



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 18
POINT JUDITH, RI
Thai dipping sauce, KILLER Louie dressing
TUNA CRISPY RICE 19
#1 Bigeye tuna, avocado, sesame, spicy aioli
BAJA SHRIMP CEVICHE 19
Oishii shrimp, cucumber, tomato, avocado, cilantro
J.T.'S BROILERS* 23
six oysters on the half shell charbroile to perfection — just get them!

Seasonal Soup

NEW ENGLAND CLAM CHOWDER 13

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
B&R RESERVE STEAK SALAD* 26
filet mignon, mixed greens, goat cheese, cauliflower, chervil vinaigrette
DUNGENESS CRAB 'WEDGE'* 33
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

- Oishii 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 13/24
choice of: Ora King salmon, yuzu shrimp, 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, serrano
HAMACHI & SALMON ROLL 18
Ora King salmon, hamachi, asparagus, soy paper
YASAI VEGETABLE ROLL 15
beets, asparagus, avocado, yuzu kosho
CRUNCHY TOFU ROLL 15
XO marinated tofu, tempura asparagus, mixed greens
HAMACHI CRUDO* 19
KAGOSHIMA, JP
Thai chili sauce, ponzu
BAKED YUZU CRAB ROLL 24
blue 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* 22
hand-pressed tortillas, avocado, tomatillo crema, cilantro
FISH & CHIPS* 26
Mediterranean Loup de Mer, tartar sauce, french fries
BUCK'S FAMOUS FISH SANDWICH* 24
pan seared Mediterranean Loup de Mer, house tartar, lettuce, tomato, pickle
A.O.B. CHEESEBURGER* 21
B&R Reserve beef, Beecher's smoked cheddar, crispy onion, french fries
TROFIE PASTA 26
Oishii 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 34
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 17

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)

ZERO PROOF

GHIA SPRITZ

grapefruit, lemon, NA sparkling wine 12

ONWARD AND UPWARD

Pentire Seaward NA spirit, cucumber, lemon 12

PRIVATE DINING AND SPECIAL EVENTS

Host your next event in one of our thoughtfully designed private dining and event spaces.

WINE SELECTIONS

SPARKLING / ROSÉ

glass quartino bottle

Acinum Prosecco Italy	13	-	46
The Diver Brut California	13	-	46
M. Haslinger Brut Champagne	20	-	70
Ultraviolet Sparkling Rosé Napa Valley	13	-	45
Château Gassier Rosé Provence	15	23	52

WHITE

Cadre 'Sea Queen' Albariño Central Coast	15	22	52
Wai Wai Sauvignon Blanc New Zealand	14	21	49
Famille Natter Sauvignon Blanc Sancerre	18	27	63
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
Pride 'Mountain' Chardonnay Napa Valley	20	30	70

RED

Upwell Pinot Noir Mendocino	15	22	52
Birichino 'Saint Georges' Pinot Noir Central Coast	18	27	63
Illaha 'Bon Sauvage' Pinot Noir Willamette Valley	20	30	70
Marcel Malbec France	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

SAKE

TAKARA FUNE TREASURE SHIP JUNMAI GINJO	38
smooth, pure, refreshing, crisp, cherry blossoms	
HONJOZO NIGORI SACRED MIST	33
unfiltered, well-balanced, subtle sweetness, floral	
TSUKINOWA SHUZO, MIDNIGHT MOON YOI-NO-TSUKI	46
amber tint, notes of honey and caramel, earthy, crisp	

BEER SELECTIONS

DRAFT

THE SHOP 'CHURCH MUSIC' IPA, AZ 6.8%	9
WREN HOUSE 'BIG SPILL' Pilsner, AZ 4.7%	9
FATE 'HALF WAY TO HEFEN' Hefeweizen, AZ 4.8%	9

CAN

HOLIDAILY ♦ (GF) Blonde, CO 5%, 12oz	8
ATHLETIC 'UPSIDE DAWN' Golden Ale, non-alcoholic, 12oz	7