



# 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, almonds, goat cheese dipping sauce
- SMOKED TROUT DIP** 16  
Ducktrap farms trout, saltines, 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
- 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

## SUSHI MODOKI ————— VEGETARIAN

- YASAI VEGETABLE ROLL** ◊\* 14  
beets, asparagus, avocado, yuzu kosho
- CRUNCHY TOFU ROLL** 15  
XO marinated tofu, tempura asparagus, mixed greens
- VEGETABLE NIGIRI 3PC** 9  
Tempura Enoki mushrooms, roasted acorn squash, XO marinated grilled tofu

## TODAY'S FISH SELECTION

### MARKET CATCH FLOWN IN DAILY

choice of side & signature sauce: chimichurri, piri piri,  
lemon caper beurre blanc, pommery mustard  
**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	4.25 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

\* 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

<b>KYOTO SOUR</b> Ford's gin, plum wine, ginger, fresh citrus	15	<b>YELLOW JACKET</b> Rayu mezcal, honey, lemon, serrano pepper	15
<b>DIEGO RIVERA</b> Corazón Silver tequila, grapefruit, fresh thyme	15	<b>THE BEACHCOMBER</b> Navy strength rum, orgeat, china china, lime	15
<b>THE DIRECT MARTINI</b> <i>served full strength, table side!</i> St. George vodka or botanivore gin, premium vermouth.	15	<b>ONE NIGHT IN BABYLON</b> Opihr spiced gin, cucumber, za'atar	15
<b>BUCK &amp; RIDER</b> Rittenhouse rye, china china, aperol, lemon, served up	15	<b>BARREL-AGED OLD FASHIONED</b> Old Forester bourbon, house bitters, hand cut ice	15
<b>BOBBY LOVE</b> St. George green chile vodka, green juice, lime, served up	15	<b>YOUR MONEY OR YOUR LIFE</b> Old Forester bourbon, bénédictine, combier, orange bitters	15
<b>ACE IN THE HOLE</b> Corazón Reposado tequila, fresh strawberry, lemon, china china	15	<b>NOLA ESPRESSO MARTINI</b> cold brew coffee, St. George vodka, coffee liqueur, served up <b>(sub Casamigos Reposado +5)</b>	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

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

### SPARKLING

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

### WHITE WINE

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

### ROSÉ

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

### RED WINE

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