



PHOENIX/
CAMELBACK

BUCK & RIDER

ABBY'S OYSTER BAR

FALL 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
- TUNA CRISPY RICE** 18 ◆*
#1 Bigeye tuna, avocado, sesame, spicy aioli
- BAJA SHRIMP CEVICHE** 19 ◆ SEA OF CORTEZ
wild shrimp, cucumber, tomato, avocado, cilantro
- J.T.'S BROILERS*** 23
six oysters on the half shell charbroiled to perfection

Seasonal Soup

NEW ENGLAND CLAM CHOWDER 12

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*** 25
seared #1 Bigeye 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 Salad

Top our Arcadian Mixed Greens or Caesar salad with your choice of fresh seafood.

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|---|--|
| Wild Shrimp 4 ea 24
<small>chilled or grilled</small> | Crab Cake* 25
<small>jumbo lump crab NO FILLERS!</small> |
| Scallop U-10 2 ea* 25
<small>pan-seared</small> | Market Fish mkt
<small>see Raw Bar card for selections</small> |

THE SUSHI BAR

- NIGIRI 3PC/6PC ◆*** 11/21
Ora King salmon, hamachi, #1 Bigeye tuna
- TEMAKI TUNA TARTARE*** 17
#1 Bigeye tuna, kizami, crispy nori, sushi rice
- DELUXE SPICY TUNA ROLL ◆*** 17
#1 Bigeye tuna, avocado, spicy aioli
- CRUNCHY SHRIMP ROLL ◆** 16
roasted almonds, avocado, spicy aioli, serrano pepper
- HAMACHI & SALMON ROLL ◆*** 17
Ora King salmon, hamachi, asparagus, soy paper
- YASAI VEGETABLE ROLL ◆*** 14
beets, asparagus, avocado, yuzu kosho
- HAMACHI CRUDO*** 18 KAGOSHIMA, JP
Thai chili sauce, ponzu
- ALASKAN KING CRAB ROLL ◆*** 29
baked king crab, tuna, serrano pepper, 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*◆** 21
hand pressed tortillas, avocado, tomatillo crema, cilantro
- FISH & CHIPS*** 23
Mediterranean Loup de Mer, tartar sauce, french fries
- BUCK'S FAMOUS FISH SANDWICH*** 22
pan seared Mediterranean Loup de Mer, house tartar, lettuce, tomato, pickle
- A.O.B. CHEESEBURGER*** 19
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 CAKES 'THE LUNCH VERSION'*** 25
jumbo lump crab NO FILLERS!, pommery mustard, farmers market vegetable
- PAN CRISP YELLOWTAIL SNAPPER ◆ ALLIGATOR REEF, FL** 33
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

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

WINE BY THE GLASS

SPARKLING / ROSÉ

Acinum Prosecco Italy	13/46
The Diver Brut California	13/46
Peyrassol La Croix Provence Rosé France	15/52
Ultraviolet Sparkling Rosé California	13/46

WHITE WINE

Cadre 'Sea Queen' Albariño Central Coast	14/49
Wai Wai Sauvignon Blanc New Zealand	13/46
Chemin du Cormier 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

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 Central Coast	14/49
Hook & Ladder Cabernet Sonoma County	17/59
Far Niente 'Post & Beam' Cabernet Napa Valley	20/70

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