



CAMELBACK

## BUCK &amp; RIDER

ABBY'S OYSTER BAR

SUMMER 2025 / LUNCH MENU

## SHAREABLE

|                                                         |    |
|---------------------------------------------------------|----|
| <b>SMOKED TROUT DIP</b>                                 | 16 |
| Ducktrap Farms trout, saltines, watermelon radish       |    |
| <b>CRISPY BRUSSELS SPROUTS ♦</b>                        | 18 |
| apple gastrique, almonds, goat cheese dipping sauce     |    |
| <b>EDNA'S PICNIC CHICKEN SNACK ♦</b>                    | 14 |
| herbs, spices, hot sauce, ranch dipping sauce           |    |
| <b>VOODOO FRIED RICE</b>                                | 18 |
| shrimp, chicken, peas, gochujang, red Fresnos           |    |
| <b>CRISPY CALAMARI ♦ POINT JUDITH, RI</b>               | 17 |
| Thai dipping sauce, KILLER Louie dressing               |    |
| <b>TUNA CRISPY RICE ♦*</b>                              | 18 |
| #1 Bigeye tuna, avocado, sesame, spicy aioli            |    |
| <b>BAJA SHRIMP CEVICHE ♦ SEA OF CORTEZ</b>              | 19 |
| wild shrimp, cucumber, tomato, avocado, cilantro        |    |
| <b>J.T.'S BROILERS*</b>                                 | 23 |
| six oysters on the half shell charbroiled to perfection |    |

*Seasonal Soup***SHRIMP & CRAB GAZPACHO 16**

Sea of Cortez wild shrimp, blue crab,  
tomato and cucumber – chilled and refreshing!

## SALAD SELECTIONS

|                                                                              |    |
|------------------------------------------------------------------------------|----|
| <b>CAESAR*</b>                                                               | 15 |
| sweet gem lettuces, Parmesan Reggiano,<br>hand-torn croutons                 |    |
| <b>EMERALD COAST TUNA PICNIC</b>                                             | 24 |
| Spanish Ortiz tuna, Beecher's smoked cheddar,<br>seasonal melon              |    |
| <b>B&amp;R RESERVE STEAK SALAD*</b>                                          | 25 |
| filet mignon, mixed greens, goat cheese, cauliflower,<br>chervil vinaigrette |    |
| <b>DUNGENESS CRAB 'WEDGE'*♦</b>                                              | 32 |
| iceberg lettuce, egg, heirloom tomatoes, olives,<br>KILLER Louie dressing    |    |
| <b>TUNA TATAKI*</b>                                                          | 25 |
| seared #1 Bigeye tuna, XO dressing,<br>goat cheese, mixed greens             |    |

*Seafood Market Salad*

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

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

## THE SUSHI BAR

|                                                        |       |
|--------------------------------------------------------|-------|
| <b>NIGIRI 3PC/6PC ♦*</b>                               | 12/22 |
| Ora King salmon, hamachi, #1 Bigeye tuna               |       |
| <b>TEMAKI TUNA TARTARE*</b>                            | 19    |
| #1 Bigeye tuna, kizami, crispy nori, sushi rice        |       |
| <b>DELUXE SPICY TUNA ROLL ♦*</b>                       | 18    |
| #1 Bigeye tuna, avocado, spicy aioli                   |       |
| <b>CRUNCHY SHRIMP ROLL ♦</b>                           | 18    |
| roasted almonds, avocado, spicy aioli, serranos        |       |
| <b>HAMACHI &amp; SALMON ROLL ♦*</b>                    | 18    |
| Ora King salmon, hamachi, asparagus, soy paper         |       |
| <b>YASAI VEGETABLE ROLL ♦*</b>                         | 15    |
| beets, asparagus, avocado, yuzu kosho                  |       |
| <b>HAMACHI CRUDO* KAGOSHIMA, JP</b>                    | 19    |
| Thai chili sauce, ponzu                                |       |
| <b>ALASKAN KING CRAB ROLL ♦*</b>                       | 24    |
| baked king crab, tuna, serranos,<br>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

