



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
- NEW ENGLAND CLAM CHOWDER** - \$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, sautéed 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
- SHRIMP TACOS** - mojo shrimp, shredded cabbage, roasted black beans and corn, salsa verde, lime crema \$18
- ROAST BEEF FRENCH DIP** - Swiss, fried onions, au jus, horseradish sauce \$16

TAVERN FAVORITES

- CHICKEN POT PIE** - pearl onion, carrot, celery, corn, peas, potatoes, creamy sauce, flaky puff pastry sm/\$14 lg/\$18
- FISH & CHIPS** - beer battered mahi, fries, tartar sauce and lemon \$18
- SMOKED RIBS** - cranberry maple bbq, spiced pecans Half/20 Full/29
- MAINE LOBSTERS** - steamed or broiled, french fries and coleslaw 1lb/\$24 2lb/\$45
- BUDDHA HARVEST BOWL (v)** - sage brown rice, salt roasted beets, butternut squash, chickpeas, shaved carrots, maple dijon "crema" \$22

ENTRÉES

- CRAB CAKE** - mashed potatoes, sautéed spinach, Marie Rose sauce 1/\$18 2/\$28
- 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
- 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
- PECAN CRUSTED SALMON** - Mashed potatoes, broccoli, whiskey glaze \$29
- FILET MIGNON** - scalloped potatoes, sautéed spinach, parmesan peppercorn butter \$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!