

## HOUSEMADE SOUPS & STEWS

SOUP OF THE DAY	\$3/6
MANHATTAN CLAM CHOWDER	\$4/8
NEW ENGLAND CLAM CHOWDER	\$4/8
HOUSE BISQUE	\$4/8
<b>GF</b> SNAPPER SOUP	\$5/9
CROCK OF FRENCH ONION	\$8
<b>GF</b> CLAM STEW	\$8
<b>GF</b> 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	\$15
CRABMEAT COCKTAIL	\$16
SHRIMP & CRABMEAT COCKTAIL DUET	\$21
RAW BAR COMBINATION	\$28
oysters, top neck clams, shrimp cocktail, crabmeat	

## 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
<b>GF</b> HOUSE SALAD	\$3/7
CAESAR SALAD	\$4/9
<b>GF</b> THE BUCK ARUGULA	\$6/12
Arugula, strawberries, goat cheese, candied pecans dressed with a raspberry vinaigrette	
<b>GF</b> CAPRESE	\$11
Sliced tomato, fresh mozzarella cheese with fresh basil, balsamic reduction, and extra virgin olive oil	
CRAB CAKE	\$18
Our famous crab cake aside a petite mixture of mixed greens	
TUNA POKE BOWL	\$16
Raw marinated Ahi Tuna, cucumber, carrot, avocado, jalapenos, nori and quinoa	
<b>GF</b> GRILLED ASPARAGUS & CRAB	\$15
Grilled asparagus and crabmeat over a bed of mixed greens, cherry tomatoes, with a citrus vinaigrette	
<b>GF</b> THE BUCK WEDGE	\$10
Iceberg lettuce wedge topped with crumbled bleu cheese, bacon bits, balsamic reduction, and vinaigrette dressing	
CLASSIC COBB SALAD	\$18
Bacon, avocado, egg, tomato, grilled chicken, over mixed greens tossed in ranch dressing	
SHRIMP POKE BOWL	\$14
Cooked sweet chili shrimp, quinoa, avocado, shredding carrot, corn salsa, finished with lime crème	
SHAVED BRUSSEL AND KALE	\$13
Shaved brussel sprouts and kale with sliced apples, blue cheese, and candied pecans tossed in a maple vinaigrette	

## APPETIZERS BY SEA

MUSHROOM IMPERIAL	\$14
Stuffed mushrooms caps with house made crab imperial	
LOBSTER MAC-N-CHEESE	\$16
Tossed in pasta with a creamy cheese blend	
<b>GF</b> STEAMED MUSSELS	\$10
choice of red, white, or pesto sauce	
<b>GF</b> STEAMED CLAMS	\$12
Choice of red, white, or butter sauce	
FRIED OYSTERS	\$11
house breaded oysters accompanied with pepper hash	
<b>GF</b> CLAMS CASINO	\$10
House made clams stuffed with peppers, onions, and bacon	
<b>GF</b> OYSTERS ROCKEFELLER	\$16
Oysters shucked to order topped with spinach and cheese "rockefeller style blend"	
CRAB & SHRIMP CHEESE DIP	\$15
Crabmeat, shrimp, & creamy cheese blend with tortilla chips	
COCONUT SHRIMP	\$12
Served with an apricot glaze sauce	
"DIRTY" SHRIMP	\$12
Cajun shrimp tossed in cream sauce with a side of crostini	
<b>GF</b> GRILLED LOBSTER TAIL	\$18
Grilled 5oz lobster tail over a petite tomato, quinoa, arugula salad	
AVOCADO TOAST	\$14
Toasted baguette topped with smoked salmon, avocado, and lime crème	
SHRIMP POLENTA	\$12
Buffalo shrimp, bacon, peppers, and onions over creamy goat cheese polenta	

## APPETIZERS BY LAND

BURRATA	\$10
Fresh italian cheese served with ripe tomato, grilled bread and extra virgin olive oil	
CHEESESTEAK SPRINGROLLS	\$12
House made with onions and american cheese served with sriracha mayo	
GUACAMOLE BOWL	\$9
made fresh to order with tortilla chips	
BUFFALO CHICKEN SPRINGROLLS	\$11
House made with blue cheese dipping sauce	
BREADED MOZZARELLA	\$9
House breaded fried mozzarella with marinara sauce	
<b>GF</b> LOLLIPOP LAMB CHOPS	\$15
seared and served with apricot glaze	
BALSAMIC BRUSSEL SPROUTS	\$8
Roasted brussel sprouts with balsamic glaze, bacon, and shallots	
HUMMUS TRIO	\$11
Hummus sampling with crustini   Roasted red pepper   rosemary & artichoke   balsamic & olive	
GOAT CHEESE CROSTINI	\$10
Crostini topped with tomato chutney, arugula, and goat cheese	
CHEESE BOARD	\$16
Assorted cheeses with accoutrements	

**SALAD ADDITIONS:** Shrimp Cocktail \$12 | Blackened Shrimp \$12 | Chicken \$5 | Crabmeat \$12 | Salmon \$10

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

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## RUHLING'S BROILED SEAFOOD

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choice of two sides

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<b>GF</b> BROILED SHRIMP	\$18
BROILED STUFFED SHRIMP stuffed with crab imperial	\$28
<b>GF</b> BROILED FLOUNDER	\$21
<b>GF</b> BROILED SCALLOPS	\$32
<b>GF</b> BROILED SHRIMP AND SCALLOPS	\$30
BROILED FLOUNDER IMPERIAL stuffed with crab imperial	\$34
CRAB IMPERIAL	\$28

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## RUHLING'S CLASSIC PLATTERS

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choice of two sides

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FRIED DEVEILED CRAB	\$16
FRIED DEVEILED CLAM	\$15
FRIED OYSTERS	\$21
FRIED SHRIMP	\$18
FRIED SCALLOPS	\$28
FRIED SHRIMP AND SCALLOPS	\$26
FRIED FLOUNDER	\$21
FRIED STUFFED SHRIMP	\$19
<b>GF</b> 1LB KING CRAB	MKT
<b>GF</b> 1LB SNOW CRAB LEGS	MKT
<b>GF</b> SHRIMP SALAD	\$15
<b>GF</b> LUMP CRABMEAT SALAD	\$18
<b>GF</b> COMBO SALAD chicken, tuna, & shrimp salad (no sides)	\$16

DON'T FORGET  
OUR HOUSE MADE  
COCKTAIL & TARTAR SAUCE!

