

BUCK & RIDER

A SEAFOOD EATERY AND OYSTER BAR

Our Fish Market! We offer the freshest fish and shellfish. If you are interested in purchasing our seafood for your home - call in and we will fill your order! 48 hour advance notice please.

QUALITY is the keystone of our mission at Buck & Rider. We curate our selections according to the seasons in order to capitalize on the best the market has to offer. By doing this, we are able to serve you only the freshest and most sustainable seafood flown in daily from around the world at the best price the market has to offer. We GUARANTEE by going the extra mile, you will enjoy a bounty of seafood that cannot be found anywhere else in the Southwest.

PROVISIONS

Soup of the Day, preparation changes daily - seafood gumbo, chowder or bisque (9)

Deviled Crab Dip, house signature with sliced watermelon radish, Belgian endive, everything crackers (12)

Baja Style Seafood Cocktail*, jumbo lump crab, shrimp, scallop and tomato (13)

Salt and Pepper Crispy Calamari, Thai dipping sauce (10)

Shine On! Drinks by Kevin Dunn

Tequila Sunrise, blanco tequila, roasted pineapple, citrus, coconut water, hibiscus (10)

Bloody Mary, housemade bloody mary mix, pickled seasonal vegetables (10)

The Greyhound, fords gin, fresh grapefruit, lemon, mint (10)

Endless Mimosas, orange juice, grapefruit, or pomegranate juice (12pp)

Buck & Rider, Rittenhouse rye, China China, Aperol, lemon, served up (10)

Your Money or Your Life, Old Forester Bourbon, Bénédictine, Combier, orange bitters (11)

The Long Way Back, mezcal, Genepy de Alpes, lime, served up (10)

Diego Rivera, Frida Kahlo Blanco tequila, grapefruit, fresh thyme (9)

Worship the Camel, aged rum, citrus, peach, oleo-saccharum, white wine (10)

High and Mighty, Rhum Clement Barrel Select, Jamaican bitters, Swedish punsch (11)

Hit the Road Jack, Frida Kahlo Blanco tequila, coconut water, green tea, fresh ginger (10)

Fords Gin & Homemade Tonic - bartenders' busman's holiday (9)

Aunt Charlie, Aylesbury Duck vodka, earl grey tea, honey-lemon shrub, served up (10)

One Night in Babylon, Opahr spiced gin, cucumber, za'atar (10)

ON THE SIDE Caramelized Grapefruit* (5) · Housemade French Fries* (4)

Farmers Market Vegetables* (5) · Roasted Baby Carrots* (5) · Cole Slaw* (4)

OUR SWEET WORLD all made exclusively for us by LGO Bake Shop

Lemon Meringue Pie (9) · Banana Cream Pie (9) · Grateful Spoon Gelato* (4)

Rise & Shine!

Crispy Hash Browns - great for sharing! with sour cream and chives (6)

Classic French Omelet*, cage free farm eggs, gruyere, fine herbs, petit greens salad (11)

California Avocado Toast with Fried Egg, grilled sourdough heirloom baby tomatoes, burrata, herbs (13)

Helen Mae's French Toast, strawberries, blackberries, bananas, toasted almonds, real maple syrup (15)

Quiche au Fromage, Laura Chanel goat cheese, sundried tomato, fresh herbs, petit greens salad (13)

Buck & Rider Artichoke "Eggs Sardou", grilled whole artichoke hearts, spinach, sundried tomato (15)

New York Strip Steak and Eggs*, USDA prime beef, two eggs (poached or scrambled), spinach (19)

OUR EGGS BENEDICT

on La Grande Orange English muffins

Buck & Rider Benedict, Canadian bacon, spinach, hollandaise (14)

"I Love U Brooklyn!" Smoked Salmon Benedict, ACME smoked salmon, spinach, hollandaise (16)

Crab Cake Benedict, fresh Jonah crab, spinach, hollandaise (17)

SEA, FARM & PASTURE

Sushi Grade White Fish Ceviche avocado, cherry tomato, roasted sweet potato, fennel* (15)

Thai Style King Crab Salad, avocado, mango, peanut, shredded lettuce, cilantro (19)

Smoked Trout Salad*, avocado, olives, fennel, preserved lemon vinaigrette (15)

LGO Caesar, sweet gem romaine, parmesan reggiano, hand-torn croutons (8)

Arcadian Mixed Greens Salad*, baby salad greens, chopped vegetable vinaigrette (8)

add grilled salmon +6 : grilled shrimp +3 each : seared sushi grade tuna +6 : grilled chicken breast +5

Sushi Grade Ahi Tuna Burger, avocado, lettuce, homemade bun served with coleslaw* (15)

Mt. Lassen Crusted Trout, nuts and seeds, market vegetables, tartar sauce, lemon (17)

Lobster Roll "Nik Niks," cold water lobster on housemade parker rolls served with French fries (17)

"Clark Street" Burger, USDA Prime beef, Beechers cheddar, grilled onion, housemade steak sauce* (14)

Port St. Lucie French Sea Bass Fish Sandwich, pan crisp, lettuce, tomato, housemade tartar sauce, coleslaw (14)

Dixie Picnic Chicken Snack*, herbs, spices, hot sauce (12)

Pan Roasted PEI Mussels, chorizo, white wine, grilled rustic sourdough (17)

Grilled Line-Caught Baja Grouper*, vegetables direct from the farm (23)

Radio Milano Pasta Troife, Ojai shrimp, housemade sausage, sun-dried tomatoes, Tuscan kale, almond pesto (19)

Grilled Campbell River Salmon, miso, farro, haricot vert, hen of the woods, pine nuts, Fresno chilies (21)

Fresh Blue Crab Cakes*, pommery mustard sauce, chipotle spice, winter vegetable slaw (24)

Petit Filet Lady Steak Frites, USDA Prime, housemade steak sauce (26)

*These items contain raw or uncooked products, the state health code requires us to inform you eating raw, undercooked or cooked to order meat/fish/eggs may increase food borne illness. Our lemonade contains raw egg whites.

*Gluten Free or can be Modified to be Gluten Free - Please Ask! We are sensitive to the dietary needs & concerns of our consumers and go to extreme measures to ensure no cross-contamination of ingredients; however we are not a gluten-free facility. We please ask that anyone with Celiac's Disease or wheat allergies please use caution. 10.27.16