



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* 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
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* 18
KAGOSHIMA, JP
Thai chili sauce, ponzu
ALASKAN KING CRAB ROLL 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

- 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.
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

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 / ROSÉ

glass quartino bottle

Acinum Prosecco Italy	13	-	46
The Diver Brut California	13	-	46
Ultraviolet Sparkling Rosé Napa Valley	13	-	45
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
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 and Ladder Cabernet Sonoma County	17	26	59

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

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