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## **GF** LOBSTER

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ADD CRAB IMPERIAL \$12

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choice of two sides

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SINGLE BROILED LOBSTER TAIL 5 oz Broiled Warm Water Lobster Tail	\$25
TWIN BROILED LOBSTER TAIL Twin 5 oz Broiled Warm Water Lobster Tail	\$35
1.5LB STEAMED LOBSTER	MKT
2.5LB STEAMED LOBSTER	MKT

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## THE FRESH FISH MARKET

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choice of two sides

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FISH CAN BE PREPARED  
BROILED, GRILLED, BLACKENED, OR PAN SAUTÉED

FLOUNDER	\$21
HALIBUT	\$38
ATLANTIC SALMON	\$24
TUNA (RARE TO MID-RARE RECOMMENDED)	\$18
FRESH CATCH OF THE DAY	MKT

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## SEAFOOD COMBINATIONS

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choice of two sides

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SHRIMP COMBINATION (1) Fried Shrimp, (1) Cocktail Shrimp, and Shrimp Salad *add fried or cocktail shrimp \$3 each	\$18
BROILED COMBINATION Broiled flounder, shrimp, scallops, clams casino, lobster tail, crab imperial on a bed of peppers and onions	\$48
FRIED COMBINATION Fried deviled crab, deviled clam, scallops, oyster, shrimp, and flounder	\$28

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## SIGNATURE SEAFOOD

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CRAB CAKES Twin jumbo lump crab cakes served with mashed potatoes, sautéed spinach and a dijon mustard sauce	\$34
FLOUNDER FRANCAISE Egg batter coated flounder pan fried and finished with a lemon white wine and butter sauce over herb rice pilaf and asparagus	\$21
<b>GF</b> APRICOT GLAZED SALMON Salmon filet topped with apricot glaze accompanied by mashed potatoes and asparagus	\$24
CIOPPINO Spicy tomato stew often called the "Fisherman's Stew" with Mussels, Shrimp, Scallops, and Flounder	\$24
FISH AND CHIPS Battered flounder with housemade potato wedges	\$15
<b>GF</b> SEARED SCALLOPS Seared Scallops topped with roasted tomatoes and spinach over goat cheese polenta	\$30
HALIBUT SICILIAN Seared Halibut over kalamata olives, artichokes, celery, cherry tomatoes, and capers accompanied by asparagus	\$38
STEAMED MUSSELS AND BANGERS Steamed Mussels with Irish bangers and roasted potatoes in beer butter sauce	\$15

## STEAKS AND COMBINATIONS

choice of two sides

<b>GF</b> FILET MIGNON 8 oz center cut	\$34
<b>GF</b> PRIME RIB 14 oz Slow Roasted Cut	\$32
16OZ BONE IN STRIP STEAK 16 oz bone in New York Strip topped with garlic herb butter	\$45

### ENJOY IT SURF & TURF STYLE:

add the following to steak entrée listed above

5oz Warm Water Lobster Tail...	\$14
(2)Fried Deviled Crabs.....	\$6
1lb King Crab Legs.....	MKT
(1) Snow Crab Cluster.....	MKT
Jumbo Lump Crab Cake.....	\$14

## SPECIALITY STEAKS AND MORE

BRAISED SHORT RIB Boneless braised Short Rib glazed in red wine reduction over carrots and mashed potatoes	\$24
PARMESEAN CRUSTED FILET MIGNON Center cut 8oz Filet Mignon, parmesan cheese crusted with mashed potatoes and roasted brussels sprouts	\$34
BANGERS AND MASH Traditional Irish bangers with mashed potatoes	\$16
COFFEE STRIP STEAK Coffee rubbed 16oz bone in Strip Steak with red bliss potato wedges and sautéed spinach	\$45

**MKT** - MARKET PRICE

**GF** - GLUTEN FREE ITEM

\*LIMIT 2 CHECKS PER TABLE

\*\$6 SHARING CHARGE

## 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
CREAMY SHRIMP FETTUCCINI Shrimp and fettuccini pasta tossed in a creamy sauce with sweet peas and pancetta	\$18
GNOCCHI Potato gnocchi tossed in spinach and parmesan cream sauce	\$15

## CHICKEN & VEAL

c- chicken / v- veal

PARMESAN house breaded over linguini	c 16/ v 24
MARSALA Pan sautéed with wild mushrooms simmered in a marsala wine sauce over linguini	c 16/ v 24
FRANCAISE Egg battered coated pan fried and finished with a lemon white wine and butter sauce over linguini	c 16/ v 24

## DESSERT

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

## SIDES

FRESH VEGETABLE DU JOUR | SAUTÉED SPINACH | ASPARAGUS  
MASHED POTATOES | STEWED TOMATOES | MACARONI SALAD  
FRENCH FRIES | FRIED EGGPLANT | COLE SLAW | ROASTED BRUSSELS SPROUTS  
RED BLISS POTATO WEDGES | POTATO SALAD | HERB RICE PILAF  
\*MAC-N-CHEESE (FRIDAY ONLY)

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