Exceptional seafood starts at the source. We follow it there, without compromise.

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, Chareau

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 | 3-7PM
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

バック

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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* 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.

&

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	16	24	56
Blanc de Mer White Blend Santa Barbara County	15	22	52
Tyler Chardonnay Santa Barbara County	16	24	56
Dutton-Goldfield Chardonnay Russian River Valley	18	27	63
DuMol 'Flax' Chardonnay Russian River Valley	20	30	70
RED			
Whitehall Lane 'Stage' Pinot Noir Sonoma County	16	24	56
Illahe 'Bon Sauvage' Pinot Noir Willamette Valley	20	30	70
Domaine du Séminaire Grenache Blend France	14	21	49
Trefethen 'Eschol' Red Blend Napa Valley	15	22	52
Bodega Garzón Cabernet Franc Uruguay	16	24	56
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

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RESERVE WINES

SPARKLING

NV M. Haslinger & Fils Brut Champagne 70

NV Emile Paris 'Reserve' Brut Champagne 95

NV Laurent Perrier 'Cuvee' 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

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

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