



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
- TUNA CRISPY RICE** ◊* 19
#1 Bigeye tuna, avocado, spicy aioli, sesame oil
- SMOKED TROUT DIP** 17
Ducktrap Farms trout, watermelon radish, saltines
- CRISPY CALAMARI** ◊ POINT JUDITH, RI 18
Thai dipping sauce, KILLER louie dressing
- VOODOO FRIED RICE** 17
shrimp, chicken, peas, gochujang, red Fresnos
- BAJA SHRIMP CEVICHE** ◊ SEA OF CORTEZ 19
wild shrimp, cucumber, cilantro, tomato, avocado
- J.T.'S BROILERS*** 23
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*** 26
seared #1 Bigeye 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 Bigeye tuna
- TEMAKI TUNA TARTARE*** 18
#1 Bigeye tuna, kizami, crispy nori, sushi rice
- DELUXE SPICY TUNA ROLL** ◊* 17
#1 Bigeye 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*** KAGOSHIMA, JP 18
Thai chili sauce, ponzu
- ALASKAN KING CRAB ROLL** ◊* 29
baked king crab, tuna, serranos, soy paper, avocado

Seasonal Soup

NEW ENGLAND CLAM CHOWDER 12

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*** 19
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*** MT DESERT ISLAND, ME 27
Spanish chorizo, white wine, grilled rustic sourdough
- SHRIMP SCAMPI RISOTTO** ◊ 34
Sea of Cortez wild shrimp, garlic, fresh herbs
- PAN CRISP YELLOWTAIL SNAPPER** ◊ ALLIGATOR REEF, FL 35
lemon caper beurre blanc, farmers market vegetable
- DIVER SCALLOPS** ◊* GEORGES BANKS, ATLANTIC 43
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.) 55
- ELITE PRIME NY STRIP** ◊* (14oz.) 63
- RIBEYE STEAK** ◊* (16oz.) 58
- BONE IN RIBEYE** ◊* (32oz.) 110

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** 30
- 1/4 lb. King Crab** 37.50
- Scallop*** 10 ea
- Crab Cake*** 24 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, b nedictine, combier,
orange bitters

ESPRESSO MARTINI

St. George vodka, cold brew coffee, coffee liqueur,
served up (try with Casamigos Reposado +5)

IN THE WELL: St. George Standard vodka,
Ford's gin, Coraz n Silver tequila,
Old Forester bourbon, Flor De Cana rum,
Old Overholt rye, Cutty Sark scotch

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' Golden Ale, non-alcoholic, 12oz 6

GALIPETTE EXTRA BRUT (BOTTLE) Cidre, GF, France, 5.5% 8

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 & caramel, earthy, crisp

ARIZONA SAKE "THE ORIGINAL" 370ml 48
slightly fruity, well-balanced, sweetly dry, slight acidity

WINE SELECTIONS

SPARKLING / ROS 

glass quartino bottle

Acinum Prosecco Italy 13 - 46

The Diver Brut California 13 - 46

Ultraviolet Sparkling Ros  Napa Valley 13 - 45

Peyrassol 'La Croix' Ros  France 15 23 52

WHITE

Cadre 'Sea Queen' Albari o Central Coast 14 21 49

Wai Wai Sauvignon Blanc New Zealand 13 20 46

Chemin du Cormier Sauvignon Blanc Sancerre 17 26 59

Left Coast Pinot Gris Willamette Valley 14 21 49

Tyler Chardonnay Santa Barbara County 15 23 52

Dutton-Goldfield Chardonnay Russian River Valley 17 26 59

RED

Upwell Pinot Noir Mendocino 14 21 49

Birichino Pinot Noir Central Coast 17 26 59

'La Cuadrilla' Red Blend Santa Barbara County 14 21 49

Trefethen 'Eschol' Red Blend Napa Valley 15 23 52

Montoya Cabernet Central Coast 14 21 49

Hook and Ladder Cabernet Sonoma County 17 26 59

*Our Maritime Wine Program highlights wines sourced
from vineyards within 30 miles of a coastline.*

Reserve Wines

For full reserve list, see our GOOD STUFF book

SPARKLING

NV Gaston Chiquet 'Tradition' Brut Champagne 105

NV Bollinger 'Special Cuvee' Brut Champagne 165

NV Billecart-Salmon Brut Rose Champagne 200

2013 Dom Perignon Brut Champagne 395

WHITE

2022 Troix Nois Sauvignon Blanc Napa Valley 85

2022 Eyrie 'Vineyard' Estate Pinot Gris Willamette Valley 70

2022 Ramey Chardonnay Russian River Valley 70

2020 Daniel-Etienne Chardonnay Chablis 85

2021 Kistler 'Les Noisetier' Chardonnay Sonoma Coast 145

RED

2021 Illahe 'Bon Sauvage' Pinot Noir Willamette Valley 85

2022 EnRoute Pinot Noir Russian River Valley 100

2021 Sea Smoke 'Ten' Pinot Noir Santa Rita Hills 200

2019 Cotiere Bordeaux Blend Santa Ynez Valley 85

2019 G.D. Vajra di 'Albe' Barolo 95

2019 Arietta 'H Block' Red Blend Napa Valley 250

2020 'Crossbarn' Cabernet Sauvignon Napa Valley 105

2019 O'Shaughnessy Cabernet Napa Valley 165

2021 Darioush 'Signature' Cabernet Napa Valley 235

2017 Heitz 'Martha's Vineyard' Cabernet Napa Valley 495

2019 Shafer 'Hillside Select' Cabernet Napa Valley 650