



BUCK & RIDER

WHERE MOMENTS...



BECOME MEMORIES.

PRIVATE DINING AND SPECIAL EVENTS

From the hands of fishermen to our kitchens to your celebrations, every detail matters.

At Buck & Rider, we bring in the world's freshest seafood daily, prepare it with care, and serve it in spaces designed for connection—so every gathering feels effortless, every celebration unforgettable.

Our fully customizable menus are meant to be shared and savored—crafted for celebration, complemented by a maritime-focused wine list that transports, and delivered with the kind of attentive hospitality that allows you to be fully present. With private rooms, airy patios, and three distinct locations, each event is thoughtfully tailored so every event runs flawlessly.

HERE TO PLAN EVERY DETAIL

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(480) 863-8844



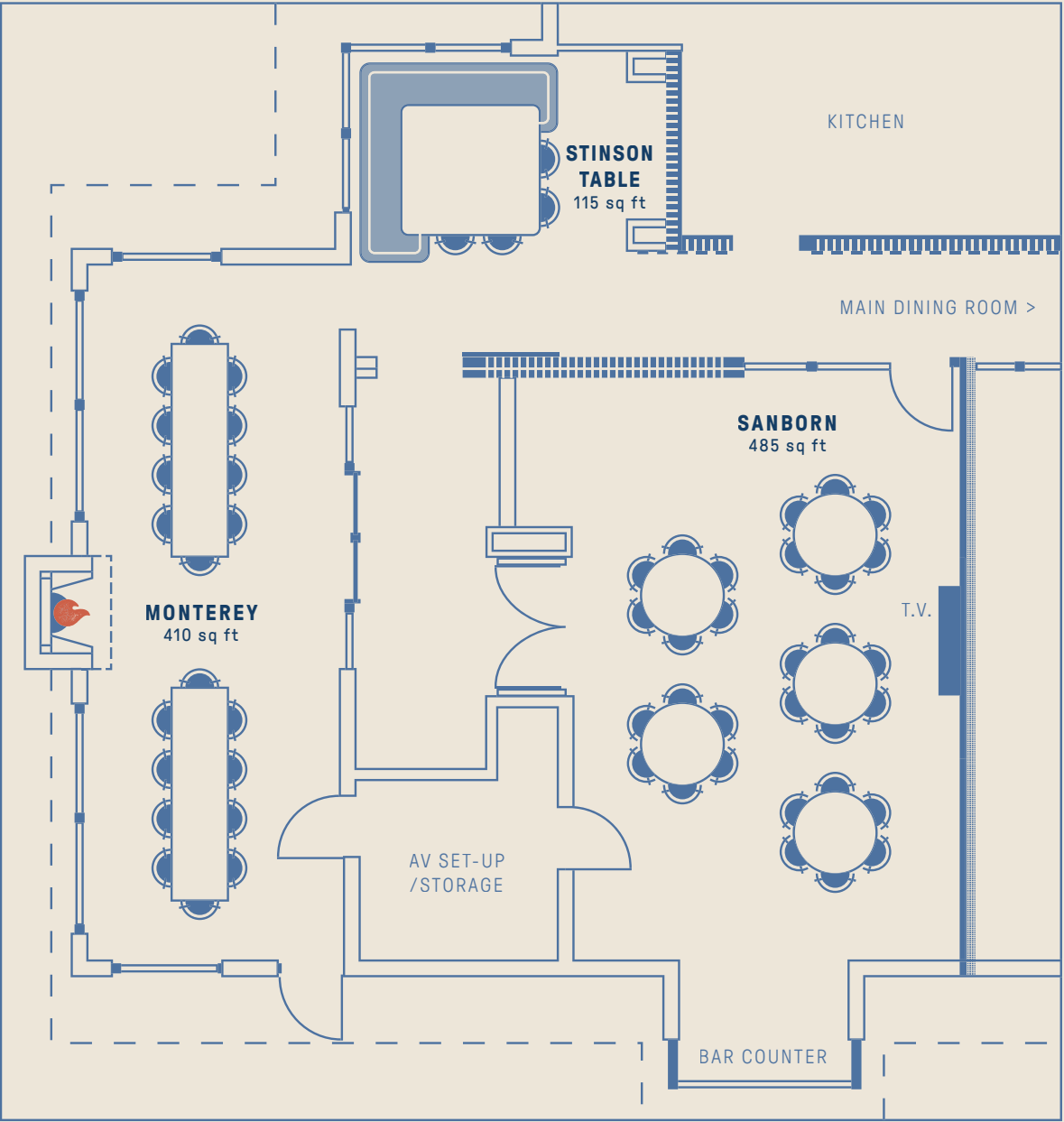


OUR SPACES

10,000 square feet; includes three private rooms, Abby’s Oyster Bar and Alcove, a 10-seat Sushi bar, our main dining area, and two heated patios.

THREE PRIVATE DINING ROOMS

Our three thoughtfully designed private dining rooms, whether combined or used on their own, create a perfect atmosphere for any type of gathering.



Full customization is available. Menu items and prices are subject to change due to availability and seasonality. Price does not include 9.1% Sales tax and 24% taxable service charge.

MONTEREY ROOM

18-20 SEATED

This is the perfect dining option for special occasions such as rehearsal dinners, business meetings, or even just a casual night out with friends! This room offers a private entrance, functioning fireplace (seasonal), and is fully enclosed. Complimentary projector & screen is also available upon request. A preset event menu is required, which we are happy to customize! May be combined with the Sanborn Room (pg 8) for larger events.



