

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

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

Crispy Brussels Sprouts* (10)
apple gastrique, roasted almonds, goat cheese dipping sauce

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

Salt & Pepper Crispy Calamari (11)
with Thai dipping sauce

Fresh Pull-Apart Dinner Rolls (7)
with Jacobsen's sea salt

Baja Style Seafood Cocktail* (14)
jumbo lump crab, shrimp, scallop and tomato

Steak Tartare (18)
prime beef tenderloin, egg yolk, LGO Bake Shop sprouted rye*

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

Lobster Roll "Nik Niks" (18)
cold water lobster on housemade parker rolls served with French fries

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

Cheers! Drinks by Kevin Dunn

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, Opibr spiced gin, cucumber, za'atar (10)

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

BUCK & RIDER SALADS

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

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

Thai Style King Crab Salad (21)
avocado, mango, peanut, shredded lettuce, cilantro

LGO Caesar (10)
sweet gem romaine, parmesan reggiano, hand-torn croutons

Arcadian Mixed Greens Salad* (10)
baby salad greens, chopped vegetable vinaigrette

add seared sushi grade tuna +6

grilled salmon +6

grilled shrimp +3 each

grilled chicken breast +5

Brunch served Weekends at 10 am!

MARKET CATCH

Sushi Grade Ahi Tuna Burger (16)
avocado, lettuce, homemade bun*

Mt. Lassen Crusted Trout (18)
nuts and seeds, market vegetables, tartar sauce, lemon

Pan Crisp French Sea Bass (26)
roasted baby carrots, pepita chimichurri, lemon caper beurre blanc

Radio Milano Pasta Troife (21)
Ojai shrimp, housemade sausage, sun-dried tomatoes, Tuscan kale, almond pesto

Grilled Line-Caught Baja Grouper* (28)
vegetables direct from the farm

Grilled Campbell River Salmon (28)
miso, farro, haricot vert, hen of the woods, pine nuts, Fresno chilies

Pan Seared Scallops* (27)
polenta, maitake, English peas, pancetta, cippolini onion, sun dried tomatoes

Fresh Blue Crab Cakes* (32)
pommery mustard sauce, chipotle spice, winter vegetable slaw

FROM THE LAND

Dixie Picnic Chicken...the Entrée*, herbs, spices, hot sauce, cole slaw (19)

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

All of our meats are USDA Prime and hand-cut in house by our talented Chef team.

All of our steaks come with choice of side from below.

Ribeye* 14 oz. (38)

New York Strip* 12 oz. (36)

16 oz. (44)

Center Cut Filet Mignon* 8 oz. (42)

12 oz. (49)

Surf & Turf* 6 oz. / 8 oz. (49)

ON THE SIDE Housemade French Fries* (4) · Cole Slaw* (4)

Farmers Market Vegetables* (5) · Roasted Baby Carrots* (5) · Loaded Baked Potato* (6)

*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! 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