

FOOZE / DRINKS

A LITTLE FOOD WITH SOME BOOZE...

BLOODY BUCK

Our outstanding version of a classic done better than ever! Dressed with olives, veggies & a slow smoked baby back rib

BUCKITO

Muddled mint, silver rum, fresh lime and a splash of club soda makes this effervescent drink one you'll crave. Served with a slow smoked baby back rib

PORCH SWING

Deep Eddy sweet tea vodka and lemonade over ice. Served with a slow smoked baby back rib

DARK & STORMY

Goslings Black Seal rum and local ginger beer served tall. Served with a buffalo sauce glazed baby back rib

MARGARITA GONE WILD

Bucks' house recipe, made with fresh juices, takes this refreshing chilled drink over the top. Served with a chili lime baby back rib

SUMMER BLUES

Stoli blueberry, sweet tart lemonade and fresh lemon. Topped with a blueberry bbq glazed baby back rib

bon appétit

"Over-the-Top Crazy Bloody Marys"



ME SO THIRSTY

We offer a full bar, beer / wine as well as these beverages: Pepsi, Diet Pepsi, Root Beer, Ginger Ale, Sierra Mist, Mountain Dew, Lemonade, Cranberry Juice, Orange Juice, Apple Juice, Milk, Chocolate Milk, Iced tea and Sweet Tea

LARGE GROUPS

OPTIONS FOR THE MASSES!

PICKIN' BONES

Two full racks; one Baby and one St. Louis, one whole pit chicken, 1 pint of cole slaw, 1 pint of potato salad and your choice of beans, greens or corn and six pieces of cornbread

(serves 4-6) 85

BRETHREN

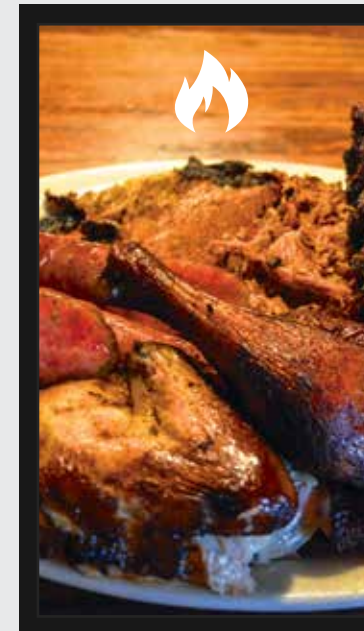
One pound each of pulled pork, beef brisket, half pit chicken over a half pound of smoked sausage one half rack each of St. Louis and Baby Back Ribs. Ten pieces of corn bread, 2 pints of cole slaw, 2 pints of potato salad and your choice of beans, greens or corn.

Serves 8-10 people. 165

PIG OUT

Two pounds each of pulled pork, beef brisket, one whole pit chicken over a pound of smoked sausage one full rack each of St. Louis and Baby Back Ribs. 20 pieces of corn bread, 3 pints of cole slaw, 3 pints of potato salad and your choice of beans, greens or corn.

Serves 17-20 people. 330



CATERING

BUCK'S ALSO OFFERS ON AND OFF SITE CATERING, PLEASE VISIT OUR WEBSITE AT BUCKSNAKED-BBQ.COM AND SEND US A MESSAGE ABOUT YOUR EVENT!

BURGERS

ALL BURGERS ARE SERVED WITH 1 REGULAR SIDE AND PICKLES

BLACK ANGUS BURGER*

100% Black Angus beef, 8oz burger char-grilled, shaved lettuce, tomato, onion, on a griddled brioche bun, served with house cured pickles 13

CLASSIC BACON CHEDDAR*

Crispy Applewood bacon, melted cheddar, house pickles, lettuce, tomato & onion 15

ULTIMATE BURGER*

With burnt ends, pork belly, cheese, lettuce, tomato, onion and fried jalapeno 18

BLACK BEAN VEGGIE BURGER

Mango salsa, red onion, shaved lettuce and red chili mayo on griddled brioche bun 12



ADD ON ▶ Add American, Swiss, Goat, Cheddar, Blue Cheese, Caramelized Onion, Roasted Peppers +1

Add Crispy Applewood Bacon +2



BUCK'S SIGNATURE SAUCES

BLUEBERRY HAZE
SMOKEHOUSE JUJU
CAROLINA GOLD
RED SKINNY DIP

Bring the love home!

Ask your server about the availability of our signature sauces!



LOCATIONS

FREEPORT WINDHAM (207) 865-0600 (207) 893-0600

568 US ROUTE 1, FREEPORT, MAINE 04032
4 TURNING LEAF DR, WINDHAM, MAINE 04062

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Parties of 8 or more a charge of 18% gratuity may be added



WELCOME TO BUCKS NAKED BBQ HOME OF AUTHENTIC DRY RUBBED, NAKED BBQ. WE ARE PASSIONATE ABOUT QUALITY, AND SMOKE OUR RIBS, BRISKET, PORK AND CHICKEN WITH LOCAL MAINE HARDWOOD TWICE A DAY. THE DAY IT WAS SMOKED IS THE DAY IT'S SERVED TO YOU – FRESH AND DELICIOUS!