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SANBORN ROOM

32 SEATED / 45 RECEPTION

The Sanborn Room is our largest of our private dining spaces, perfect for both reception style and seated dinners alike! Features include a flexible room layout depending on the nature of your event, 60” wall-mounted tv, and bar top for interactive beverage and food displays (ranging from raw bar shucking, sushi rolling, and so much more!). Family-Style Menu required. May be combined with the Monterey Room (pg 6) for larger events.



THE STINSON TABLE

10 SEATED

Set apart from the hustle and bustle of our main dining room, this booth located in our private event space offers the true VIP experience for smaller, more intimate gatherings.

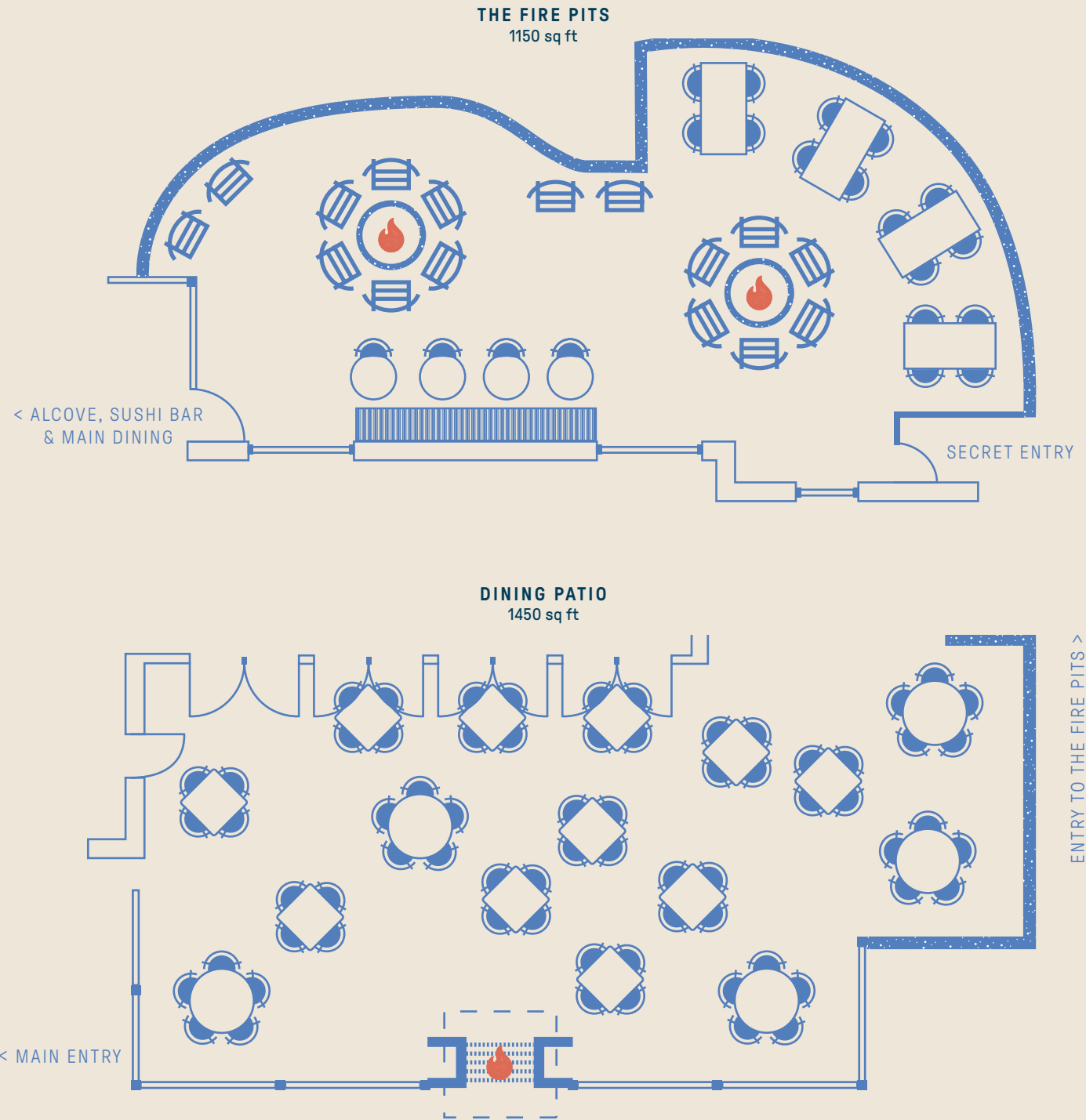


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TWO STUNNING PATIOS

In addition to our three private rooms,
our two heated/misted patio spaces are available for booking.



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DINING PATIO

68 SEATED

Dining al fresco has never looked so good! Our east dining patio boasts a dedicated fireplace (seasonal) and ambient lighting to create an elegant dining experience for you and your guests. Complete with private outdoor entry and fully closed glass doors to create additional privacy from the hustle and bustle of the main dining room. Buffet Style menu required.



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THE FIRE PITS

30 SEATED / 75 RECEPTION

Our Fire Pit Patio is your go-to reception venue! This patio space offers a variety of seating for your guests, including Adirondack chairs, high top tables, and booths! Enhanced by umbrellas and misters in the summer, and overhead heaters and fire pits in the cooler months, this is the perfect year-round location to sit back and enjoy! Passed and stationary small bites offered. Full menu not available.



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“One cannot think well, love well,
sleep well, if one has not dined well.”

- Virginia Woolf

SAMPLE MENUS

On the following pages, you will find sample dinner, lunch, and brunch menus. Full customization is available. Menu items and prices are subject to change due to availability and seasonality.

Our team goes to extraordinary lengths to bring you the best ingredients. We take a mindful approach to sourcing, buying directly from small producers around the world. We fly their catch into our kitchens seven days a week. Our commitment to quality goes far beyond seafood. Steaks come from our B&R Reserve beef program: USDA certified, aged, and cut to our specifications.

