



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.

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

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
HAMACHI CRUDO\* 18
KAGOSHIMA, JP
Thai chili sauce, ponzu
ALASKAN KING CRAB ROLL 29
baked king crab, tuna, serranos, 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 CAKE 'THE LUNCH VERSION'\* 25
jumbo lump crab NO FILLERS!, pommery mustard, farmers market vegetable
PAN CRISP YELLOWTAIL SNAPPER 33
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.
diamond 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,  
Ford's gin, Corazón Silver tequila,  
Old Forester bourbon, Flor De Cana rum,  
Old Overholt rye, Cutty Sark scotch

## WINE SELECTIONS

### SPARKLING / ROSÉ

glass quartino bottle

Acinum Prosecco Italy	13	-	46
The Diver Brut California	13	-	46
Ultraviolet Sparkling Rosé Napa Valley	13	-	46
Peyrassol 'La Croix' Rosé France	15	23	52

### WHITE

Cadre 'Sea Queen' Albariño Central Coast	14	21	49
Wai Wai Sauvignon Blanc New Zealand	13	20	46
Chemin du Cormier Sauvignon Blanc Sancerre	17	26	59
Big Salt Riesling Blend Oregon	15	23	52
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
Whitehall Lane 'Stage' Pinot Noir Sonoma 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 & Ladder Cabernet Sonoma County	17	26	59
Far Niente 'Post & Beam' Cabernet Napa Valley	20	30	70

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

## 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., N/A	6