AT TIMES WE RUN OUT OF OUR DAILY BBQ GOODNESS. SO ARRIVE EARLY AND ENJOY THE LOVE!

BUCKSNAKED-BBQ.COM
LIKE US ON FACEBOOK!



SNACKS & APPS

A DELIGHTFUL SMATTERING OF TANTALIZING TREATS

CREOLE GUMBO

Served with cornbread 6

THREE MEAT CHILI

Served with cornbread 6

SMOKED CHICKEN CORN CHOWDAH

Award-winning chowdah 6

4 BONE RIB TEASER

St. Louis or baby back ribs 11

BRISKET BURNT ENDS

Always a limited supply 11.5

THAI CHILI SHRIMP

Served over basmati rice 12

CATFISH FINGERS

Deep fried served with ancho lime mayo 11

BUFFALO BRUSSELS SPROUTS

Battered & fried 11

FRIED ONION STRINGS

Horseradish dip 8

FRIED DILL PICKLE CHIPS

Ancho lime mayo 9

TAQUITOS

Pork, beans, cheese, and mango salsa, deep fried and served with sour cream. 10

POUTINE

With Pineland Farm cheese curds 12

Add pulled pork, brisket or smoked chicken +2

DOS TACOS

TWO PULLED CHICKEN OR CRISPY PORK BELLY

Caramelized onions, roasted red peppers, queso fresco, lettuce, avocado, cilantro, ancho lime mayo 11

TWO CRISPY CATFISH

Shaved lettuce, mango salsa, queso fresco, avocado, cilantro, ancho lime mayo 11

Add fresh jalapenos .50 cents



SMOKED CHICKEN WINGS

½ DOZEN	10	BUFFALO	BLUEBERRY BBQ
DOZEN	17	CHILI LIME	WET JERK SAUCE
		THAI CHILI	RING YOUR BELL (HOT)
		BBQ	SLAP YOUR MAMA (EXTREME)

FRESH GREENS

STEAK TIP SALAD*

Salt & pepper crusted tenderloin tips char grilled over romaine lettuce with crumbled blue cheese, roasted red peppers, cherry tomatoes, red onion and cucumbers 16

PULLED CHICKEN TOSTADA SALAD

With black beans, shaved romaine lettuce, green onion, jalapeno, queso fresco, mango salsa, fresh cilantro & ancho lime cream on a crispy corn tortilla 15

PORK BELLY BIBB WEDGE

Local, organic baby bib lettuce, with crispy pork belly, cherry tomatoes, blue cheese crumble and fried onion strings (recommended with our house blue cheese dressing) 16

FRUIT, NUTS & VEGGIES SALAD

Baby spinach and greens, green apples, dried cranberries, smoked almonds, cucumbers, red onion and tomatoes 14

CAESAR SALAD

Crisp romaine, parmesan cheese, croutons tossed in Caesar dressing 10

AVAILABLE ADD ONS

GRILLED CHICKEN BREAST	6
SMOKED PULLED CHICKEN	5
TENDERLOIN TIPS	8
PULLED PORK	5
LOCAL MAINE PORK BELLY	5
SKEWERED GRILLED SHRIMP	8
PAN ROASTED SALMON FILET	9



AWARD-WINNING BBQ

ALL BBQ DINNERS COME WITH TWO SIDES AND OUR CORNBREAD.

BBQ PLATES

BABY BACK RIBS
Tender & sweet with our dry rub

Full Rack 27
Half Rack 19

ST. LOUIS RIBS
Marbled & juicy with our dry rub

Full Rack 27
Half Rack 19

PULLED PORK PLATE
Smoked pork shoulder, a BBQ tradition 16.5

PIT CHICKEN PLATE
Lemon herb brined half a chicken 16.5
Add island jerk sauce +.50

SLICED BRISKET PLATE
slow cooked for a wicked long time with our famous dry rub. 17.5

COMBO PLATTERS

THE BUCKET
Sliced brisket, pulled pork, pit chicken, sausage and a ¼ rack of ribs 28

BIG BUCK COMBO
Sliced brisket, pulled pork, pit chicken & smoked sausage 22

CHOOSE TWO
Your choice of pulled pork, sliced brisket, smoked sausage or pit chicken 18

HALF RACK COMBO
Baby back ribs with your choice of pulled pork, sliced brisket, smoked sausage or pit chicken 24



STEAKS

ALL BUCK'S STEAKS ARE TRIMMED IN HOUSE, FIRE GRILLED & SEASONED WITH SALT AND PEPPER.

