



BUCKALEW'S

Restaurant and Tavern

DINNER MENU

»→ APPETIZERS ←«

- JUMBO PRETZEL** – horseradish cheddar, grain mustard aioli \$13
- LOCAL STEAMED CLAMS** – lemon sauce, garlic bread \$17
- LOCAL CLAMS ON THE HALF SHELL** – cocktail sauce, horseradish, lemon
½ doz \$9
- DELAWARE BAY OYSTERS (gf)** – mignonette, cocktail sauce,
horseradish, lemon \$2.5 each
- CLAMS CASINO** – like no other! created by local chef Bill Lutz and
Buck's own Jay Cranmer \$13
- SHRIMP COCKTAIL** – \$12
- MEDITERRANEAN CALAMARI** – hot cherry peppers, capers, kalamata
olives, parmesan, tomato sauce \$14
- WINGS** – buffalo, bbq, or sweet chili 6/\$10 12/\$15 24/\$28
- BATTERED CAULIFLOWER** – ranch dressing \$12
- BAKED BRIE** – dried cranberry, spiced pecans, shaved brussels, maple
honey drizzle, puff pastry \$14

»→ SOUPS & SALADS ←«

- SHE CRAB SOUP** – a Buckalew's specialty! \$10
- MANHATTAN CLAM CHOWDER** – award winning classic red \$9
- TUSCAN LOBSTER CHOWDER** – Tuscan inspired, Jersey made. Pancetta,
potatoes, kale, lots of love \$10
- FRENCH ONION SOUP** – \$9
- HOUSE SALAD** – mixed greens, red onion, cherry tomatoes, cucumbers,
lemon vinaigrette \$6/\$10
- CAESAR SALAD** – romaine, shaved parmesan, Buck's Caesar dressing,
oyster cracker croutons \$10/\$12
- APPLE PICKING** – arugula, honeycrisp apples, candied pecans, goat
cheese, apple cider vinaigrette \$12

Add chicken \$6, tofu \$4, shrimp \$9, or tuna \$10

»→ HANDHELDS ←«

add bacon \$2

- THE HAWKEYE BURGER** – bacon, crumbled blue cheese, fried onions,
chipotle mayo \$16
- BUCK'S BURGER** – choice of cheddar, American, or Swiss with lettuce,
tomato and onion \$14
- BEYOND BURGER (v)** – plant protein, vegan smoked gouda, lettuce,
tomato, onion, vegan ranch \$16
- BLACK BEAN BURGER (v)** – lettuce, tomato, onion, vegan ranch \$14
- TURKEY BURGER** – cheddar, lettuce, tomato, onion & chipotle mayo
\$15
- LOBSTER ROLL** – chilled lobster salad, kings Hawaiian roll \$22
- CRAB CAKE** – sandwich, homemade crab cake, tartar sauce \$18
- OPEN-FACED TURKEY** – carved roast turkey, sautéed spinach, gravy,
white toast, cranberry sauce \$14
- ROAST BEEF FRENCH DIP** – Swiss, fried onions, au jus, horseradish
sauce \$16
- SHRIMP TACOS** – mojo shrimp, shredded cabbage, roasted black beans
and corn, salsa verde, lime crema \$18

»→ PLATES ←«

- CRAB CAKE** – mashed potatoes, sautéed spinach, Marie Rose sauce
1/\$18 2/\$28
- CHICKEN POT PIE** – pearl onion, carrot, celery, corn, peas, potatoes,
creamy sauce, flaky puff pastry sm \$14 – lg \$18
- SMOKED RIBS** – cranberry maple bbq, spiced pecans Half/20 Full/29
- BLACKENED TUNA** – carrot ginger puree, broccoli, teriyaki glaze and
wasabi cream \$28
- VIKING VILLAGE SCALLOPS** – corn cakes, warm bacon vinaigrette,
shaved brussel sprouts, pomegranate seeds \$30
- FISH & CHIPS** – beer battered mahi mahi, fries, tartar sauce and lemon \$18
- BUDDHA HARVEST BOWL (v)** – sage brown rice, salt roasted beets,
butternut squash, chickpeas, shaved carrots, maple dijon "crema" \$22
- Add chicken \$6, tofu \$4, shrimp \$9, or tuna \$10
- MAINE LOBSTERS** – steamed or broiled, french fries and coleslaw
1lb/\$24 2lb/\$45
- LINGUINE AND CLAMS** – local clams with linguine tossed in white wine
butter sauce with basil and shaved parmesan \$26
- GRILLED MAHI MAHI** – sage brown rice, sautéed spinach, lemon butter
sauce \$28
- SMOKED CHICKEN** – house rubbed, smoked ½ chicken, mac & cheese,
coleslaw \$24
- PECAN CRUSTED SALMON** – Mashed potatoes, broccoli, whiskey glaze
\$29
- FILET MIGNON** – scalloped potatoes, sautéed spinach, parmesan
peppercorn butter, Station steak sauce \$30

»→ PIZZA ←«

- SMALL or LARGE** – Sm \$15 Lg \$19
- TOPPINGS** – pepperoni, sausage, mushrooms, onions, meatballs,
peppers, plant-based meatballs, roasted vegetables, olives each \$2.50
- WHITE PIZZA** – ricotta, mozzarella, basil, tomato, garlic Sm \$15 Lg
\$19
- MARGHERITA PIZZA** – Fresh mozzarella, garlic, basil
Sm/\$15 LG/\$19
- CRAB PIZZA** – lump crab, old bay Alfredo, mozzarella, baby arugula SM
\$18 LG \$25
- BUFFALO CHICKEN PIZZA** – mozzarella, blue cheese dressing Sm \$ 15
Lg \$19
- GLUTEN FREE TOMATO PIE** – \$15
- VEGAN PIZZA** – vegan cheese, tomato sauce SM/\$18 LG/ \$25

»→ DESSERTS ←«

- FLOURLESS CHOCOLATE CAKE** – \$8
- WOOHOO COLD BREW ICE CREAM** – \$8

SEE OUR EXTENSIVE SUSHI MENU, TOO!