
Cidre, GF, France, 5.5%