Our cocktails follow the same ingredient-driven philosophy, made with hand-squeezed juices and premium spirits.

THE RESERVES

Our Maritime Wine Program highlights wines sourced from vineyards within 30 miles of a coastline. Looking for a recommendation to pair with your dinner? Our Beverage Director will be happy to assist!

CHAMPAGNE		
NV Famille Moutard Blanc de Blanc Brut Champagne		95
NV Bollinger ‘Special Cuvee’ Brut Champagne		165
SAUVIGNON BLANC		
2022 Sinegal ‘Estate’ Napa Valley		85
2022 Merry Edwards Sauvignon Blanc Napa Valley		115
CHARDONNAY		
2023 Domaine Garnier et Fils Chablis		85
2023 Rombauer Chardonnay Los Carneros		105
2019 Kistler ‘Les Noisetiers’ Chardonnay Napa Valley		145
2022 Sea Smoke Chardonnay Santa Rita Hills		175
PINOT NOIR		
2021 Marine Layer ‘Lyra’ Pinot Noir Sonoma Coast		115
2022 Lonesome Rock Oregon Coast		130
2021 Roar ‘Sierra Mar’ Pinot Noir Santa Lucia Highlands		170
2021 Domaine De La Cote ‘La Cote’ Santa Rita Hills		250
RED BLEND		
2020 Chateau Haut Segottes Bordeaux Blend France		95
2020 G.D. Vajra ‘Albe’ Barolo Italy		95
2019 Ashes & Diamond ‘No.6’ Cabernet Franc Napa Valley		135
CABERNET SAUVIGNON		
2019 Domaine Eden Cabernet Sauvignon Santa Cruz Mountains		105
2021 La Pelle Napa Valley		140
2021 Barnett ‘Spring Mountain’ Cabernet Sauvignon Napa Valley		165
2019 Honig ‘Bartolucci’ Cabernet Sauvignon Napa Valley		205
2014 Silver Oak Caberent Sauvignon Alexander Valley		325
2019 The Mascot Bordeaux Blend Napa Valley		350
2017 Heitz Cellar ‘Martha’s Vineyard’ Caberent Sauvignon Napa Valley		495
2018 Shafer ‘Hillside Select’ Cabernet Sauvignon Napa Valley		650

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ENHANCEMENTS FOR THE TABLE

From fresh oysters and hand-rolled sushi to table-side cocktails and signature shareables, our enhancements bring extra flavors, energy, and connection to the table. Explore the options below and discover the perfect way to elevate your celebration.

Raw Bar

BY THE DOZEN

SELECTION OF FRESHLY SHUCKED OYSTERS \$46.8
SEA OF CORTEZ WILD SHRIMP \$58.8

Seafood Platters

PAPAGO PLATTER \$135 EA
6 oysters, half lobster,
4 Peruvian scallops,
¼ lb. Alaskan king crab,
4 Sea of Cortez wild shrimp



CAMELBACK PLATTER \$235 EA
12 oysters
whole lobster
4 Peruvian scallops,
¼ lb. Alaskan king crab,
6 Sea of Cortez wild shrimp



CATALINA PLATTER \$430 EA
12 oysters
8 Peruvian scallops,
whole lobster,
8 Sea of Cortez wild shrimp
½ lb Alaskan king crab
Dungeness crab
4 oz hamachi sashimi
4 oz #1 Bigeye tuna sashimi
½ oz golden osetra caviar

Shareables

CRISPY BRUSSELS SPROUTS \$18
apple gastrique, almonds,
goat cheese dipping sauce

CRISPY CALAMARI POINT JUDITH, RI \$18
Thai dipping sauce, KILLER Louie dressing

TUNA CRISPY RICE \$18
#1 Bigeye tuna, avocado, sesame, spicy aioli

J.T.’S BROILERS \$23
six oysters on the half shell charbroiled
to perfection –just get them!

EDNA’S PICNIC CHICKEN SNACK \$15
herbs, spices, hot sauce, ranch dipping sauce

Sushi

HAMACHI CRUDO KAGOSHIMA, JP \$19
Thai chili sauce, ponzu

BAKED YUZU CRAB ROLL \$24
blue crab, tuna, serranos, soy paper, avocado

DELUXE SPICY TUNA ROLL \$18
#1 Bigeye tuna, avocado, spicy aioli

CRUNCHY SHRIMP ROLL \$18
roasted almonds, avocado, spicy aioli,
serrano pepper

HAMACHI & SALMON ROLL \$18
Ora King salmon, hamachi, asparagus, soy paper

Table Side Mimosas

Choice of orange, cranberry, and grapefruit juice.

POGGIO COSTA PROSECCO ITALY \$46

THE DIVER BRUT CALIFORNIA \$46

M. HASLINGER BRUT CHAMPAGNE \$70

Caviar & Bubbly

14g Golden Ostera Caviar
paired with
NV Emile Paris’ Reserva’ Champagne

\$145

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EXPERIENTIAL ENHANCEMENTS

CUSTOM QUOTES AVAILABLE FOR
GROUPS OF 21+ GUESTS

Oyster Shucking

Bring the heart of Buck & Rider to your table with a live oyster shucking experience. Our team will showcase oysters flown in daily from the coasts, expertly shucked right in front of you. Guests will enjoy not just the flavor, but also the craft, tradition, and theater behind every shell.

Sushi Rolling

Add a touch of artistry to your gathering with a private sushi rolling station. One of our artisan chefs will handcraft sushi to order—sharing techniques, answering questions, and creating rolls that are as beautiful as they are delicious. It's interactive, elevated, and a crowd favorite.

