

## Pizza

### *Our Traditional Tomato Pies*

*Personal Tomato Pie 12*

*Large Tomato Pie 15*

*meatballs, pepperoni, sausage, bacon, anchovies - add \$1 each  
mushrooms, peppers, garlic, onions, olives, spinach - add \$.75 each*

*The Works" (4 or more toppings) 18*

*White Pizza Personal 14/Large 18*

*Ricotta, fresh mozzarella, basil, tomato & garlic*

*Hawaiian Pizza Personal 14/Large 18*

*Classic favorite with ham, pineapple and jalapeño*

*Buffalo Chicken Pizza Personal 14/Large 18*

*Buffalo chicken tenders & blue cheese*

*Gluten Free Pizza (GF/Vegetarian)*

*Topped with oven-baked vegetables, mozzarella & balsamic glaze 14*

### *New Year's Eve Champagne Selections*

*Wycliff Champagne*

*5 glass*

*Chandon Brut*

*8 glass*

*Chandon Brut 375 ml*

*19*

*Lamarca Prosecco 187 ml*

*10*

*Moet & Chandon Dom Perignon*

*219*

*Pierrer-Jouet Belle Epoque*

*178*

*Pierrer-Jouet Grand Brut*

*80*

*Domaine Chandon Brut Cuvee*

*31*

*La Marca Prosecco*

*26*

*Domaine Ste. Michelle Brut*

*21*



## *MENU*

*Wishing you a happy & prosperous New Year*

*Thank you for your patronage*

*Here's to 2017*

*"Cheers"*

*Buckalew's Management & Staff*

## Appetizers

### **Mediterranean Calamari 15**

Crispy calamari served with olives, capers & fried hot peppers

### **Oysters 1/2 Shell (piece)**

Delaware Bays (Delaware Bay, NJ)

Slightly salty; mild, sweet 2.00

Chesapeake Gold (Chesapeake Bay, MD)

Plump, clean; strong ocean flavor 2.50

### **Local Steamed Clams 15**

Topped with lemon & white wine garlic sauce, served with garlic bread

### **Shrimp Cocktail (4) 11**

Colossal shrimp served with housemade cocktail sauce and lemon wedge

### **Clams Casino (4) 13**

Served with seaweed salad & lemon

### **Crispy Chicken Wings (6) 10 (12) 15 (24) 25**

Choice of honey BBQ or classic "Buffalo" style

### **Grouper Fishcake 16**

Served over pesto crema, topped with roasted red pepper, prosciutto, pine nuts and balsamic glaze

## 2016 Favorites

### **Chicken Pot Pie 18**

Hearty chunks of chicken breast, potatoes, carrots, pearl onions, & peas, topped with buttery puff pastry

### **Shrimp Tacos 17**

Mojo marinated shrimp, shredded cabbage, queso fresco, salsa & lime crema

### **Guinness Battered Fish & Chips 19**

Flaky cod served with malt vinegar, tartar sauce, French fries & homemade coleslaw

### **Traditional Cheeseburger 14**

choice of cheese: cheddar, American, Swiss or provolone add \$1.00 for blue cheese

## Salads

### **Apple Pecan Salad 14**

Arcadian greens, pink lady apples, cranberries, toasted pecans and crumbled goat cheese with maple balsamic dressing

### **Citrus Caesar Salad 11**

Chopped romaine lettuce hearts, croutons & parmesan cheese with house made citrus Caesar dressing

### **Steakhouse Wedge Salad 10**

Iceberg lettuce with blue cheese, bacon & balsamic glaze

### **ADD TO A SALAD:**

Grilled Shrimp 8 Grilled Chicken 4

## Soups

### **Manhattan Clam Chowder 7**

### **French Onion 8**

### **New England clam Chowder 9**

### **She Crab Soup 10**

## Entrees

### **Surf & Turf 38**

Grilled filet mignon and lobster tail with bacon herb butter, twice baked potato and cream spinach

### **Seared Duck Breast 26**

Over sweet potato mash, garlic green beans, blackberry port wine and cranberry mache

### **Black and Blue Tuna 25**

Blackened Yellowfin tuna drizzled with wasabi and teriyaki sauce, finished with seaweed salad, served with Harvest rice & garlic green beans

### **Live Maine Lobster 1 pound 23 or 2 pound 39**

Steamed or broiled to order, served with drawn butter & lemon, Harvest rice & garlic green beans

### **Gnocchi & Shrimp 26**

Garlic shrimp with spinach and gnocchi tossed in a sweet potato & goat cheese cream sauce, then broiled with an herb panko crust

### **Smoked Baby Back Ribs Half Rack 20 Full rack 25**

Buckalew's dry rub and slow smoked, glazed in BBQ sauce Served with coleslaw and French fries

### **Twin Tails 35**

With Harvest rice, thyme buttered corn, drawn butter & lemon

### **Macadamia Crusted Grouper 28**

Over sweet chili coconut jasmine rice, with pineapple salsa

### **Crab Quesadilla 17**

Made with lump crabmeat, dill havarti cheese, sweet peppers & scallions

### **Surf & Turf Burger 19**

Creamy gorgonzola crab, frizzled onions & whiskey glaze

### **Braised Short Ribs 29**

Served over cheese polenta, garlic green beans, cranberry demi & balsamic glaze

### **Lamb Sliders 17**

Three fresh ground lamb burgers topped with Greek yogurt, tzatziki sauce and crumbled feta cheese