
STARTERS BY LAND

BURRATA	\$10
Fresh italian cheese served with ripe tomato, grilled bread and extra virgin olive oil	
BREADED CHICKEN WINGS (8)	\$12
buffalo, bbq, or garlic parm	
GUACAMOLE BOWL	\$9
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 with marinara sauce	
BUFFALO CHICKEN SPRINGROLLS	\$11
House made with blue cheese dipping sauce	
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	
GF LOLLIPOP LAMB CHOPS	\$15
seared and served with apricot glaze	
BALSAMIC BRUSSEL SPROUTS	\$8
Roasted brussel sprouts with balsamic glaze, bacon, and shallots	
BAVARIAN PREZTEL	\$10
Jumbo Pretzel with cheese, whisky maple syrup, and dusseldorf mustard	
CHEESE BOARD	\$16
Assorted cheeses with accoutrements	

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	\$16
Tossed in pasta with a creamy cheese blend	
MUSHROOM IMPERIAL	\$14
Stuffed mushrooms caps with house made crab imperial	
CRAB & SHRIMP CHEESE DIP	\$15
Crabmeat, shrimp, & creamy cheese blend with tortilla chips	
COCONUT SHRIMP	\$12
Served with an apricot glaze sauce	
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	\$11
house breaded oysters accompanied with pepper hash	
"CHOOSE THE STYLE" SHRIMP	\$12
Garlic, Crispy Fried, Blackened, Buffalo, or U-Peel	
AVOCADO TOAST	\$14
Toasted baguette topped with smoked salmon, avocado, and lime crème	
"DIRTY" SHRIMP	\$12
Cajun shrimp tossed in cream sauce with a side of crostini	
SHRIMP POLENTA	\$12
Buffalo shrimp, bacon, peppers, and onions over creamy goat cheese polenta	

GF 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

GF COLD SALAD PLATTERS

choice of two sides	
SHRIMP SALAD	\$15
TUNA SALAD	\$10
CRABMEAT SALAD	\$18
CHICKEN SALAD	\$10
COMBO SALAD	\$16
chicken, tuna, & shrimp salad (no sides)	

SALADS

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

Salad	Shrimp Cocktail \$12,
Additions:	Grilled or Blackened Salmon \$10
	Blackened Shrimp \$12
	Jumbo Lump Crabmeat \$12
	Grilled Chicken \$5

PANINIS

CRABBY	\$15
Crabmeat and asparagus melted in a creamy blend of cooper sharp and provolone cheese	
BETTER BLT	\$11
Bacon, smoked mayo, swiss, blue cheese, spinach, and tomato	
IRISH BANGER	\$10
Irish Bangers, brie cheese, arugula, and tomato chutney	

SANDWICHES & WRAPS

CHEESE STEAK	\$12
sliced ribeye with american cheese on a long roll	
CHICKEN CHEESE STEAK	\$10
with melted american cheese on a long roll	
CAJUN CHICKEN AVOCADO	\$10
Blackened chicken topped with sliced avocado and tomato on a brioche bun	
CHICKEN CAPRESE	\$12
grilled chicken breast with sliced tomato, fresh mozzarella, arugula, and balsamic reduction on toasted ciabatta	
JUMBO LUMP CRAB CAKE	\$18
our jumbo lump crab cake on brioche bun with lettuce and tomato	
SALMON BLT	\$15
Seared Salmon, lettuce, tomato, and bacon jam on toasted ciabatta	
SHORT RIB	\$14
Brasied short rib on brioche bun with long hots and melted provolone cheese	
SPICY ROAST PORK ITALIANO	\$9
Slow roasted pork shoulder with sharp provolone cheese and long hots served on a long roll	
TURKEY CLUB	\$11
COLD ROASTED TURKEY	\$10
LUMP CRAB SALAD	\$18
TUNA SALAD	\$9
SHRIMP SALAD	\$14
CHICKEN SALAD	\$9

SMALL PLATES

CHICKEN & OYSTER	\$12
chicken salad, fried oysters with pepper hash	
GF BRIAN SR. FAVORITE	\$14
Cheeseburger topped with mushrooms & onions, no roll, with warm german potato salad	
CORN ON THE CRAB TACO'S	\$15
Citrus infused lump crabmeat, avocado, shredded lettuce, and roasted corn on (2) soft tortilla shells	
FISH AND CHIPS	\$15
Battered flounder with housemade potato wedges	
CHICKEN & WAFFLES	\$14
Crispy fried chicken atop a freshly made waffle topped with whisky bacon syrup	

BURGERS & SLIDERS

ANGUS BEEF SLIDERS	\$12
DEVEILED CRAB SLIDERS	\$10
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

RUHLING'S BY LAND

choice of two sides

C- CHICKEN / V - VEAL

PARMESAN	c 11 / v 14
MARSALA	c 12 / v 15
FRANCAISE	c 12 / v 15
GF CHOPPED SIRLOIN	\$12
FILET MIGNON 8 oz center cut	\$34

PIZZA

TRADITIONAL	\$9
PEPPERONI	\$10
MARGHERITA	\$11
CHICKEN CAESAR PIZZA White pizza, fresh caesar salad, grilled chicken	\$14
CRAB PIZZA White pizza, crabmeat, cherry tomato, arugula	\$15
CLAM PIZZA White pizza, little neck clams, cheese blend	\$12
SPINACH PIZZA White pizza, caramelized onions, goat cheese	\$11
BURRATA PESTO Pesto, melted burrata cheese, shaved brussels sprouts and lemon wedge	\$14

*\$6 SHARING ENTRÉE CHARGE

*ONLY 2 CHECKS PER TABLE PERMITTED

GF FRESH FISH MARKET

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

ATLANTIC SALMON	\$18
FLOUNDER	\$16
TUNA *RARE TO MID-RARE RECOMMENDED	\$18
FRESH CATCH OF THE DAY	MKT

RUHLING'S BY SEA

choice of two sides

FRIED DEVEILED CRAB	\$12
FRIED DEVEILED CLAM	\$10
FRIED OYSTER	\$16
FRIED SHRIMP	\$12
FRIED SCALLOPS	\$18
FRIED FLOUNDER	\$16
FRIED STUFFED SHRIMP	\$12
FRIED SHRIMP & SCALLOPS	\$16
GF BROILED SHRIMP & SCALLOPS	\$16
GF BROILED SCALLOPS	\$18
GF BROILED SHRIMP	\$12
GF BROILED FLOUNDER	\$16
BROILED STUFFED SHRIMP	\$18
BROILED FLOUNDER IMPERIAL	\$21
FLOUNDER FRANCAISE	\$16
CRAB IMPERIAL	\$18
GF BROILED LOBSTER TAIL	\$25
JUMBO LUMP CRAB CAKE	\$18

SIDES

french fries, mashed potatoes, stewed tomatoes,
german potato salad, pepper hash, pickled beets,
cole slaw, macaroni salad, apple sauce,
fried eggplant, asparagus, sautéed spinach, potato
salad, herb rice pilaf