Private Bartending

Elevate your celebration with a dedicated bartender, mixing and pouring just for you and your guests. From handcrafted cocktails and thoughtfully selected wines to crisp local beers, this enhancement turns your event into a true bar experience—tailored, effortless, and memorable.



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PLATED DINNER ONE

\$80 PER GUEST

Shareables

FRESH PULL-APART DINNER ROLLS
Maldon sea salt

Salad Course

ARCADIAN MIXED GREENS SALAD
watermelon radish, asparagus, shaved carrots, almonds,
orange segments, whole grain mustard vinaigrette

CAESAR SALAD
sweet gem romaine, Reggiano, hand-torn croutons

Entrée Course

All dishes with side served with farmer’s market vegetables.
Vegetarian entrée option available.

RIBEYE STEAK (16oz.)
B&R Reserve CAB, cut and aged to our specs

PAN CRISP YELLOWTAIL SNAPPER ALLIGATOR REEF, FL
lemon caper beurre blanc, market vegetable

MARY’S PAN ROASTED CHICKEN
sautéed greens, lemon, fresno chili, garlic

SHRIMP SCAMPI RISOTTO*
Sea of Cortez wild shrimp,
garlic, fresh herbs

TROFIE PASTA
shrimp, housemade chicken sausage,
tuscan kale, sun-dried tomatoes, almond pesto

DUNGENESS CRAB “WEDGE” *
iceberg lettuce, egg, heirloom tomatoes, olives,
KILLER Louie dressing

MAKE IT A SURF AND TURF FOR THE TABLE

1/2 LOBSTER 30	1/4 LB. KING CRAB 45	SCALLOP 10 ea	CRAB CAKE 24 ea	SHRIMP SCAMPI 5 ea
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Dessert Selection
Buck’s Famous Lemon Meringue Pie
Ask about our seasonal dessert availability!

DINNER ENHANCEMENTS
Add oysters, sushi, shareables, mimosas
and more to your event.
Explore options on page 17.

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PLATED DINNER TWO

\$90 PER GUEST

Shareables

FRESH PULL-APART DINNER ROLLS
Maldon sea salt

BAJA SHRIMP CEVICHE
Sea of Cortez wild shrimp, cucumber, tomato, cilantro, avocado

SMOKED TROUT DIP
Ducktrap farms trout, watermelon radish, saltine crackers

Salad Course

CAESAR SALAD
sweet gem romaine, Reggiano, hand-torn croutons

ARCADIAN MIXED GREENS SALAD
watermelon radish, asparagus, almonds, shaved carrots, orange segments, whole grain mustard vinaigrette

Entrée Course

All dishes with side served with farmer's market vegetables.
Vegetarian entrée option available.

TODAY'S FRESH FISH
flown in fresh daily and direct to our to chefs

SHRIMP SCAMPI RISOTTO
Sea of Cortez wild shrimp, garlic, fresh herbs

TROFIE PASTA
shrimp, housemade chicken sausage, tuscan kale, sun-dried tomatoes, almond pesto

MARY'S PAN ROASTED CHICKEN
sautéed greens, lemon, fresno chili, garlic

RIBEYE STEAK (16oz.)
B&R Reserve CAB, cut and aged to our specifications

CENTER CUT FILET MIGNON (8oz.)
B&R Reserve CAB, cut and aged to our specifications

MAKE IT A SURF AND TURF FOR THE TABLE

1/2 Lobster	1/4 lb. King Crab	Scallop	Crab Cake	Shrimp Scampi
30	45	10 ea	24 ea	5 ea

Dessert Selection

Buck's Famous Lemon Meringue Pie
Ask about our seasonal dessert availability!

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DINNER ENHANCEMENTS

Add oysters, sushi, shareables, mimosas and more to your event.
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PLATED DINNER THREE

\$105 PER GUEST

Shareables

FRESH PULL-APART DINNER ROLLS
Maldon sea salt

BAJA SHRIMP CEVICHE
Sea of Cortez wild shrimp, cucumber, tomato,
cilantro, avocado

THE PAPAGO PLATTER
6 oysters, half lobster, 4 scallops on a half shell,
1/4 lb. king crab, 4 Sea of Cortez wild shrimp
(per 8 - 12 guests)

Salad Course

CAESAR SALAD
sweet gem romaine, Reggiano,
hand-torn croutons

ARCADIAN MIXED GREENS SALAD
watermelon radish, asparagus, almonds,
shaved carrots, orange segments,
whole grain mustard vinaigrette

Entrée Course

All dishes with side served with farmer’s market vegetables.
Vegetarian entrée option available.

FRESH BLUE CRAB CAKES
jumbo lump crab NO FILLERS! pommery mustard

TODAY’S FRESH FISH
flown in fresh daily and direct to our to chefs

MAINE DIVER SCALLOPS
U10 dayboat scallops grilled or pan seared

MARY’S PAN ROASTED CHICKEN
sautéed greens, lemon, fresno chili, garlic

RIBEYE STEAK (16oz.)
B&R Reserve CAB, cut and aged to our specs

CENTER CUT FILET MIGNON (8oz.)
B&R Reserve CAB, cut and aged to our specs

MAKE IT A SURF AND TURF FOR THE TABLE

1/2 Lobster 30	1/4 lb. King Crab 45	Scallop 10 ea	Crab Cake 24 ea	Shrimp Scampi 5 ea
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Dessert Selection

Buck’s Famous Lemon Meringue Pie
Ask about our seasonal dessert availability!

