



CAMELBACK

BUCK & RIDER

Dinner
SUMMER

COCKTAILS

ALL 18

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, yuzu, cucumber, 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 liqueur, served up
(try with Casamigos Reposado +5)



ZERO PROOF

GHIA SPRITZ

grapefruit, lemon, NA sparkling wine 15

ONWARD AND UPWARD

Pentire Seaward NA spirit, cucumber, lemon 15

See "The Good Stuff" book for full listing of reserve wines, cocktails, liquors and more.

JOIN US FOR DAILY
HAPPY HOUR | 3-7 PM
available only at the bar & alcove

SHAREABLES

FRESH PULL-APART DINNER ROLLS 12
with Maldon sea salt

EDNA'S PICNIC CHICKEN SNACK ◊ 15
herbs, spices, hot sauce, ranch dipping sauce

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

TUNA CRISPY RICE ◊* 20
HAWAIIAN ISLANDS, PACIFIC
#1 Bigeye tuna, avocado, spicy aioli, sesame oil

SMOKED TROUT DIP 17
Ducktrap Farms trout, watermelon radish, saltines

CRISPY CALAMARI ◊ 18
POINT JUDITH, RI
Thai dipping sauce, KILLER louie dressing

VOODOO FRIED RICE 19
shrimp, chicken, peas, gochujang, red Fresno

BAJA SHRIMP CEVICHE ◊ 20
Oishii shrimp, cucumber, cilantro, tomato, avocado

SHRIMP & CRAB GAZPACHO
Oishii shrimp, blue crab, tomato and cucumber
— chilled and refreshing! 16

SALAD SELECTIONS

CAESAR* 15
sweet gem lettuces, Parmigiano Reggiano, hand-torn croutons

DUNGENESS CRAB 'WEDGE'* ◊ 34
PACIFIC NORTHWEST, USA
iceberg lettuce, egg, heirloom tomatoes, olives, KILLER Louie dressing

TUNA TATAKI* 26
seared #1 Bigeye tuna, XO dressing, goat cheese, mixed greens

SUSHI BAR



NIGIRI 3PC/6PC ◊* 13/24
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, serrano

HAMACHI & SALMON ROLL ◊* 18
Ora King salmon, hamachi, asparagus, soy paper

CRUNCHY TOFU ROLL 15
XO marinated tofu, tempura asparagus, mixed greens

HAMACHI CRUDO* 21
KAGOSHIMA, JP
Thai chili sauce, ponzu

BAKED YUZU CRAB ROLL ◊* 24
blue crab, tuna, serrano, soy paper, avocado

TODAY'S

Fish Selections

Flown in fresh from around the world.

Served with a side of mojo verde, piri piri, or lemon caper beurre blanc.

MKT

SEAFOOD & MORE

A.O.B. BURGER* 22
B&R Reserve beef, Beecher's smoked cheddar, crispy shallots, served with french fries

SHRIMP SCAMPI RISOTTO ◊ 35
Oishii shrimp, garlic, fresh herbs

TROFIE PASTA 27
Oishii shrimp, housemade chicken sausage, Tuscan kale, sun-dried tomatoes, almond pesto

MARY'S PAN ROASTED CHICKEN 31
all-natural, domestic-raised chicken, sauteed greens, lemon, Fresno chili, garlic

803 BEEF RIBS ◊ 36
Carolina gold bbq sauce, slow cooked and tender, served with a baked potato

PAN CRISP YELLOWTAIL SNAPPER ◊ 36
ALLIGATOR REEF, FL
lemon caper beurre blanc, market vegetable

DIVER SCALLOPS ◊* 56
GEORGES BANK, ATLANTIC
U10 dayboat scallops pan seared with lemon caper beurre blanc, market vegetable

FRESH BLUE CRAB CAKES* 51
jumbo lump crab NO FILLERS!, pommery mustard, market vegetable

B&R RESERVE STEAKS

Our B&R Reserve Black Angus is grain-finished and aged 25-35 days for deep flavor, proper marbling, and a clean, tender bite.