|                                                                                     |    |
|-------------------------------------------------------------------------------------|----|
| <b>GRILLED FISH TACOS*♦</b>                                                         | 21 |
| hand-pressed tortillas, avocado, tomatillo crema, cilantro                          |    |
| <b>FISH &amp; CHIPS*</b>                                                            | 24 |
| Mediterranean Loup de Mer, tartar sauce, french fries                               |    |
| <b>BUCK'S FAMOUS FISH SANDWICH*</b>                                                 | 23 |
| pan seared Mediterranean Loup de Mer,<br>house tartar, lettuce, tomato, pickle      |    |
| <b>A.O.B. CHEESEBURGER*</b>                                                         | 20 |
| B&R Reserve beef, Beecher's smoked cheddar,<br>crispy onion, french fries           |    |
| <b>TROFIE PASTA</b>                                                                 | 24 |
| shrimp, housemade chicken sausage, Tuscan kale,<br>sun-dried tomatoes, almond pesto |    |
| <b>CRAB CAKE 'THE LUNCH VERSION'*</b>                                               | 25 |
| jumbo lump crab NO FILLERS!, pommery mustard,<br>farmers market vegetable           |    |
| <b>PAN CRISP YELLOWTAIL SNAPPER ♦ ALLIGATOR REEF, FL</b>                            | 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

#### SANT' ANDREA SPRITZ

Ford's gin, Italian amaro, house citrus-cello, sparkling wine

#### KYOTO SOUR

Ford's gin, plum wine, ginger, fresh citrus

#### SECRET GARDEN

St. George vodka, cucumber, yuzu, Chateau

#### THE DIRECT MARTINI

St. George vodka or Botanivore gin, premium vermouth  
*served full strength, table side!*

#### 40-LOVE

The Botanist gin, fresh citrus, allspice dram, peach tea

#### DIEGO RIVERA

Corazón Silver tequila, grapefruit, fresh thyme

#### ACE IN THE HOLE

Corazón Reposado tequila, fresh strawberry, lemon, French amaro

#### PLAYA DE PIÑA

chile-infused mezcal, pineapple, cilantro, lime

#### THE BEACHCOMBER

Navy strength rum, orgeat, French amaro, lime

#### GOLDEN HOUR

Old Forester bourbon, Amontillado sherry, honey, chamomile

#### BARREL-AGED OLD FASHIONED

Old Forester bourbon, house bitters, hand cut ice

#### 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, 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         | 15 | 22 | 52 |
| Wai Wai Sauvignon Blanc New Zealand              | 14 | 21 | 49 |
| Chemin du Cormier Sauvignon Blanc Sancerre       | 18 | 27 | 63 |
| Big Salt Riesling Blend Oregon                   | 16 | 24 | 56 |
| Left Coast Pinot Gris Willamette Valley          | 15 | 22 | 52 |
| Tyler Chardonnay Santa Barbara County            | 16 | 24 | 56 |
| Dutton-Goldfield Chardonnay Russian River Valley | 18 | 27 | 63 |
| Ramey Chardonnay Russian River Valley            | 20 | 30 | 70 |

### RED

|                                                |    |    |    |
|------------------------------------------------|----|----|----|
| Upwell Pinot Noir Mendocino                    | 15 | 22 | 52 |
| Whitehall Lane 'Stage' Pinot Noir Sonoma Coast | 18 | 27 | 63 |
| 'La Cuadrilla' Red Blend Santa Barbara County  | 14 | 21 | 49 |
| Trefethen 'Eschol' Red Blend Napa Valley       | 16 | 24 | 56 |
| Montoya Cabernet Central Coast                 | 15 | 22 | 52 |
| Hook & Ladder Cabernet Sonoma County           | 18 | 27 | 63 |
| Grgich Hills 'Estate' 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 |
| GREENWOOD BREWERY'S 'LUNA' Amber, AZ 5.4% | 9 |
| WREN HOUSE 'BIG SPILL' Pilsner, AZ 4.7%   | 9 |

### CAN

|                                                  |   |
|--------------------------------------------------|---|
| HOLIDAILY ♦ (GF) Blonde, CO 5%, 12oz.            | 7 |
| ATHLETIC 'UPSIDE DAWN' Golden Ale, CA 12oz., N/A | 7 |