
HOUSEMADE SOUPS & STEWS

SOUP OF THE DAY	\$3/6
MANHATTAN CLAM CHOWDER	\$4/8
NEW ENGLAND CLAM CHOWDER	\$4/8
HOUSE BISQUE	\$4/8
GF SNAPPER SOUP	\$5/9
CROCK OF FRENCH ONION	\$8
GF CLAM STEW	\$8
GF OYSTER STEW	\$9

GF THE RAW BAR

OYSTERS ON THE HALF SHELL (6)	\$15
LITTLE NECK CLAMS ON THE HALF SHELL (6)	\$10
TOP NECK CLAMS ON THE HALF SHELL (6)	\$9
SHRIMP COCKTAIL	\$16
CRABMEAT COCKTAIL	\$18
SHRIMP & CRABMEAT COCKTAIL DUET	\$24
RAW BAR COMBINATION	\$28

The Seafood Plateau

Medium \$42 (serves 2-3)	Clams on the 1/2 Shell
Large \$62 (serves 4-6)	Oysters on the 1/2 Shell
Colossal \$92 (serves 8 or more)	Shrimp Cocktail
	Jumbo Lump Crabmeat

SALADS

	SM/LG
GF HOUSE SALAD	\$4/8
CAESAR SALAD	\$5/9
GF THE BUCK ARUGULA	\$6/12
Arugula, strawberries, goat cheese, candied pecans dressed with a raspberry vinaigrette	
GF CAPRESE	\$11
Sliced tomato, mozzarella cheese with fresh basil, balsamic reduction, and extra virgin olive oil	
GF THE BUCK WEDGE	\$10
Iceberg lettuce wedge topped with crumbled bleu cheese, bacon bits, balsamic reduction, and vinagrette dressing	
CRAB CAKE	\$18
crab cake aside petite mixed greens	
GF CLASSIC COBB SALAD	\$18
Bacon, avocado, egg, tomato, grilled chicken, over mixed greens tossed in ranch dressing	
SCALLOP ARUGULA	\$28
Seared scallops over arugula, avocado, tomatoes, corn, lemon balsamic	
LOBSTER COBB	\$24
Maine lobster, bacon, avocado, egg, tomato, corn, lobster dressing	

SALAD ADDITIONS:

Shrimp Cocktail	\$12
Blackened Shrimp	\$12
Chicken	\$5
Salmon	\$11

APPETIZERS BY SEA

LOBSTER MAC-N-CHEESE	\$18
Maine Lobster, creamy cheese blend	
MUSHROOM IMPERIAL	\$15
Stuffed mushrooms caps with house made crab imperial	
CRAB & SHRIMP CHEESE DIP	\$18
Crabmeat, shrimp, cheese blend, tortilla chips	
GF STEAMED MUSSELS	\$10
choice of red, white, or pesto sauce	
GF STEAMED CLAMS	\$12
Choice of red, white, or butter sauce	
GF CLAMS CASINO	\$10
House made clams stuffed with peppers, onions, and bacon	
FRIED OYSTERS	\$12
house breaded oysters accompanied with pepper hash	
"CHOOSE THE STYLE" SHRIMP	\$12
Garlic, Crispy Fried, Blackened, Buffalo, or U-Peel	
"DIRTY" SHRIMP	\$12
Cajun shrimp tossed in cream sauce	
PETITE CRAB CAKES	\$15
Petite trio of crab cakes with dipping sauces, mustard cream, remoulade, red pepper couli	
GF OYSTERS ROCKEFELLER	\$16
Oysters shucked to order topped with spinach and cheese "rockefeller style blend"	
SESAME TUNA	\$12
Seared sesame tuna rare, over pineapple, soy ginger drizzle	
AHI "MAI TAI"	\$14
Ahi Tuna Ceviche "Mai Tai", japolenos, pineapple, orange juice, dark rum, in a rocks glass	

