



PHOENIX/
CAMELBACK

BUCK & RIDER

ABBY'S OYSTER BAR

SUMMER 2024 / DINNER MENU

SHAREABLE

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| 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 | 21 |

SALADS

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| 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 |

THE SUSHI BAR

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| 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 |

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

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| 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 |
| BBQ PORK RIBS ♦ fall off the bone tender, housemade bbq sauce, served with a baked potato | 31 | PAN CRISP YELLOWTAIL SNAPPER ♦ ALLIGATOR REEF, FL lemon caper beurre blanc, farmers market vegetable | 35 |
| TROFIE PASTA Sea of Cortez wild shrimp, housemade chicken sausage, Tuscan kale, sun-dried tomatoes, almond pesto | 26 | DIVER SCALLOPS ♦* GEORGES BANKS, ATLANTIC U10 dayboat scallops pan seared with lemon caper beurre blanc, farmers market vegetable | 43 |
| | | FRESH BLUE CRAB CAKES* jumbo lump crab NO FILLERS!, pommery mustard, farmers market vegetable | 46 |

BUCK & RIDER ANGUS BEEF

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|--|----|----------------------------------|----|
| CENTER CUT FILET MIGNON ♦* (8oz.) | 52 | RIBEYE STEAK ♦* (16oz.) | 53 |
| ELITE PRIME NY STRIP ♦* (14oz.) | 59 | 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

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| 1/2 Lobster | 28 |
| 1/4 lb. King Crab Scallop* | 37.50 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

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

Corazón Reposado tequila, fresh strawberry, lemon, French amaro

YELLOW JACKET

Rayu Mezcal, honey, lemon, serrano pepper

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, Corazón Silver Tequila, Fords Gin, Flor De Cana Rum, Old Forester Bourbon, Old Overholt Rye, Cutty Sark Scotch

BEER SELECTIONS

DRAFT

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|---|---|
| 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

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| HoliDaily (GF) Blonde CO 5%, 12oz. | 7 |
| Athletic 'Upside Dawn' Golden Ale CA 12oz., Non-Alcoholic | 6 |

WINE BY THE GLASS

SPARKLING / ROSÉ

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| Acinum Prosecco Italy | 13/46 |
| The Diver Brut California | 13/46 |
| Peyrassol La Croix Provence Rosé France | 13/46 |
| Arnot-Roberts Rosé California | 17/59 |
| Ultraviolet Sparkling Rosé California | 13/46 |

WHITE WINE

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| 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 | 14/49 |
| Dutton-Goldfield Chardonnay Russian River Valley | 17/59 |

RED WINE

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| Upwell Pinot Noir Mendocino | 14/49 |
| Birichino Saint Georges Pinot Noir Central Coast | 17/59 |
| Stolpman 'La Cuadrilla' Syrah Blend Santa Barbara | 14/49 |
| Trefethen 'Eshcol' Red Blend Napa Valley | 15/52 |
| Montoya Cabernet Sauvignon Central Coast | 14/49 |
| Hook & Ladder Cabernet Sonoma County | 17/59 |
| B Wise 'Trios' Cabernet Sonoma County | 20/70 |

Reserve Wines

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

SPARKLING

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| 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

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|---|-----|
| 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

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| 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 |