STARTERS BY SEA

FIRE CRACKER SHRIMP $12
House breaded shrimp tossed in a spicy crème sauce over a bed of lettuce

LOBSTER MAC-N-CHEESE $16
Tossed in pasta with a creamy cheese blend in a crock

MUSHROOM IMPERIAL $14
Stuffed mushrooms caps with house made crab imperial

SPINACH & CRAB DIP $12
Sautéed spinach and crabmeat in a 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
clams stuffed with peppers, onions, and bacon, served with a side of drawn butter

FRIED OYSTERS $11
house breaded oysters accompanied with pepper hash

"CHOOSE THE STYLE" SHRIMP $12
Garlic, Crispy Fried, Blackened, Buffalo, or U-Peel

CRAB & SHRIMP CHEESE DIP $14
Crabmeat, shrimp, & creamy cheese blend with tortilla chips

SOUPS & STEWS

SOUP OF THE DAY $3/6

MANHATTAN CLAM CHOWDER $5/8

NEW ENGLAND CLAM CHOWDER $5/8

HOUSE BISQUE $5/8

GF SNAPPER SOUP $6/9

CROCK OF FRENCH ONION $8

GF OYSTER STEW $8

GF CLAM STEW $8

STARTERS BY LAND

BRUSCHETTA $9

NACHOS GRANDE $9
Tortilla chips topped with nacho cheese, pico do gallo, and black beans with sour cream

PORK WINGS $15
Grilled jumbo pork wings tossed in fireball honey bbq sauce

GF CHICKEN WINGS (8) $11
buffalo,fireball honey bbq, or garlic

GF SWEET POTATO FRIES $8
served with whisky maple sauce

GF OLD BAY BUCK FRIES $7
crispy old bay fries

GAUCAMOLE SALSA BOWL $9
freshly made with avocado and diced tomato salsa with tortilla chips

CHEESESTEAK SPRINGROLLS $12
House made, onions & melted american cheese

BREADED MOZZARELLA $9
House breaded fried mozzarella with marinara sauce

BUFFALO CHICKEN SPRINGROLLS $10
Spicy chicken with blue cheese crumbles with a spicy blue cheese dipping sauce

GF RAW BAR

OYSTERS ON THE HALF SHELL (6) $14

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 $19

RAW BAR COMBINATION $28
a little bit of everything, oysters, top neck clams, shrimp cocktail, crabmeat

GF COLD SALAD PLATTERS

served with soup du Jour or green salad, choice of two sides

SHRIMP SALAD $14

TUNA SALAD $10

LUMP CRABMEAT SALAD $18

CHICKEN SALAD $10

COMBO SALAD $15
chicken, tuna, & shrimp salad (no sides)

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SALADS

GF HOUSE SALAD $5/10

CAESAR SALAD $6/12

GF THE BUCK WEDGE $10
Iceberg lettuce wedge topped with crumbled bleu cheese, bacon bits, balsamic reduction, and vinaigrette dressing

GF CAPRESE STACK $11
Sliced tomato, fresh mozzarella cheese with fresh basil, balsamic reduction, and extra virgin olive oil

FIESTA $18
Mixed greens, chicken, tomatoes, black beans, roasted corn, avocado, roasted red peppers, and shredded cheddar cheese tossed in avocado dressing all in a giant tortilla shell

CRAB CAKE $18
Our famous jumbo lump crab cake aside a petite mixture of mixed greens

GF CRAB SALAD & AVOCADO $14
Buck Hotel crab salad atop a split avocado over a tossed salad with citrus vinegrette dressing

GF STEVE & SHERRI $26
Shrimp Cocktail & Colossal Crabmeat over top a house salad tossed in citrus dressing

GF TRADITIONAL ARUGULA $10
Fresh Arugula, dried cranberry, citrus segments, light citrus dressing, & shaved parmesan

GF THE BUCK ARUGULA $12
Arugula, strawberries, goat cheese, candied pecans dressed with a raspberry vingarette

GF CHOPPED $12
Chopped romaine, candied pecans, craisins, goat cheese, and sliced apple tossed in a raspberry vinegrette dressing

FLANK STEAK $16
Marinated and grilled Flank Steak served rare over a bed of mixed greens, diced tomatoes, red onion, and shaved asiago cheese with balsamic dressing

Salad Additions: Shrimp Cocktail $8, Blackened Shrimp $8, Grilled Chicken $5, Grilled or Blackened Salmon $7, Jumbo Lump Crabmeat $10, Flank Steak $7

PANINIS

REUBEN $12

TURKEY $10

SANDWICHES

CHEESE STEAK $11
marinated ribeye with american cheese on a long roll

CHICKEN CHEESE STEAK $10
topped with melted american cheese on a long roll

ROAST PORK ITALIANO $9
slow roasted pork shoulder with sharp provolone cheese and long hots served on a long roll

BARBEQUE PULLED PORK $9
Tender pork and sweet barbque sauce on a long roll

CAJUN CHICKEN AVOCADO $11
Blackened chicken topped with avocado salsa on a brioche bun

GRILLED CHICKEN PARMESAN $9
grilled chicken breast with provolone and marinana on a brioche bun

GRILLED CHICKEN BACON RANCH $10
on a brioche bun

JUMBO LUMP CRAB CAKE $18
our jumbo lump crab cake on brioche bun with lettuce and tomato

BBQ SALMON CHEESE STEAK $14
with onions, peppers, american cheese on a long roll

SHORT RIB $14
Brasied short rib on brioche bun with long hots and melted provolone cheese

TURKEY CLUB $10

COLD ROASTED TURKEY $10

LUMP CRAB SALAD $18

TUNA SALAD $9

SHRIMP SALAD $15

CHICKEN SALAD $9

SMALL PLATES

CHICKEN & OYSTER $12
A classic combination, chicken salad, and fried oysters with pepper hash

GF BRIAN SR. FAVORITE $14
Cheeseburger toppped with mushrooms & onions, no roll, with warm german potato salad

FISH AND CHIPS $15
Battered white fish with housemade chip wedges

FISH TACO'S $14
3 soft shell tacos with grilled sea bass, lettuce, tomato, cheese, sriracha mayo, and avocado salsa

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BURGERS & SLIDERS

ANGUS BEEF SLIDERS	$12
DEVILED CRAB SLIDERS	$9
TURKEY BURGER lettuce & tomato on a brioche bun	$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	$15

RUHLING'S BY LAND

served with soup du Jour or green salad, choice of two sides

C- CHICKEN / V - VEAL	
PARMESAN	c 11 / v 13
MARSALA	c 12 / v 14
FRANCAISE	c 12 / v 14
GF CHOPPED SIRLOIN	$12
GF 8 OZ. FILET MIGNON	$30

THIN CRUST PIZZA

TRADITIONAL	$9/14
PEPPERONI	$10/15
BUFFALO CHICKEN	$12/17
WHITE SPINACH & TOMATO	$11/16

CHILDREN'S MENU

CHICKEN FINGERS	$9
TRADITIONAL PIZZA	$9
GF PENNE MARINARA	$7
GRILLED CHEESE	$8

GF FRESH FISH MARKET

Fish can be prepared: broiled, grilled, blackened, or pan sautéed served with choice of soup du Jour or house salad, two sides

TILAPIA	$12
SALMON	$18
CHILEAN SEABASS	$24
FLOUNDER	$18
TUNA	$21

RUHLING'S BY SEA

served with soup du Jour or green salad, choice of two sides

FRIED DEVILED CRAB	$12
FRIED DEVILED CLAM	$11
FRIED OYSTER	$15
FRIED SHRIMP	$14
FRIED SCALLOPS	$16
FRIED FLOUNDER	$16
FRIED STUFFED SHRIMP	$14
FRIED SHRIMP & SCALLOPS	$16
GF BROILED SHRIMP & SCALLOPS	$18
GF BROILED SCALLOPS	$18
GF BROILED SHRIMP	$15
GF BROILED FLOUNDER	$18
BROILED STUFFED SHRIMP	$17
BROILED FLOUNDER IMPERIAL	$21
BROILED FLOUNDER LUMP	$21
FLOUNDER FRANCAISE	$17
CRAB IMPERIAL	$24
GF BROILED LOBSTER TAIL	$28
JUMBO LUMP CRAB CAKE	$22

SIDES *MAC-N-CHEESE (FRIDAY ONLY)

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

*ONLY 2 CHECKS PER TABLE PERMITTED

*$4 SHARING CHARGE

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