APPETIZERS BY LAND

BREADED CHICKEN WINGS (8)	\$12
buffalo, bbq, or garlic parm	
GUACAMOLE BOWL	\$10
made fresh to order with tortilla chips	
CHEESESTEAK SPRINGROLLS	\$12
House made with onions and american cheese served with sriracha mayo	
BUFFALO CHICKEN SPRINGROLLS	\$11
House made with blue cheese dipping sauce	
BREADED MOZZARELLA	\$9
House breaded fried mozzarella, marinara sauce	
GF LOLLIPOP LAMB CHOPS	\$15
seared and served with apricot glaze	
PREZTEL CHEESE BOARD	\$21
Jumbo Bavarian Preztel with assorted cheeses	
BUFFALO CAULIFLOWER CRUST	\$14
Crispy Cauliflower crust, buffalo chicken, mozzarella, bleu cheese, carmelized onions	

BOWLS

GF TUNA POKE	\$16
Raw marinated Ahi Tuna, cucumber, carrot, avocado, jalapenos, nori and quinoa	
GF SHRIMP POKE	\$15
Cooked sweet chili shrimp, quinoa, avocado, shredding carrot, corn, with lime crème	
CHICKEN BUDDHA BOWL	\$16
Grilled chicken, artichokes, avocado, quinoa, mixed greens, onions, tomato vinaigrette	
KALE APPLE BUDDHA BOWL	\$12
Kale, quinoa, apple, walnut, blue cheese, lemon balsamic	

RUHLING'S BROILED SEAFOOD

choice of two sides

GF BROILED SHRIMP	\$18
BROILED STUFFED SHRIMP	\$28
stuffed with crab imperial	
GF BROILED FLOUNDER	\$21
GF BROILED SCALLOPS	\$34
GF BROILED SHRIMP AND SCALLOPS	\$30
BROILED FLOUNDER IMPERIAL	\$34
stuffed with crab imperial	
CRAB IMPERIAL	\$28

RUHLING'S CLASSIC PLATTERS

choice of two sides

FRIED DEVILED CRAB	\$21
FRIED DEVILED CLAM	\$15
FRIED OYSTERS	\$21
FRIED SHRIMP	\$18
FRIED SCALLOPS	\$30
FRIED SHRIMP AND SCALLOPS	\$26
FRIED FLOUNDER	\$21
FRIED STUFFED SHRIMP	\$19
GF 1LB KING CRAB	MKT
GF 1LB SNOW CRAB LEGS	MKT
GF SHRIMP SALAD	\$15
GF LUMP CRABMEAT SALAD	\$18
GF COMBO SALAD	\$16
chicken, tuna, & shrimp salad (no sides)	

THE FRESH FISH MARKET

choice of two sides

FISH CAN BE PREPARED

BROILED, GRILLED, BLACKENED, OR PAN SAUTÉED

FLOUNDER	\$21
SWORDFISH	\$24
ATLANTIC SALMON	\$28
TUNA	\$18
(RARE TO MID-RARE RECOMMENDED)	

SIGNATURE SEAFOOD

CRAB CAKES	\$34
Twin crab cakes served with mashed potatoes, sautéed spinach and a dijon mustard sauce	
FLOUNDER FRANCAISE	\$21
Egg batter coated flounder pan fried and finished with a lemon white wine and butter sauce over herb rice pilaf and asparagus	
GF APRICOT GLAZED SALMON	\$28
Salmon filet topped with apricot glaze accompanied by mashed potatoes and asparagus	
FISH AND CHIPS	\$16
Battered flounder with housemade potato wedges	
LEMON PEPPER GRILLED SWORDFISH	\$24
Lemon pepper grilled swordfish over sautéed spinach and herb rice pilaf	
SEARED SCALLOPS	\$34
Seared Scallops over kale and lobster rice pilaf topped with lemon buerre blanc	
SEAFOOD JAMBALYA	\$18
Creole style, rice, clams, mussels, shrimp, fresh okra, and bratwurst	