DINNER ENHANCEMENTS

Add oysters, sushi, shareables, mimosas
and more to your event.
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PLATED DINNER FOUR

\$130 PER GUEST

Shareables

TUNA CRISPY RICE

#1 Bigeye tuna, avocado, spicy aioli, sesame oil

CRUNCHY SHRIMP ROLL

roasted almonds, avocado, spicy aioli, serranos

BAKED YUZU CRAB ROLL

blue crab, tuna, serranos, soy paper, avocado

THE CAMELBACK PLATTER

12 oysters, whole lobster, 4 scallops on a half shell,
1/4 lb. king crab, 6 Sea of Cortez wild shrimp
(per 8 to 12 guests)

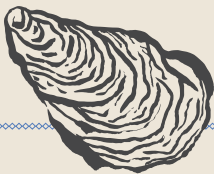
Salad Course

CAESAR SALAD

sweet gem romaine, Reggiano,
hand-torn croutons

ARCADIAN MIXED GREENS SALAD

watermelon radish, asparagus, almonds,
shaved carrots, orange segments,
whole grain mustard vinaigrette



Entrée Course

All dishes with side served with farmer's market vegetables.
Vegetarian entrée option available.

SHRIMP SCAMPI RISOTTO

Sea of Cortez wild shrimp, garlic, fresh herbs

TODAY'S FRESH FISH

flown in fresh daily and direct to our to chefs

MAINE DIVER SCALLOPS

U10 dayboat scallops grilled or pan seared

MARY'S PAN ROASTED CHICKEN

sautéed greens, lemon, fresno chili, garlic

ELITE PRIME NY STRIP (14 oz.)

B&R Reserve CAB, cut and aged to our specs

CENTER CUT FILET MIGNON (8 oz.)

B&R Reserve CAB, cut and aged to our specs

MAKE IT A SURF AND TURF FOR THE TABLE

1/2 Lobster
30

1/4 lb. King Crab
45

Scallop
10 ea

Crab Cake
24 ea

Shrimp Scampi
5 ea

Dessert Selection

Buck's Famous Lemon Meringue Pie
Ask about our seasonal dessert availability!

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DINNER ENHANCEMENTS

Add oysters, sushi, shareables, mimosas
and more to your event.

Explore options on page 17.

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FAMILY STYLE DINNER

\$92 PER GUEST

Shareables

SELECT 3

FRESH PULL-APART DINNER ROLLS
with maldon sea salt

EDNA'S PICNIC CHICKEN SNACK ♦
herbs, spices, hot sauce, ranch dipping sauce

CRISPY BRUSSELS SPROUTS ♦
apple gastrique, almonds,
goat cheese dipping sauce

TUNA CRISPY RICE
#1 Bigeye tuna, avocado, spicy aioli, sesame oil

SMOKED TROUT DIP
Ducktrap farms trout, watermelon radish,
saltine crackers

CRISPY CALAMARI ♦ POINT JUDITH, RI
Thai dipping sauce, KILLER Louie dressing

VOODOO FRIED RICE
shrimp, chicken, peas, gochujang, red fresnos

BAJA SHRIMP CEVICHE*♦
Sea of Cortez wild shrimp, cucumber,
cilantro, tomato, avocado

Market Vegetables

SELECT 2

ask about our current
seasonal market vegetable selections

Entrees

SELECT 3

FRESH BLUE CRAB CAKES
jumbo lump crab NO FILLERS!, pommery mustard

SHRIMP SCAMPI RISOTTO
Sea of Cortez wild shrimp, garlic, fresh herbs

TROFIE PASTA
vegetarian option available
tuscan kale, sun-dried tomatoes, almond pesto

MARY'S PAN ROASTED CHICKEN
sauteed greens, lemon, fresno chili, garlic

PAN CRISP YELLOWTAIL SNAPPER
lemon caper beurre blanc

RIBEYE STEAK (16OZ.)*
B&R Reserve certified Angus beef,
cut and aged to our specifications

Make it a Surf & Turf
served family style

½ Lobster	30
¼ lb. King Crab	45
Scallop	10 ea
Crab Cake	24 ea
Shrimp Scampi	5 ea

Desserts

SELECT 2

BUCK'S FAMOUS LEMON MERINGUE PIE
made fresh in-house

SEASONAL DESSERT
ask about our current selection



DINNER ENHANCEMENTS

Add oysters, sushi, shareables, mimosas and more to your event.
Explore options on page 17.

BUFFET DINNER

\$90 PER GUEST

The Meal

FRESH PULL-APART DINNER ROLLS
Maldon sea salt

SUSHI PLATTERS
Crunchy Shrimp Roll | Vegetable Roll | Deluxe Spicy Tuna Roll

ARCADIA MIXED GREENS SALAD
watermelon radish, asparagus, almonds, shaved carrots,
orange segments, whole grain mustard vinaigrette

VOODOO FRIED RICE
shrimp, chicken, peas, gochujang, red fresnos

FRESH BLUE CRAB CAKES
jumbo lump crab NO FILLERS! pommery mustard,

BBQ PORK RIBS
fall off the bone tender, house made bbq sauce

SHRIMP SCAMPI RISOTTO
Sea of Cortez wild shrimp, garlic, fresh herbs

PAN CRISP YELLOWTAIL SNAPPER
lemon caper beurre blanc

MARKET VEGETABLE OF THE DAY

Dessert Selection

SELECT 2

BUCK'S FAMOUS LEMON MERINGUE PIE
made fresh in-house

SEASONAL DESSERT
ask about our current selection



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TRAY PASSED OR DISPLAYED

Ask your event specialist for custom pricing quote.
Seafood items subject to change due to seasonality.