NY SIRLOIN STRIP STEAK*
10oz 21 | 14oz 25

TENDERLOIN TIPS*
Sautéed onions and peppers 8oz 21

TENDERLOIN FILET* 7oz 21

RIB EYE STEAK* 16oz 30

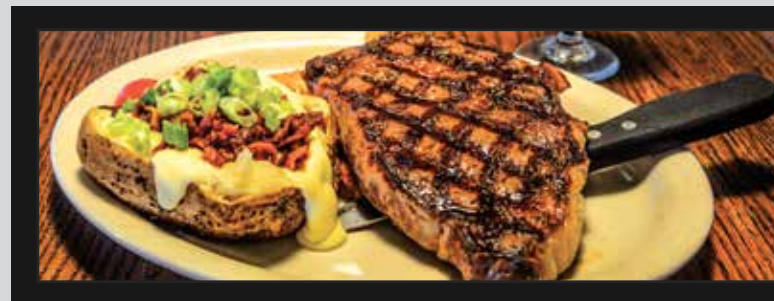
HICKORY SMOKED PRIME RIB OF BEEF*
Finished on the grill, served with cheddar corn hushpuppies and au jus 12oz 21 | 16oz 30

Prime Rib available Thursday - Sunday, while it lasts!

STEAK TOPPERS

Horseradish cream, Chimichurri, Fried Onion Strings, Roasted Red Pepper & Caramelized Onions, Blue Cheese Crumbles +.50

ULTIMATE ADD ONS: Baby Back Ribs 11
Skewered Shrimp 8



SIDES

REGULAR SIDES
Cole slaw, corn nibblets, potato salad, baked beans, braised collard greens, baked potato, twice fried fries, dinky salad, cornbread (you can order these sides a la carte +2

JACKED UP SIDES
Sweet potato fries, fried onion strings, creamy mac & cheese, chili, sautéed Brussels sprouts, loaded baked potato (butter, cheese, bacon, sour cream, scallions) Substitute for a regular side for 3.00 or you can purchase these Jacked Up sides a la carte +5

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DINNERS

FLAVORFUL & CLASSIC COMPOSED PLATES

CHARRED LEMON AND BROWN BUTTER SALMON

Broiled filet with wine, capers, parsley, garlic and scallions in foil. Served with farro grain and green salad 20

FISH & CHIPS

Breaded & fried catfish, with twice fried fries, ancho lime mayo & house made coleslaw 17

CREAMY MAC AND CHEESE

House made four cheese sauce tossed with macaroni and topped with shredded cheese. Served with a house salad and choice of dressing 16

Add smoked sausage or ham +4 | Pork Belly +5

TACO PLATES Served with black beans and rice 16

(2) CRISPY PORK BELLY
Caramelized onions, roasted chilies, queso fresco, lettuce, avocado, cilantro, ancho lime mayo

(2) PULLED CHICKEN
Caramelized onions, roasted chilies, queso fresco, lettuce, avocado, cilantro, ancho lime mayo

(2) CRISPY CATFISH
Lettuce, mango salsa, queso fresco, avocado, cilantro, ancho lime mayo



TEX MEX

QUESADILLA

Two cheeses, cilantro, avocado, red onion with mango salsa & sour cream, served with black beans and rice. 14

Choose smoked chicken, pulled pork or sliced brisket 17

BAJA VEGETARIAN FARRO BOWL

Black beans, roasted red peppers, roasted corn, mango salsa, avocado, jalapenos, green onion, queso fresco, shaved lettuce, lime crema and tortilla strips 16



SANDWICHES

ALL SANDWICHES ARE SERVED WITH 1 REGULAR SIDE AND PICKLES

RUEBENS (BRISKET OR SMOKED PASTRAMI)
house made sauerkraut, Swiss cheese, 1000 island dressing on griddled marble rye 12

HOUSE SMOKED PASTRAMI & SWISS
sliced thin, with caramelized onions, and melted Swiss cheese, dressed with Dijon mustard on griddled marble rye 12

HOUSE BRINED HAM CUBANO
Chili pepper brined ham & smoked pulled pork, house made pickles, Swiss cheese and yellow mustard on griddled crusty bread 12

HOT ROAST BEEF FRENCH DIP
Smoked rib eye, warmed in a beef au jus with caramelized onions, melted Swiss on toasted crusty bread with au jus 11.5

PORK BELLY L.T.
Crispy smoked pork belly, romaine lettuce and tomato with roasted garlic mayonnaise on griddled crusty bread 11.5

PULLED PORK SANDWICH
piled up on a soft brioche bun with house rub 11.5

SLICED BRISKET SANDWICH
sliced brisket on a soft brioche bun with house rub 13

PULLED CHICKEN SANDWICH
lemon herb brined pit roasted & pulled on a soft brioche bun with house rub. 11.5

THE BRAZILIAN
Marinated boneless beef rib OR tender chicken breast, char grilled. Cheddar, jalapeno, lettuce, tomato, onion, chimichuri and roasted garlic mayo on toasted crusty bread Chicken 12 | Beef 13

WICKED FRIED CHICKEN
Butter milk marinated, breaded and fried or grilled breast, lettuce tomato, pickled cucumber and onions with spicy red chili mayo on a griddled Brioche bun 12

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