



BUCK & RIDER

ABBY'S OYSTER BAR

SHAREABLE

- EDNA'S PICNIC CHICKEN SNACK** ◊ 13
herbs, spices, hot sauce, ranch dipping sauce
- CRISPY BRUSSELS SPROUTS** ◊ 14
apple gastrique, roasted almonds, goat cheese dipping sauce
- SALT AND PEPPER CRISPY CALAMARI** ◊ 17
Thai dipping sauce, KILLER louie dressing
- #1 AHI TUNA CRISPY RICE*** 16
avocado, sesame, spicy aioli
- SMOKED TROUT DIP** 15
Ducktrap farms trout, saltine crackers, watermelon radish
- VOODOO FRIED RICE** 16
shrimp, chicken, peas, gojuchang, red fresnos
- BAJA SHRIMP CEVICHE*** ◊ 19
Mexican wild shrimp, cucumber, tomato, cilantro, avocado

SUSHI BY バック&ライダー

- NIGIRI 3PC/6PC** ◊* 11/21
Ora King salmon, hamachi, #1 Ahi tuna
- HAMACHI CRUDO** ◊* 16
Thai chili sauce, ponzu
- DELUXE SPICY TUNA ROLL** ◊* 16
sushi grade tuna, avocado, spicy aioli
- CRUNCHY SHRIMP ROLL** ◊* 16
roasted almonds, avocado, spicy aioli, serrano peppers
- YELLOWTAIL & SALMON ROLL** ◊* 17
Ora King salmon, yellowtail, asparagus, soy paper
- BAKED YUZU CRAB ROLL** ◊* 18
blue crab, spicy tuna, serrano peppers, soy paper, avocado
- VEGETABLE ROLL** ◊* 13
beets, asparagus, avocado, yuzu kosho

TODAY'S FISH SELECTION

FLOWN IN DAILY

Our selection changes daily based on seasonably appropriate catches sourced from around the world.

ASK YOUR SERVER ABOUT TODAY'S MARKET CATCH

Includes choice of side and signature sauce: chimichurri, lemon caper beurre blanc, pommery mustard, piri piri

mkt price on raw bar card

SALADS

- ARCADIAN MIXED GREENS** ◊ 14
watermelon radish, shaved carrots, asparagus, orange segments, almonds, whole grain mustard vinaigrette
- KILLER LOUIE "WEDGE"** 14
iceberg lettuce, egg, heirloom tomatoes, olives, KILLER louie dressing
- CAESAR** 14
sweet gem romaine, parmesan reggiano, hand-torn croutons
- TUNA TATAKI*** 19
seared sushi grade ahi tuna, XO dressing, goat cheese, mixed greens

ADD FRESH SEAFOOD

Chilled Shrimp	3.90 ea	1/2 Lobster	30
Scallop	10 ea	1/4 Lb King Crab	37.50
Market Fish	12	Dungeness Crab	16
Crab Cake	22	Grilled Chicken	6

CLASSICS

- BUCK'S FAMOUS FISH SANDWICH*** 19
pan seared loup de mer, house tartar, lettuce, tomato, pickle, poppyseed roll
- GRILLED FISH TACOS*** 19
hand pressed tortilla, avocado, tomatillo crema, cilantro
- FISH & CHIPS*** 18
line caught american haddock, tartar sauce, lemon, french fries
- A.O.B. CHEESEBURGER*** 16
certified Angus beef, Beecher's smoked cheddar, crispy onion
- PAN CRISP LOUP DE MER*** 28
lemon caper beurre blanc, farmers market vegetable
- CRAB CAKE BLT** 25
jumbo lump crab, crispy bacon, butter lettuce, tomato, tartar sauce
- TROFIE PASTA** 24
shrimp, housemade chicken sausage, tuscan kale, sun-dried tomatoes, almond pesto
- MAINE DIVER SCALLOPS*** 42
U10 dayboat scallops offered grilled or pan seared with choice of side and signature sauce
- FRESH BLUE CRAB CAKES*** 45
jumbo lump crab NO FILLERS!, pommery mustard sauce, farmers market vegetable

* 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. Our lemonade contains raw egg whites.
◊ **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.

CHEERS

HANDCRAFTED COCKTAILS

THE GREAT ESCAPE Overproof rum, pineapple cordial, citrus, mint, crushed ice	14	NOLA ESPRESSO MARTINI cold brew coffee, St. George vodka, coffee liquor, served up	14
BUCK & RIDER Rittenhouse rye, china china, aperol, lemon, served up	14	YOUR MONEY OR YOUR LIFE Old Forester bourbon, bénédictine, combier, orange bitters	14
THE DIRECT MARTINI served full strength, table side! St. George vodka or botanivore gin, premium vermouth.	14	YELLOW JACKET Rayu mezcal, honey, lemon, serrano pepper	14
BOBBY LOVE St. George green chile vodka, green juice, lime, served up	14	DIEGO RIVERA Milagro silver tequila, grapefruit, fresh thyme	14
ONE NIGHT IN BABYLON Opihr spiced gin, cucumber, za'atar	14	ACE IN THE HOLE Arette reposado tequila, fresh strawberry, lemon, bonal	14
BARREL-AGED OLD FASHIONED Old Forester bourbon, house bitters, hand cut ice	14	IN THE WELL: St. George Standard Vodka, Fords Gin, Flor De Cana Rum, Old Forester Bourbon, Rittenhouse Rye, Milagro Silver, Cutty Sark Scotch	

DRAFT BEER

ARIZONA WILDERNESS 'REFUGE' IPA AZ 6.8%	9	THE SHOP 'CHURCH MUSIC' IPA AZ 6.8%	8
GREAT DIVIDE 'COLETTE' Saison CO 7.3%	9	WREN HOUSE 'BIG SPILL' Pilsner AZ 4.7%	8
CHAPMAN 'SOCIAL BUTTERFLY' Apricot Wheat LA 6.8%	8	WEIHENSTEPHANER Dunkel Germany 5.4%	8
		HOLIDAILY (GF) Blonde CO 5%, 12oz. can	7

SPARKLING

Acinum Prosecco DOP Italy	13/40
The Diver Brut California	13/40
Famille Moutard Brut Champagne	23/90
Dom Perignon Brut Champagne	275

ROSÉ

LGO Rosé Dunnigan Hills	9/27
Ultraviolet Sparkling Rosé Napa Valley	13/40
Peyrassol 'La Croix' Rosé, France	13/39
Domaine Serene 'R' Rosé Willamette Valley	65

WHITE WINE

Cadre Albarino Central Coast	14/42
Wai Wai Sauvignon Blanc New Zealand	13/39
Domaine Cherrier Sauvignon Blanc Sancerre	17/51
Scarpetta Pinot Grigio Italy	13/39
Truchard Chardonnay Los Carneros	14/42
Deovlet Chardonnay Santa Barbara County	17/51
Trois Noix Sauvignon Blanc Napa Valley	75
Walter Scott 'Bois Noi' Chardonnay Willamette	65

RED WINE

Tembo Pinot Noir California	13/39
Maritana 'Le Russe' Pinot Noir Russian River Valley	17/51
Stolpman 'La Cuadrilla' Red Blend California	13/39
Opolo 'Montagna Mare' Sangiovese/Barbera Paso Robles	15/45
Christopher Michael Cabernet Washington	13/39
Hook & Ladder Cabernet Sonoma County	17/51
Paul Hobbs 'Crossbarn' Cabernet Napa Valley	85
Frog's Leap Zinfandel Napa Valley	75