- SHRIMP COCKTAIL | \$4.90 ea**
Sea of Cortez wild shrimp
with cocktail sauce
- TUNA CRISPY RICE | \$6 ea**
#1 Bigeye tuna, avocado, spicy aioli, sesame
- EDNA'S PICNIC CHICKEN SNACK | \$5**
herbs, spices, hot sauce, ranch dipping sauce

- SMOKED TROUT DIP | \$5 ea**
served on cracker
- BAJA SHRIMP CEVICHE | \$6 ea**
wild shrimp, cucumber, tomato,
cilantro, avocado, served with chip
- MINI BLUE CRAB CAKES | \$10 ea**
with Pommery Sauce

Sushi Display

- DELUXE SPICY TUNA ROLL**
#1 Bigeye tuna, avocado, spicy aioli
- CRUNCHY SHRIMP ROLL**
roasted almonds, avocado, spicy aioli,
serrano pepper
- HAMACHI & SALMON ROLL**
Ora King salmon, hamachi, asparagus, soy paper
- YASAI VEGETABLE ROLL**
beets, asparagus, avocado, yuzu kosho
- CRUNCHY TOFU ROLL**
XO marinated tofu, tempura asparagus,
mixed greens
- BAKED YUZU CRAB ROLL**
blue crab, tuna, soy paper, avocado,
serrano pepper

Salad Display

- CAESAR SALAD**
sweet gem romaine, Reggiano, hand-torn croutons
- ARCADIAN MIXED GREENS SALAD**
watermelon radish, asparagus, almonds,
shaved carrots, orange segments,
whole grain mustard vinaigrette

Raw Bar Display

- THE PAPAGO**
6 oysters
half lobster
1/4 lb Alaskan king crab
4 scallops on a half shell
4 Sea of Cortez wild shrimp
- THE CAMELBACK**
12 oysters
whole lobster
1/2 lb Alaskan king crab
8 scallops on a half shell
8 Sea of Cortez wild shrimp
- BY THE DOZEN**
selection of freshly shucked oysters \$46.8
sea of cortez wild shrimp \$58.8

Dessert Stations

- SEASONAL PIE OR CAKE**
Buck's Famous Lemon Meringue Pie
Chocolate Cake
\$6.50 per portion (mini slice)
- SEASONAL GELATO**
\$7 per guest

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PLATED LUNCH ONE

AVAILABLE WEEKDAYS 11AM-3PM
\$38 PER GUEST

Shareables

BAJA SHRIMP CEVICHE

Sea of Cortez wild shrimp, cucumber, tomato, cilantro, avocado

SMOKED TROUT DIP

Ducktrap farms trout, watermelon radish, saltine crackers

Entree Course

VEGETABLE ROLL

beets, asparagus, avocado, yuzu kosho

CRUNCHY SHRIMP ROLL

roasted almonds, avocado, spicy aioli

CAESAR SALAD WITH WILD SHRIMP

sweet gems, Parmesan Reggiano,
hand-torn croutons, topped with
4 Sea of Cortez wild shrimp, grilled or chilled

EMERALD COAST TUNA SALAD

Spanish Ortiz tuna, Beecher's smoked cheddar,
seasonal melon

GRILLED FISH TACOS

hand pressed tortilla, avocado,
tomatillo crema, cilantro

A.O.B. CHEESEBURGER

B&R Reserve certified angus beef,
Beecher's smoked cheddar, crispy onion

Dessert

Enjoy dessert for an additional
\$7.50 per portion

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LUNCH ENHANCEMENTS

Add oysters, sushi, shareables, mimosas and more to your event.
Explore options on page 17.

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PLATED LUNCH TWO

AVAILABLE WEEKDAYS 11AM-3PM
\$45 PER GUEST

Shareables

BAJA SHRIMP CEVICHE

Sea of Cortez wild shrimp, cucumber, tomato, cilantro, avocado

TUNA CRISPY RICE

#1 Bigeye tuna, avocado, spicy aioli, sesame

Entrée Course

EMERALD COAST TUNA

Spanish Ortiz tuna, Beecher’s smoked cheddar, seasonal melon

DELUXE SPICY TUNA

sushi grade tuna, avocado, spicy aioli

VEGETABLE ROLL

beets, asparagus, avocado, yuzu kosho

BUCK’S FAMOUS FISH SANDWICH

pan seared loup de mer, house tartar, lettuce, tomato, pickle, poppyseed roll

CRAB CAKES ‘THE LUNCH VERSION’

jumbo lump crab NO FILLERS!, pommery mustard, farmers market vegetable

A.O.B. BURGER

B&R Reserve certified angus beef, smoked Beecher’s cheddar, crispy shallots

TROFIE PASTA

shrimp, housemade chicken sausage, sun-dried tomatoes, tuscan kale, almond pesto

Dessert

Enjoy dessert for an additional \$7.50 per portion

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LUNCH ENHANCEMENTS

Add oysters, sushi, shareables, mimosas and more to your event.
Explore options on page 17.

