

# BUCK & RIDER

A SEAFOOD EATERY AND OYSTER BAR

*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.*

## HAND-ROLLED SUSHI

**Deluxe Spicy Tuna Rolls (12)**

sushi grade tuna, avocado, spicy mayo\*

**Real Crab California Roll (11)**

Jonah crab, cucumber, avocado

**Lobster Tobanjan (16)**

jicama, mango, Fresno chilies, soy paper

**Mixed Vegetable Roll (9)**

shiitake mushroom, bell peppers, asparagus, cucumber, avocado

**Spicy Avocado Roll (10)**

Fresno chilies, cilantro, soy paper

**Arcadia Style Tuna Roll (12)**

asparagus, shiitake mushroom, garlic chives\*

**Crab & Macadamia (12)**

fresh Jonah crab, asparagus, Fresno chilies, shiso remoulade

**Crunchy Shrimp Roll (13)**

roasted almonds, avocado, spicy mayo, Serrano chilies

**Baked Yuzu Crab Roll (16)**

fresh Jonah crab, avocado, topped with spicy tuna and Serrano chilies\*

*choice of house or miso vinaigrette salad +3.*

## PROVISIONS & SALADS

**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)

**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*

*Join us for our Happy Hour  
Menu weekdays till 7 pm in  
Abby's Oyster Bar!*

## SEA & PASTURE

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

**Crispy Chicken S sammie**, crispy chicken, creamy coleslaw, LGO poppy seed bun, french fries (12)

**“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)

**Crab Cake BLT**, heirloom tomatoes, bacon, avocado, LGO english muffin, local greens, spicy mayo, french fries (18)

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

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

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

**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)

*Enjoy Our AZ Prime Steaks Anytime- Just Ask Your Server!*

## ON THE SIDE

Housemade French Fries\* (4) · Cole Slaw\* (4) · Farmers Market Vegetables\* (5) · Roasted Baby Carrots\* (5)

\*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.