

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

Salt and Pepper Crispy Calamari, Thai dipping sauce (11)

Crispy Brussels Sprouts* apple gastrique, roasted almonds, goat cheese dipping sauce (11)

Heritage Grain Fried Rice, chicken, peas, sunflower seeds, and shoots (11)

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

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 (10)

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* (6)

Farmers Market Vegetables* (6) · Shaved Carrots and Pea Tendrils* (6) · Cole Slaw* (4)

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

Lemon Meringue Pie (9) · Chocolate Pave (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)

Prime Filet 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 blue crab, spinach, hollandaise (17)

SIGNATURE SALADS

LGO Caesar, sweet gem romaine, Parmesan Reggiano, hand-torn croutons (8)

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

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

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

Evil Thai Princess King Crab Salad, avocado, mango, peanut, shredded lettuce, cilantro (22)

Dungeness Crab "Wedge" Salad, iceberg lettuce, egg, heirloom tomatoes, olives, KILLER louie dressing (23)

Today's Selection of Fresh Fish

See feature board for pricing. Includes choice of side and any of our signature sauces.

lemon caper beurre blanc * pommery mustard sauce * piri piri* parsley salsa verde

MORE ENTREES

Crispy Chicken Sammie, cole slaw, spicy aioli, poppy seed bun, fries (12)

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

Ahi Tuna Poke, avocado, masago, sushi rice, soy poke dressing (14)

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

Port St Lucie Fish Sandwich, lettuce, tomato, pickle, housemade tartar sauce, fries (14)

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

Beer Batter Fish & Chips, seasonal white fish, tartar sauce, lemon (16)

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

*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