CENTER CUT FILET MIGNON ◊* 8 oz. 59

ELITE PRIME NY STRIP ◊* 14 oz. 68

RIBEYE STEAK ◊* 16 oz. 62

BONE IN RIBEYE ◊* 32 oz. 112

MAKE IT A SURF & TURF

The best of both, on one plate.

1/2 Boston Lobster 30

Crab Cake* Jumbo lump, no fillers 25 ea

Diver Scallop* U10 dayboat 12 ea

Shrimp Scampi Oishii shrimp 5 ea

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A MARITIME WINE PROGRAM

We source many of our wines from vineyards within 30 miles of a coastline. Ocean influence shapes these wines with natural freshness, balance, and complexity—qualities that pair beautifully with our fresh seafood. Our wine program is built around this idea, highlighting bottles that express the character of their coastal origins.

WINE SELECTIONS

SPARKLING / ROSÉ

			
Acinum Prosecco Italy	13	-	46
The Diver Brut California	13	-	46
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
Illahé 'Bon Sauvage' Pinot Noir Willamette Valley	20	30	70
Domaine du Seminaire Grenache Blend France	14	21	49
Trefethen 'Eschol' Red Blend Napa Valley	16	24	56
Montoya Cabernet Sauvignon Central Coast	15	22	52
Hook & Ladder Cabernet Sauvignon Sonoma County	18	27	63
Grgich Hills 'Estate' Cabernet Sauvignon Napa Valley	20	30	70

BEER

DRAFT

Fate 'Fateful' West Coast IPA, AZ 6.6%	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	8
Athletic 'Upside Dawn' Golden Ale, 12oz, N/A	7

RESERVE WINES

SPARKLING

NV M. Haslinger & Fils Brut Champagne	70
NV Emile Paris 'Reserve' Brut Champagne	95
NV Laurent Perrier 'Cuvée' Brut Rosé Champagne	135
NV Bollinger 'Special Cuvée' Brut Champagne	165

WHITE

2024 Alma de Cattleya Sauvignon Blanc Sonoma County	55
2024 Honig Sauvignon Blanc Napa Valley	75
2022 Sinegal 'Estate' Sauvignon Blanc Napa Valley	85
2023 Merry Edwards Sauvignon Blanc Russian River Valley	115
2020 Deovlet Chardonnay Santa Rita Hills	65
2022 Frog's Leap 'Shale and Stone' Chardonnay Rutherford	75
2024 Domaine Gautherin Chardonnay Chablis	85
2020 Sandhi 'La Rinconada' Chardonnay Santa Rita Hills	95
2023 Nicolas Jay 'Affinites' Chardonnay Willamette Valley	100
2023 DuMol 'Chloe' Chardonnay Russian River Valley	145
2024 Kistler 'Les Noisetier' Chardonnay Sonoma Coast	145

ROSÉ

2023 Clos Saint Magdalene Rosé Provence	85
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RED

2022 North Valley 'Reserve' Pinot Noir Willamette Valley	115
2022 Vitae Springs 'Heure Doree' Pinot Noir Willamette Valley	120
2021 Domaine Jean-Pierre Maldant Ladoix Burgundy	120
2022 Lonesome Rock 'Estate' Pinot Noir Oregon Coast	130
2022 Kosta Browne 'Gap's Crown' Pinot Noir Sonoma County	225
2022 Cocorilo 'Corte' Red Blend Mendoza	65
2021 Bodega Muga Reserva Rioja	75
2017 Le Cerbaie, Brunello di Montalcino Tuscany	105
2023 Biale 'Black Chicken' Zinfandel Napa Valley	115
2021 Chateau Haut-Segottes Saint-Emilion Bordeaux	95
2022 L'Oratoire des Papes Rouge Châteauneuf-du-Pape Rhône Valley	145
2019 Vinum 'The Scrapper' Cabernet Franc Napa Valley	75
2022 Ashes & Diamonds 'No.6' Cabernet Franc Napa Valley	135
2021 Paul Hobbs 'Crossbarn' Cabernet Sauvignon Napa Valley	105
2022 O'Shaughnessy Cabernet Sauvignon Napa Valley	155
2022 Darioush 'Signature' Cabernet Sauvignon Napa Valley	235
2017 Heitz 'Martha's Vineyard' Cabernet Sauvignon Napa Valley	495