SEAFOOD COMBINATIONS

choice of two sides

SHRIMP COMBINATION	\$18
(1) Fried Shrimp, (1) Cocktail Shrimp, and Shrimp Salad	
BROILED COMBINATION	\$52
Broiled flounder, shrimp, scallops, clams casino, lobster tail, crab imperial on a bed of peppers and onions	
FRIED COMBINATION	\$28
Fried deviled crab, deviled clam, scallops, oyster, shrimp, and flounder	

GF LOBSTER

choice of two sides

BROILED LOBSTER TAIL	\$38
8 oz Broiled Warm Water Lobster Tail	
CRAB IMPERIAL LOBSTER TAIL	\$48
8 oz Broiled Warm Water Lobster Tail topped with crab imperial	
1.5LB STEAMED LOBSTER	MKT
2.5LB STEAMED LOBSTER	MKT

STEAKS AND COMBINATIONS

choice of two sides

GF FILET MIGNON 8 oz center cut	\$36
GF PRIME RIB 14 oz Slow Roasted	\$38
STRIP STEAK 20 oz bone-in Kansas City Strip Steak topped with garlic herb butter	\$58

ENJOY IT SURF & TURF STYLE:

add the following to steak entrée listed above

8oz. Warm Water Lobster Tail...	\$24
(1) Fried Deviled Crab.....	\$5
1lb King Crab Legs.....	MKT
(1) Snow Crab Cluster.....	MKT
Crab Cake.....	\$15

SPECIALITY STEAKS AND MORE

BRAISED SHORT RIB Boneless braised Short Rib glazed in red wine reduction over carrots and mashed potatoes	\$26
PARMESEAN CRUSTED FILET MIGNON Center cut 8oz Filet Mignon, parmesan cheese crusted with mashed potatoes and asparagus	\$36
BRATWURST Bratwurst and Mash with beer onion gravy	\$18

MKT - MARKET PRICE

GF - GLUTEN FREE ITEM

*note gluten free ingredients but we are not a gluten free kitchen

PASTA

*GLUTEN FREE PENNE AVAILABLE

LINGUINI AND CLAMS choice of white or red sauce	\$18
LINGUINI AND MUSSELS choice of white or red sauce	\$15
PENNE ALLA VODKA Penne pasta in a delicious pink vodka sauce add Chicken \$5, Shrimp \$8	\$14
SHRIMP SCAMPI Sautéed shrimp in a lemon butter white wine sauce over angel hair pasta	\$18
PENNE ALFREDO Penne, tomato, garlic, parmesan cheese in a creamy alfredo sauce *add Chicken \$5, Shrimp \$8	\$14
CRAB LINGUINI Crabmeat over linguini in a creamy roasted pepper and spinach sauce	\$24

CHICKEN & VEAL

PARMESAN house breaded over linguini	\$18
FRANCAISE Egg battered coated pan fried and finished with a lemon white wine and butter sauce over linguini	\$18
PICCATA Chicken breast, tomato, artichokes, capers	\$18

DESSERT

FRESH BELGIAN WAFFLE WITH ICE CREAM Made fresh to order, vanilla or chocolate ice cream for the perfect treat!	\$9
SEASONAL DESSERT TRAY Ask your server to see our seasonal dessert tray	

SIDES

FRESH VEGETABLE DU JOUR | SAUTÉED SPINACH | ASPARAGUS
MASHED POTATOES | STEWED TOMATOES
FRENCH FRIES | FRIED EGGPLANT | COLE SLAW | CORN ON THE COB
RED BLISS POTATO WEDGES | POTATO SALAD | HERB RICE PILAF

**ASK YOUR SERVER ABOUT....
THE BUCK HOTEL REWARDS PROGRAM
FOR EVERY DOLLAR YOU SPEND, EARN POINTS TOWARDS
FREE LOYALTY CERTIFICATES FROM THE BUCK HOTEL**

*\$6 SHARING CHARGE

*LIMIT 2 CHECKS PER TABLE

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition