

STARTERS BY LAND

BURRATA	\$10
Fresh italian cheese served with ripe tomato, grilled bread and extra virgin olive oil	
CHICKEN TENDERS	\$7
BREADED CHICKEN WINGS (8) *(25) wings \$25	\$12
buffalo, bbq, or garlic parm	
GF OLD BAY BUCK FRIES	\$7
GF SWEET POTATO FRIES	\$8
served with whisky maple sauce	
CHEESESTEAK SPRINGROLLS	\$12
House made with onions and american cheese served with sriracha mayo	
GF LOLLIPOP LAMB CHOPS	\$15
seared and served with apricot glaze	
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	
BAVARIAN PREZTEL	\$10
Jumbo Pretzel with cheese, whisky maple syrup, and dusseldorf mustard	
HUMMUS TRIO	\$11
Hummus sampling with crustini Roasted red pepper rosemary & artichoke balsamic & olive	
CHICKEN & WAFFLES	\$14
Crispy fried chicken atop a freshly made waffle topped with whisky bacon syrup	
GOAT CHEESE CROSTINI	\$10
Crostini topped with tomato chutney, arugula, and goat cheese	
CHEESE BOARD	\$16
Assorted cheeses with accoutrements	

STARTERS BY SEA

GF CLAMS CASINO	\$10
House made clams stuffed with peppers, onions, and bacon	
LOBSTER MAC-N-CHEESE	\$16
Tossed in pasta with a creamy cheese blend	
"DIRTY" SHRIMP	\$12
Cajun shrimp tossed in cream sauce with a side of crostini	
AVOCADO TOAST	\$14
Toasted baguette topped with smoked salmon, avocado, and lime crème	
"CHOOSE THE STYLE" SHRIMP	\$12
Garlic, Crispy Fried, Blackened, Buffalo, or U-Peel	
CORN ON THE CRAB TACO'S	\$15
Citrus infused lump crabmeat, avocado, shredded lettuce, and roasted corn on (2) soft tortilla shells	
MUSHROOM IMPERIAL	\$14
Stuffed mushrooms caps with house made crab imperial	
CRAB & SHRIMP CHEESE DIP	\$15
Crabmeat, shrimp, & creamy cheese blend with tortilla chips	
GF STEAMED CLAMS	\$12
Choice of red, white, or butter sauce	
GF STEAMED MUSSELS	\$10
choice of red, white, or pesto sauce	
GRILLED LOBSTER TAIL	\$18
Grilled 5oz lobster tail over a petite tomato, quinoa, arugula salad	
OYSTERS ROCKEFELLER	\$16
Oysters shucked to order topped with spinach and cheese "rockefeller style blend"	
SHRIMP POLENTA	\$12
Buffalo shrimp, bacon, peppers, and onions over creamy goat cheese polenta	

RAW BAR

GF TOP NECK CLAMS ON THE HALF SHELL (6)	\$9
GF OYSTERS ON THE HALF SHELL (6)	\$15
GF CRABMEAT COCKTAIL	\$16
GF SHRIMP COCKTAIL	\$15
SHRIMP & CRABMEAT COCKTAIL DUET	\$21

SALADS

HOUSE SALAD	\$4/8
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CAESAR SALAD	\$5/10
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THE BUCK ARUGULA	\$6/12
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Arugula, strawberries, goat cheese, candied pecans dressed with a raspberry vinaigrette

SHRIMP POKE BOWL	\$14
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Cooked sweet chili shrimp, quinoa, avocado, shredding carrot, corn salsa, finished with lime crème

SHAVED BRUSSEL AND KALE	\$13
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Shaved brussel sprouts and kale with sliced apples, blue cheese, and candied pecans tossed in a maple vinaigrette

GRILLED ASPARAGUS & CRAB	\$15
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Grilled asparagus and crabmeat over a bed of mixed greens, cherry tomatoes, with a citrus vinaigrette

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

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

TUNA POKE BOWL	\$16
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Raw marinated Ahi Tuna, cucumber, carrot, avocado, jalapenos, nori and quinoa

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

CLASSIC COBB SALAD	\$18
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Bacon, avocado, egg, tomato, grilled chicken, over mixed greens tossed in ranch dressing

SALAD ADDITIONS

SHRIMP COCKTAIL \$12

BLACKENED SHRIMP \$12

GRILLED CHICKEN \$5

CRABMEAT \$12

GRILLED OR BLACKENED SALMON \$10

SANDWICHES

SERVED WITH CHIPS, PICKLE, COLE SLAW

CHICKEN CAPRESE	\$12
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grilled chicken breast with sliced tomato, fresh mozzarella, arugula, and balsamic reduction on toasted ciabatta

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

SALMON BLT	\$15
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Seared Salmon, lettuce, tomato, and bacon jam on toasted ciabatta

CAJUN CHICKEN AVOCADO	\$10
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Blackened chicken topped with sliced avocado and tomato on a brioche bun

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

BURGERS & SLIDERS

SERVED WITH CHIPS, PICKLE, COLE SLAW

DOUBLE BACON CHEESEBURGER	\$16
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double stacked cheese burgers with american cheese and bacon on brioche bun

BUCK BURGER	\$10
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lettuce and tomato on brioche bun

DEVILED CRAB SLIDERS	\$10
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twin fried deviled crab with lettuce and tomato

ANGUS BEEF SLIDERS	\$12
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twin beef sliders. add cheese \$1.50

PIZZA

HAND TOSSED

TRADITIONAL	\$9
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PEPPERONI	\$10
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MARGHERITA	\$11
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SPINACH PIZZA	\$11
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White pizza, caramelized onions, goat cheese

CHICKEN CAESAR PIZZA	\$14
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White pizza, fresh caesar salad, grilled chicken

CRAB PIZZA	\$15
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White pizza, crabmeat, cherry tomato, arugula

CLAM PIZZA	\$12
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White pizza, little neck clams, cheese blend

BURRATA PESTO	\$14
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Pesto, melted burrata cheese, shaved brussels sprouts and lemon wedge