



CAMELBACK

BUCK & RIDER

ABBY'S OYSTER BAR

SUMMER 2025 / LUNCH MENU

SHAREABLE

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

CAESAR*	15
sweet gem lettuces, Parmesan Reggiano, hand-torn croutons	
EMERALD COAST TUNA SALAD	24
Spanish Ortiz tuna, Beecher's smoked cheddar, seasonal melon — THE PERFECT SUMMER DISH!	
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	
TUNA TATAKI*	25
seared #1 Bigeye tuna, XO dressing, goat cheese, mixed greens	

Seafood Market Salad

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

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

THE SUSHI BAR

NIGIRI 3PC/6PC ♦*	12/22
Ora King salmon, hamachi, #1 Bigeye tuna	
TEMAKI TUNA TARTARE*	19
#1 Bigeye tuna, kizami, crispy nori, sushi rice	
DELUXE SPICY TUNA ROLL ♦*	18
#1 Bigeye tuna, avocado, spicy aioli	
CRUNCHY SHRIMP ROLL ♦	18
roasted almonds, avocado, spicy aioli, serranos	
HAMACHI & SALMON ROLL ♦*	18
Ora King salmon, hamachi, asparagus, soy paper	
YASAI VEGETABLE ROLL ♦*	15
beets, asparagus, avocado, yuzu kosho	
HAMACHI CRUDO* KAGOSHIMA, JP	19
Thai chili sauce, ponzu	
BAKED YUZU CRAB ROLL ♦*	24
blue 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*	24
Mediterranean Loup de Mer, tartar sauce, french fries	
BUCK'S FAMOUS FISH SANDWICH*	23
pan seared Mediterranean Loup de Mer, house tartar, lettuce, tomato, pickle	
A.O.B. CHEESEBURGER*	20
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 ♦ 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

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