
STARTERS 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

BREADED MOZZARELLA \$9
House breaded fried mozzarella, marinara
sauce

BUFFALO CHICKEN SPRINGROLLS \$11
House made with blue cheese dipping
sauce

GF LOLLIPOP LAMB CHOPS \$15
seared and served with apricot glaze

PREZTEL CHEESE BOARD \$21
Jumbo Bavarian Pretzel with assorted
cheeses

BUFFALO CAULIFLOWER CRUST \$14
Crispy Cauliflower crust, buffalo chicken,
mozzarella, bleu cheese, caramelized onions

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 OYSTER STEW \$9

GF CLAM STEW \$8

STARTERS 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 CLAMS \$12
Choice of red, white, or butter sauce

GF STEAMED MUSSELS \$10
choice of red, white, or pesto 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

SESAME TUNA \$12
Seared sesame tuna rare, over pineapple,
soy ginger drizzle

AHI "MAI TAI" \$14
Ahi Tuna Ceviche "Mai Tai", jalopenos,
pineapple, orange juice, dark rum, in a
rocks glass

GF RAW BAR

OYSTERS ON THE HALF SHELL (6) \$15

LITTLE NECK CLAMS ON THE HALF SHELL \$10
(6)

TOP NECK CLAMS ON THE HALF SHELL (6) \$9

SHRIMP COCKTAIL \$16

CRABMEAT COCKTAIL \$18

SHRIMP & CRABMEAT COCKTAIL DUET \$24

Salad
Additions:

Blackened Shrimp \$12
Grilled or Blackened Salmon \$11
Grilled Chicken \$5

SALADS

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

BOWLS

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

COLD SALAD PLATTERS / SANDWICHES

CHICKEN SALAD	\$9
SHRIMP SALAD	\$14
TUNA SALAD	\$9
LUMP CRAB SALAD	\$18

TACOS

GRILLED SWORDFISH Grilled swordfish, pineapple salsa, avocado, onion, lime crème	\$15
COLOSSAL CRAB Colossal crabmeat, corn, avocado, arugula, salsa verde	\$18
FRIED SHRIMP Crispy fried shrimp, iceberg lettuce, avocado, cherry tomato vinaigrette	\$12

PANINIS

BRATWURST SPECIAL Beer bratwurst special, coleslaw, swiss, and russian dressing	\$12
BETTER BLT Bacon, smoked mayo, swiss, blue cheese, spinach, and tomato	\$11
CHICKEN Grilled chicken breast, brie, apple, arugula, and honey mustard	\$11

SANDWICHES

CAJUN CHICKEN AVOCADO Blackened chicken, avocado, tomato, brioche	\$10
CRAB CAKE on brioche with lettuce and tomato	\$18
SALMON BLT Lettuce, tomato, and bacon jam on ciabatta	\$18
spicy SHORT RIB spicy long hots and melted provolone cheese, brioche	\$14
BEER BRATWURST Beer bratwurst , fried onions, mustard sauce, brioche	\$10
LOBSTER ROLL Maine Lobster, lettuce, on brioche	\$24
BUCK BURGER lettuce and tomato on brioche bun	\$10
DOUBLE BACON CHEESEBURGER double stacked cheese burgers with american cheese and bacon on broiche bun	\$16

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

GF FRESH FISH MARKET

Fish can be prepared: broiled, grilled, blackened, or pan sautéed served with choice of two sides

ATLANTIC SALMON	\$25
FLOUNDER	\$18
TUNA *RARE TO MID-RARE RECOMMENDED	\$18
SWORD FISH	\$24

RUHLING'S BY SEA

choice of two sides

FRIED DEVEILED CRAB	\$18
FRIED DEVEILED CLAM	\$10
FRIED OYSTER	\$16
FRIED SHRIMP	\$14
FRIED SCALLOPS	\$21
FRIED FLOUNDER	\$18
FRIED STUFFED SHRIMP	\$14
FRIED SHRIMP & SCALLOPS	\$18
GF BROILED SHRIMP & SCALLOPS	\$18
GF BROILED SCALLOPS	\$21
GF BROILED SHRIMP	\$14
GF BROILED FLOUNDER	\$18
BROILED STUFFED SHRIMP	\$20
BROILED FLOUNDER IMPERIAL	\$24
FLOUNDER FRANCAISE	\$18
CRAB IMPERIAL	\$21
GF BROILED 8 OZ. LOBSTER TAIL	\$38
CRAB CAKE	\$18

RUHLING'S BY LAND

choice of two sides

PARMESAN	\$15
FRANCAISE	\$15
FILET MIGNON 8 oz center cut	\$36

PIZZA

TRADITIONAL	\$9
PEPPERONI	\$10
MARGHERITA	\$11
CRAB PIZZA White pizza, crabmeat, cherry tomato, arugula	\$16
SPINACH PIZZA White pizza, caramelized onions, goat cheese	\$12

SMALL PLATES

CHICKEN & OYSTER chicken salad, fried oysters with pepper hash	\$12
GF BRIAN SR. FAVORITE Cheeseburger (no roll) topped with mushrooms & onions, with potato salad	\$15
FISH AND CHIPS Battered flounder with housemade potato wedges	\$16

SIDES

french fries, mashed potatoes, stewed tomatoes, cole slaw, apple sauce, fried eggplant, asparagus, sautéed spinach, potato salad, herb rice pilaf, corn on the cob

*\$6 SHARING ENTRÉE CHARGE

*ONLY 2 CHECKS PER TABLE PERMITTED

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