



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	
SMOKED TROUT DIP	16
Ducktrap farms trout, saltine crackers, watermelon radish	
VOODOO FRIED RICE	17
shrimp, chicken, peas, gochujang, red fresnos	
POINT JUDITH CRISPY CALAMARI ♦	17
Thai dipping sauce, KILLER louie dressing	
#1 AHI TUNA CRISPY RICE*	17
avocado, sesame, spicy aioli	
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	
VEGETABLE ROLL ♦*	14
beets, asparagus, avocado, yuzu kosho	
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	
HAMACHI CRUDO ♦*	17
Thai chili sauce, ponzu	

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	
CAESAR	14
sweet gem romaine, parmesan reggiano, hand-torn croutons	
KILLER LOUIE "WEDGE"	16
iceberg lettuce, egg, heirloom tomatoes, olives, KILLER louie dressing	
TUNA TATAKI*	20
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

GRILLED FISH TACOS*	19
hand pressed tortilla, avocado, tomatillo crema, cilantro	
FISH & CHIPS*	19
line caught american haddock, tartar sauce, lemon, french fries	
BUCK'S FAMOUS FISH SANDWICH*	20
pan seared loup de mer, house tartar, lettuce, tomato, pickle, poppyseed roll	
A.O.B. CHEESEBURGER*	16
C.A.B., Beecher's smoked cheddar, crispy onion	
TROFIE PASTA	24
shrimp, housemade chicken sausage, tuscan kale, sun-dried tomatoes, almond pesto	
CRAB CAKE BLT	25
jumbo lump crab, crispy bacon, butter lettuce, tomato, tartar sauce	
PAN CRISP YELLOWTAIL SNAPPER ♦	32
lemon caper beurre blanc, farmers market vegetable	
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	

CHEERS

HANDCRAFTED COCKTAILS

KYOTO SOUR Ford's gin, plum wine, ginger, fresh citrus	15	YELLOW JACKET Rayu mezcal, honey, lemon, serrano pepper	15
DIEGO RIVERA Corazón Silver tequila, grapefruit, fresh thyme	15	THE BEACHCOMBER Navy strength rum, orgeat, china china, lime	15
THE DIRECT MARTINI <i>served full strength, table side!</i> St. George vodka or botanivore gin, premium vermouth.	15	ONE NIGHT IN BABYLON Opahr spiced gin, cucumber, za'atar	15
BUCK & RIDER Rittenhouse rye, china china, aperol, lemon, served up	15	BARREL-AGED OLD FASHIONED Old Forester bourbon, house bitters, hand cut ice	15
BOBBY LOVE St. George green chile vodka, green juice, lime, served up	15	YOUR MONEY OR YOUR LIFE Old Forester bourbon, bénédictine, combier, orange bitters	15
ACE IN THE HOLE Corazón Reposado tequila, fresh strawberry, lemon, china china	15	NOLA ESPRESSO MARTINI cold brew coffee, St. George vodka, coffee liqueur, served up	15

IN THE WELL: St. George Standard vodka, Fords gin, Flor De Cana rum, Old Forester bourbon, Rittenhouse rye, Corazón Silver tequila, 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	HOLIDAILY (GF) Blonde CO 5%, 12oz. can	7

SPARKLING

Acinum Prosecco DOP Italy	13/45
The Diver Brut California	13/45
Famille Moutard Brut Champagne	90
Dom Perignon Brut Champagne	275

WHITE WINE

Cadre Albarino Central Coast	14/49
Wai Wai Sauvignon Blanc New Zealand	13/46
Andre Vatan Sauvignon Blanc Sancerre	17/59
Astrolabe Pinot Gris New Zealand	13/45
Truchard Chardonnay Carneros	15/52
Deovlet Chardonnay Santa Barbara County	17/58
Trois Noix Sauvignon Blanc Napa Valley	75
Walter Scott 'Bois Noi' Chardonnay Willamette	65

ROSÉ

LGO Rosé Dunnigan Hills	9/31
Ultraviolet Sparkling Rosé Napa Valley	13/45
Peyrassol 'La Croix' Rosé France	13/45
Arnot Roberts Rosé California	65

RED WINE

Au Bon Climat Pinot Noir Santa Barbara County	14/49
Maritana 'Le Russe' Pinot Noir Russian River Valley	17/59
Stolpman 'La Cuadrilla' Red Blend California	13/46
Crabioni Grenache Sardinia	14/49
Le P'tit Paysan Cabernet Central Coast	14/49
Hook & Ladder Cabernet Sonoma County	17/60
Paul Hobbs 'Crossbarn' Cabernet Napa Valley	85
Frog's Leap Zinfandel Napa Valley	75