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

CAMELBACK

BUCK & RIDER

Dinner

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

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

PETROSSIAN CAVIAR

Classic accoutrements and potato chips made to order

ROYAL OSSETRA 1 oz. $110
ROYAL KALUGA 1 oz. $185

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



JUMBO

STONE CRAB CLAW

PLATTER

Wild-caught, South Florida
served Chilled from our Raw Bar

$125 per pound

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

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

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

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

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

* 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_camelback*