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FAMILY STYLE LUNCH

AVAILABLE WEEKDAYS 11AM-3PM
\$60 PER GUEST

Shareables & Salads

SELECT 3

SMOKED TROUT DIP

Ducktrap farms trout, watermelon radish, saltines

BAJA SHRIMP CEVICHE

Sea of Cortez wild shrimp, cucumber, cilantro, tomato, avocado

TUNA CRISPY RICE

#1 Bigeye tuna, avocado, spicy aioli, sesame oil

CRISPY BRUSSELS SPROUTS

apple gastrique, almonds, goat cheese dipping sauce

VOODOO FRIED RICE

shrimp, chicken, peas, gochujang, red Fresnos

CRISPY CALAMARI

Thai dipping sauce, KILLER Louie dressing

EDNA'S PICNIC CHICKEN SNACK

herbs, spices, hot sauce, ranch dipping sauce

SEASONAL VEGETABLES

ask about our current selections

ARCADIAN MIXED GREENS SALAD

watermelon radish, shaved carrots, asparagus, roasted almonds, orange, chervil vinaigrette

CAESAR SALAD

sweet gems, Reggiano, hand-torn croutons

B&R RESERVE STEAK SALAD + \$8 per guest

filet mignon, mixed greens, goat cheese, cauliflower, chervil vinaigrette

Entrees

SELECT 3

GRILLED FISH TACOS

hand-pressed tortilla, avocado, tomatillo crema, cilantro

TROFIE PASTA

shrimp, housemade chicken sausage, Tuscan kale, sun-dried tomatoes, almond pesto

PAN CRISP YELLOWTAIL SNAPPER

lemon caper beurre blanc, farmers market vegetable

MARY'S PAN ROASTED CHICKEN

sautéed greens, lemon, fresno chili, garlic

BUCK'S FAMOUS FISH SANDWICH

pan seared loup de mer, house tartar, lettuce, tomato, pickle, poppyseed roll

SUSHI SELECTIONS

choice of 2 rolls

Spicy Tuna

#1 Bigeye tuna, avocado, spicy aioli

Hamachi & Salmon

Ora King salmon, hamachi, asparagus, soy paper

Yasai Vegetable

beets, asparagus, avocado, yuzu kosho

Desserts

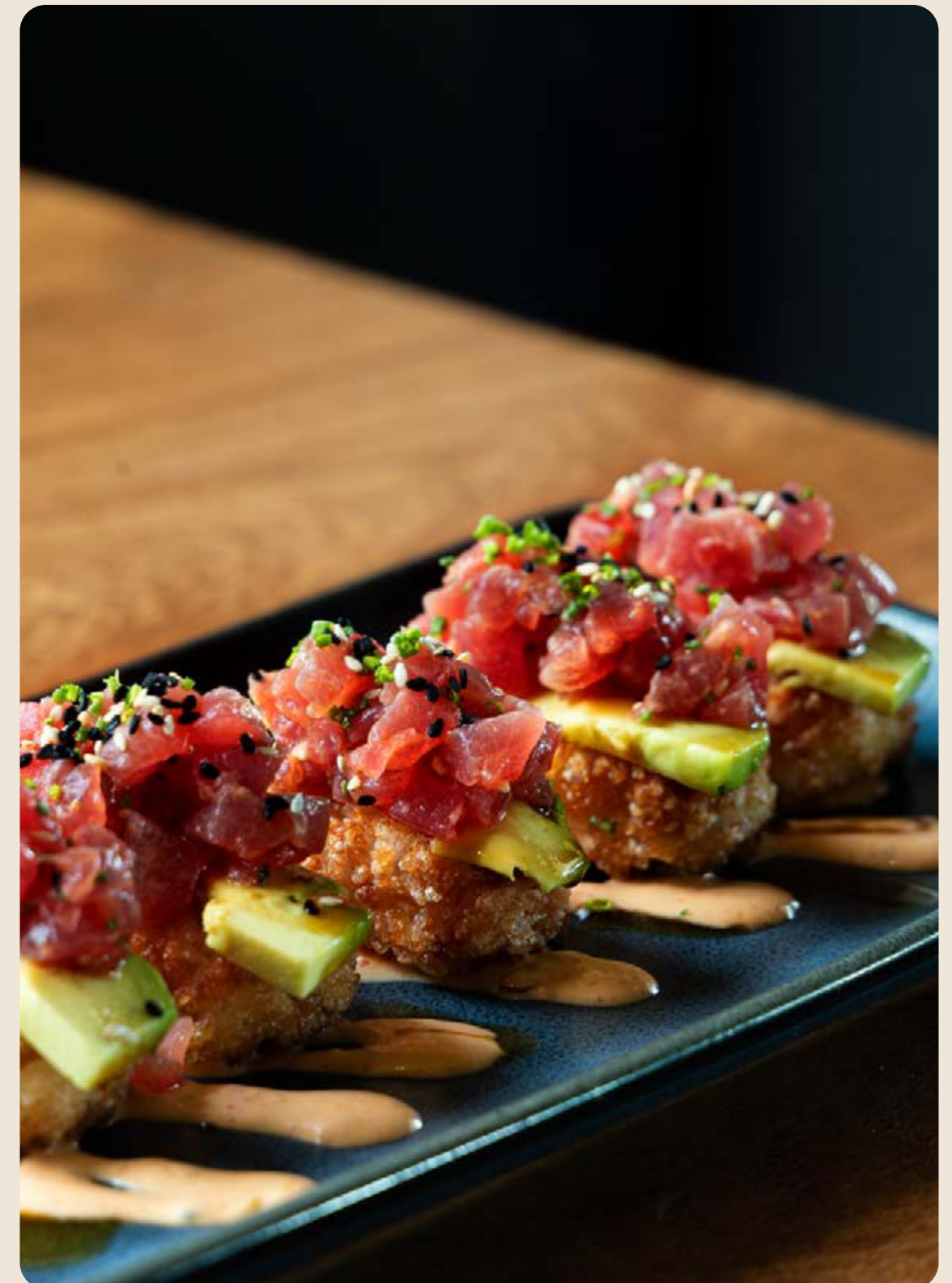
SELECT 2

BUCK'S FAMOUS LEMON MERINGUE PIE SEASONAL DESSERT

&

LUNCH ENHANCEMENTS

Add oysters, sushi, shareables, mimosas and more to your event. Explore options on page 17.



