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

GILBERT

BUCK & RIDER

Lunch
Fall

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

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

SHAREABLES

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

CRISPY BRUSSELS SPROUTS ◊ 18
apple gastrique, roasted 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,
served with saltine crackers

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

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

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

NEW ENGLAND CLAM CHOWDER 13

SALAD SELECTIONS

ARCADIAN MIXED GREENS ◊ 15
watermelon radish, shaved carrots, asparagus,
roasted almonds, orange segments,
chervil vinaigrette

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

B&R RESERVE STEAK SALAD* 26
filet mignon, mixed greens, goat cheese,
cauliflower, chervil vinaigrette

TUNA TATAKI* 26
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) *chilled or grilled* 24
Scallop U-10* (2) *pan-seared* 25
Crab Cake* *jumbo lump crab NO FILLERS!* 25
Market Fish mkt

PETROSSIAN
Caviar
Served with the classic accoutrements
and potato chips made to order
ROYAL OSSETRA 1 oz. $110
ROYAL KALUGA 1 oz. $185

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

CLASSICS

GRILLED FISH TACOS*◊ 22
hand-pressed corn 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* 22
B&R Reserve beef, Beecher's smoked cheddar,
crispy onion, french fries

TROFIE PASTA 27
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

HOLLANDER & DE KÖNING MUSSELS* 28
MT DESERT ISLAND, ME
Spanish chorizo, white wine, grilled rustic sourdough

TODAY'S FISH SELECTIONS MKT
Flown in fresh from around the world

* 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.

Wine, cocktails and spirits are in "The Good Stuff."
Today's raw bar is on the card, flown in fresh, shucked to order.

&

buckandrider.com *buckandrider_gilbert*