

SEAFOOD BAR

We offer a daily selection of FRESH RAW OYSTERS and other CHILLED SEAFOOD
served with your choice of cocktail sauce, mignonette, cognac aioli, thai dipping sauce or horseradish

see raw bar menu for today's selections and prices

Oysters ½ dozen or dozen (Q.)

Fresh Ojai Shrimp (Q.) ea.

Fresh Water Blue Prawn (Q.) ea. - peel and eat!

Alaskan King Crab Legs ½ pound / pound (Q.)

Stone Crab Claws (Q.) ea. (availability limited)

feel free to create your own combination!

ROLLED SUSHI

Spicy Tuna Roll, sushi grade tuna, avocado, spicy mayo (14)

Real Crab California Roll, blue crab, cucumber, avocado (14)

Lobster Tobanjan Roll, jicama, avocado, mango, Fresno chilies, soy paper (17)

Mixed Vegetable Roll, shiitake mushroom, bell peppers, asparagus, cucumber, avocado (13)

Spicy Avocado Roll, mango, Fresno chilies, cilantro, soy paper (12)

Arcadia Style Tuna Roll, asparagus, shiitake mushroom, garlic chives (15)

Crab & Macadamia Roll, fresh blue crab, asparagus, Fresno chilies, shiso remoulade (14)

Crunchy Shrimp Roll, Marcona almonds, jicama, spicy mayo, Serrano chilies (15)

modifications and substitutions politely declined on sushi

FROM THE OVEN

Fresh Pull-apart Dinner Rolls, Jacobsen's sea salt (7)

PROVISIONS

Deviled Crab Dip, a house signature with red potatoes and tender brown butter crackers (12)

Salt and Pepper Crispy Calamari, Thai dipping sauce (11)

Harissa Shrimp and Chorizo Skewers, lime, cilantro (13)

Grilled Ahi Tuna Tostadas, avocado, escabeche (13)

Dixie Picnic Chicken Tenders, avocado tartar sauce (13)

Steamed PEI Mussels, nduja, griddled corn bread, white wine (16)

Yuzu Marinated Scallops, tomato and herb salsa (15)

Lobster Roll "Nik Niks," fresh never-frozen lobster on housemade parker rolls (18)

PANTRY

Avocado Salad, chickpeas, French feta, niçoise olives, za'atar (14)

Snapper Ceviche, sushi grade snapper, avocado, cherry tomato, citrus, cilantro (16)

Strauss Grass-Fed Steak Tartare, beef tenderloin, egg yolk, housemade everything crackers (18)

Radicchio Salad, Castelvetro olives, pistachio, citrus, Spanish vinaigrette (14)

Crispy Brussels Sprouts, apple gastrique, marcona almonds, goat cheese dipping sauce (10)

The B & R Sushi Salad, baby kale and miso vinaigrette with your choice of rolled sushi (15)

SEA & PASTURE

Blackened Snapper Veracruz, traditional stewed tomatoes, Castelvetro olives, herbed jasmine rice (27)

Grilled Campbell River Salmon, miso marinade, haricot vert, hen of the woods mushrooms, pine nuts, Fresno chilies (28)

Pan Fried Mt. Lassen Trout, avocado tartar sauce, coleslaw (25)

Hong Kong Style Halibut, baby bok choy, water chestnuts (32)

Radio Milano Pasta Troife, Ojai shrimp, housemade sauce, sun-dried tomatoes, Tuscan kale (23)

Roasted Chicken alla Mattone, jidori organic chicken, white wine, garlic, fresno chilies, market greens (23)

Fresh Blue Crab Cakes, enchilada sauce, baby kale, pepitas, radish, sunflower sprouts (38)

Local Prime NY Strip, warm potato salad, cress (36)

OUR SWEET WORLD

all made exclusively for us by LGO Bake Shop

Lemon Meringue Pie (10)

Four Layer Chocolate Cake (10)

Grateful Spoon Gelato (4)

EXECUTIVE CHEF: SHAY GAU

Our food is made with love and utilizes quality ingredients from the best farmers, fisherman, and ranchers.

Buck &Rider retail window and fish market - call in and we will fill your order - coming soon! We offer the freshest fish and shellfish. Let us help you out! If you are interested in purchasing our seafood for your home - just ask us. 48 hour advance notice please