



LUNCH MENU

APPETIZERS

JUMBO PRETZEL – horseradish cheddar, grain mustard aioli	\$13	MEDITERRANEAN CALAMARI – hot cherry peppers, kalamata olives, capers, tomato sauce	\$14
LOCAL STEAMED CLAMS – lemon sauce, garlic bread	\$17	DELAWARE BAY OYSTERS (gf) – mignonette, cocktail sauce, horseradish, lemon	\$2.5 each
STEAMED MUSSELS – red or white with garlic bread	\$16	SHRIMP COCKTAIL	\$12
LOCAL CLAMS ON THE HALF SHELL – cocktail sauce, horseradish, lemon	½ doz \$9	CHICKEN WINGS – buffalo, bbq or sweet chili	\$10/\$15/\$28
CLAMS CASINOS – like no other! created by local chef Bill Lutz and Buck's own Jay Cranmer	\$13	BAKED BRIE – dried cranberry, spiced pecans, shaved brussels, maple honey drizzle, puff pastry	\$14

SOUPS & SALADS

SHE CRAB – Buckalew's specialty!	\$10
MANHATTAN CLAM CHOWDER – an award winning classic red	\$9
NEW ENGLAND CLAM CHOWDER	\$10
FRENCH ONION SOUP	\$9
SOUP OF THE DAY – ask server about today's offering	\$8
HOUSE SALAD – arcadian mix, shaved red onion, cucumber, cherry tomato, lemon vinaigrette	\$8/\$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
BUCK'S BURGER – choice of cheddar, American, or Swiss with lettuce, tomato and onion	\$14
HAWKEYE BURGER – blue cheese, sautéed onions, bacon, chipotle mayo	\$16
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
CRABCAKE – lettuce, tomato, onion, marie rose sauce	\$18
LOBSTER ROLL – chilled lobster salad, Kings Hawaiian bun	\$21
ROAST BEEF FRENCH DIP – Swiss, sautéed onions, au jus, horseradish sauce	\$16
SHRIMP TACOS – shredded iceberg, flame roasted corn, peppers and beans, salsa verde, lime crema	\$18

TAVERN FAVORITES

FISH & CHIPS – beer battered cod, fries, tartar sauce and lemon	\$18
CHICKEN POT PIE – pearl onion, carrot, celery, corn, peas, potatoes, creamy sauce, flaky puff pastry	sm/\$14 lg/\$18
FLATBREADS	\$12
– Mushroom - roasted cremini, ricotta, red onion, porcini balsamic	
– Butternut Squash - mozzarella, goat cheese, apples, pesto	
– Roasted Vegetable (v)- mozzarella, garlic, olive oil	
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

PIZZA

SMALL or LARGE	Sm \$15 Lg \$19
TOPPINGS – pepperoni, sausage, mushrooms, onions, meatballs, peppers, plant-based meatballs, roasted vegetables, olives	each \$2.50
MARGHERITA PIZZA – Fresh mozzarella, garlic, basil	Sm/\$15 LG/\$19
WHITE PIZZA – ricotta, mozzarella, basil, tomato, garlic	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

SEE OUR EXTENSIVE
SUSHI MENU, TOO!

DESSERTS

FLOURLESS CHOCOLATE CAKE	\$8
EGGNOG BREAD PUDDING	\$8
– with cream cheese frosting –	
LEMON POPPY CHEESECAKE	\$8
ACAI SORBET	\$8