Full customization is available. Menu items and prices are subject to change due to availability and seasonality. Price does not include 9.1% Sales tax and 24% taxable service charge.



FAMILY STYLE BRUNCH

AVAILABLE WEEKENDS UNTIL 3PM
\$72 PER GUEST

Shareables SELECT 3

HOMEMADE BISCUITS
rosemary, whipped honey butter

BAJA SHRIMP CEVICHE
Sea of Cortez wild shrimp, cucumber, cilantro,
tomato, avocado

SMOKED TROUT DIP
Ducktrap farms trout, watermelon radish, saltines

TUNA CRISPY RICE
#1 Bigeye tuna, avocado, spicy aioli, sesame oil

CRISPY BRUSSELS SPROUTS
apple gastrique, almonds, goat cheese dipping sauce

VOODOO FRIED RICE
shrimp, chicken, peas, gochujang, red Fresnos

CRISPY CALAMARI
Thai dipping sauce, KILLER Louie dressing

EDNA'S PICNIC CHICKEN SNACK
herbs, spices, hot sauce, ranch dipping sauce

Sides

SELECT 2
Enjoy 3 for an additional \$8 per guest

CRISPY HASH BROWNS

SEASONAL FRUIT

SEASONAL MARKET VEGETABLE

ARCADIAN MIXED GREENS SALAD
watermelon radish, carrots, asparagus,
almonds, orange, chervil vinaigrette

CAESAR SALAD
sweet gems, Reggiano, hand-torn croutons

Desserts SELECT 2

BUCK'S FAMOUS LEMON MERINGUE PIE
SEASONAL DESSERT

Entrees SELECT 3

ELITE PRIME NY STRIP STEAK & EGGS
prime NY strip, egg, tomato

EGGS BENEDICT
English muffin, Canadian bacon, spinach, hollandaise

SHRIMP & GRITS
Sea of Cortez wild shrimp, Marsh Hen Mill grits,
cheddar, bacon

SALMON TOAST
noble bread, herb creme fraiche (+egg)

AVOCADO TOAST
grilled sourdough, burrata, heirloom tomato (+egg)

FISH TACOS
hand-pressed tortilla, avocado,
tomatillo crema, cilantro

MARY'S PAN ROASTED CHICKEN
sautéed greens, lemon, fresno chili, garlic

SUSHI SELECTIONS
choice of 2 rolls

Spicy Tuna
#1 Bigeye tuna, avocado, spicy aioli

Hamachi & Salmon
Ora King salmon, hamachi, asparagus, soy paper

Yasai Vegetable
beets, asparagus, avocado, yuzu kosho

Half Off Bubbly!

PICK A BOTTLE & TAKE 50% OFF

Poggio Costa Prosecco Italy **46**
The Diver Brut California **46**
NV M. Haslinger Brut Champagne **70**
NV Emile Paris 'Reserve' Brut Champagne **95**
NV Bollinger 'Special Cuvée' Brut Champagne **165**

MAKE IT A MIMOSA with your choice of fresh
orange, cranberry, or grapefruit juice

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BUCK & RIDER

GROUP DINING & EVENT POLICIES

UNMET FOOD & BEVERAGE MINIMUMS

If your contracted food and beverage minimum is not met by the end of your event, you will be charged the remaining amount as an "Unmet Minimum". Minimums cannot be met with to-go orders of any kind or gift card purchases. Alternately, if your final bill is excess of your food and beverage minimum, you will be charged that outstanding difference at the conclusion of your event.

ARRIVAL & DEPARTURE

Please make sure that all confirmed event attendees arrive on time. Buck & Rider may be unable to change your event start and departure times on the day of your event.

DEPOSIT & CC FOR CONTRACT COMPLETION

In order to secure the date and time of your event, a Credit Card Authorization is required. The credit card is to be used for a non-refundable deposit (based on event size) in order to create a binding agreement for both guests and provider. This card will be held on file in the event of a no-show or cancellation within 24 hours resulting in charges for the food & beverage minimum in full, or payment refusal of any kind. Your deposit amount will be deducted from the amount due at the end of your private dining experience. A credit card or method of payment must be physically present for use for final charges.

GUARANTEE POLICY

Final guest counts are to be provided 3 days before your scheduled event date. We will do our best to accommodate guest count increases, but we cannot reduce contract price for guest count decreases. All guest count adjustment requests must be submitted in writing.

GRATUITY

A 20% gratuity is added to the final bill for all group dining and special event. Additional compensation for your service staff is welcome at your discretion.

TAX & STAFFING, PLANNING, LOGISTICS FEE

Per restaurant policy, the final bill will be subject to a 4% staffing, planning, logistics fee and 9.1% city, state & sales tax. The staffing, planning, logistics fee covers unique costs associated with your event.

FINAL BILL

Upon completion of your event, one final check will be presented. Up to 5 payment methods may be used. Any exceptions are up to the discretion of management.

CANCELLATION/ NO SHOW

Private dining deposits are non refundable and non transferable to another date. If your private event cancels within 24 hours, you will be charged the food & beverage minimum in full plus applicable tax + fees using the credit card on file for the deposit unless an additional payment method is provided for use instead.

ACTS OF GOD

Although very unlikely, circumstances well outside all of our control may require altering the plan we create together for your event. Such circumstances, including but not limited to weather conditions, governmental restrictions, Acts of God, civil commotion, etc. may require that we make alternate accommodations. If alternate accommodations are necessary, we will make every effort to plan the best alternative for you by restructuring, moving or rescheduling your event without penalty. If these alternate accommodations do not meet your needs, you may cancel your event and receive a refund for your deposit.

QUESTIONS? GET IN TOUCH

Leah Triller
Ltriller@buckandrider.com
(480) 863-8844

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