

Members of the New
England BBQ Society
Member of The National
BBQ Association



Check out Freeport's Juke
Joint & Windham's loft to
entertain your fine self!

BUCK'S NAKED BBQ STEAKHOUSE

Welcome to Buck's Naked BBQ & Steakhouse. . .where the food is deliciously authentic, the air is wood fire scented, our staff is genuine and we are filled to the brim with funk.

Alex and Wendy started Buck's in a small, renovated garage in Freeport in 2005, in an effort to bring real, slow smoked BBQ to Maine. As Buck's grew and 'the smoke ring' became common knowledge with our customers two questions kept emerging. . .First: How did you come up with the name? And, Second: What's a dinky salad? Well, as wicked smaaah! Ol' Buck himself would say. . .

"The square root of Memphis style dry rub, minus the South, plus a negative marketing budget, multiplied by a need to be Free (as in 'Freeport' and by the way, pigs generally don't wear pants) = Naked

. . . as for the Dinky Salad, it's just a small salad silly!"

Take a clue from Buck. . .sit back and enjoy life the way he does. . .

Slow, Low & Naked, keep the sauce on the side.

Open 7 days, serving lunch & dinner

568 Route 1, PO Box 209 Freeport, ME 04032 207-865-0600 • 4 Turning Leaf Drive Windham, ME 04062 207-893-0600

www.bucksnaked-bbq.com

Snacks

Buck's Smoked Chili
cup bowl

Smoked Chicken & Corn Chowder
cup bowl

Buck's Gumbo
smoked chicken, sausage, and
vegetables topped with grilled
shrimp cup bowl

Award Winning Hickory Smoked Wings

BBQ, blueberry, buffalo, chili lime,
jerk, ring your bell HOT!...or slap
your mama hot – This one's freakin'
hot...must sign waiver and be
loco-coo-coo...
half dozen dozen

Burnt Ends
with horseradish sauce

Taquetes
Smoked pork, cheese, mango,
beans and herbs fried in a flour
tortilla and served with pico de
gallo and ancho-mayo

Fried Pickles
South in your mouth

Sweet Potato Fries
Shoestring O Rings

Rib Teaser (4 bones)
Jalapeno Pepper Pups
house stuffed jalapenos with three
cheeses and veggie love

Pan Blackened Shrimp Quesadilla
with cilantro, cheese &
caramelized onion or shift down to
chicken

Catfish Fingers
served with ancho mayo and
lemon

Buffalo Sausage Nuggets
breaded smoked sausage nugs
fried & tossed in Buffalo sauce

FOOZE

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

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

Buckito

muddled mint, crushed ice & rum, a
splash of bubbly water makes this
effervescent drink one ya'll crave.
Served with an apricot glazed baby
back rib

South Freeport Water

Mt. Gay rum & tonic. "Damn it Skippy,
I'm thirsty like the dickens. Yes, food
might be a good idea, add shrimp you
slacky!"

Jah Irie

fresh ginger beer & spiced rum served
over ice will have you dreaming of the
beach. Served with a spicy jerk baby
back rib

Yabba Dabba 5PM

house brewed sweet tea, a splash of
lemonade & vodka over ice make this
crisp, refreshing & Yabba Dabba
Delicious! Served with a big daddy
beef rib

LL Buck

the LL stands for LOTS of LOVE: Jose
Cuervo tequila, grapefruit juice and a
splash of cranberry over ice will have
you saying, "Oh my fleece..." Served
with a chili lime baby back rib

Oh 'dem Greens

Mango Chicken Salad
pulled chicken, mango, avocado,
on a bed of salad greens &
veggies

Chicken & Pear Salad
pulled chicken, pears, blue
cheese and walnuts on a bed of
salad greens & veggies

Caesar Salad
crisp romaine, parm, croutons
topped with your choice
of...brisket, pulled pork or
pulled chicken or enjoy a pan
blackened salmon Caesar Salad

**Smoked Chicken & Candied
Pecan Salad**
lightly smoked pulled chicken on
top of fresh greens and veggies
with candied pecans & golden
raisins

Grilled Sirloin Salad
fresh greens with roasted red
peppers, caramelized onions,
corn and croutons

Grilled Romaine Salad
with roasted red peppers,
caramelized onions, goat cheese
& croutons, topped with grilled
vegetables or with pan blackened
shrimp

Cobb Salad
fresh greens, Applewood bacon,
blue cheese, avocado, pan fried
egg and salad veggies or pair
with chicken

Dressings blue cheese, avocado
vinaigrette, mango lime
vinaigrette, creamy roasted
tomato & garlic dressing,
jalapeno raspberry vinaigrette,
balsamic vinaigrette, honey
mustard dressing and ranch

BUCK FEVER



Ribs!

OUR AWARD WINNING RIBS Dry Rubbed and Smoked Slow, Low & NAKED!!!!

Baby Back Ribs	Full Rack	Half Rack
St. Louis Ribs	Full Rack	Half Rack
Wolfe Neck Beef Ribs	7 bone	4 bone

Leave 'em Naked with Rub Love or . . .

Dress your Ribs. . . Add one of our delicious sauces or glazes for sticky fingers!
Jamaican wet jerk, apricot glaze, buffalo, chili lime or our House BBQ sauce

Served with 2 sides and a piece of cornbread

All of our BBQ meats are rubbed with our award winning RUB LOVE seasoning and slow smoked for a wicked long time (from 4 to 13 hours). The pink color you see is called a smoke ring, a sign of good smoking, not improper cooking.

Real Deal BBQ

All entrees are served with 2 sides and a piece of cornbread

Pulled Pork Plate

Pit Roasted Chicken

Choose Two of these:

brisket, pulled pork, cowboy sausage, pit roasted chicken or jerk chicken

Big Buck Combo

brisket, pulled pork, sausage and pit chicken

The Bucket

brisket, pulled pork, pit chicken, sausage and baby back ribs

Half Rack Combo

pair a half rack of baby back ribs with brisket, pulled pork, sausage or pit chicken

Brisket Plate

Jerk Chicken

Smoked Sampler

¼ rack of baby back ribs, 2 beef ribs and 4 smoked wings

Show Me Your Ribs

¼ rack each of baby back and St. Louis ribs with 2 big beef ribs

Kentucky Hot Brown

pulled pork, with sliced tomatoes, bacon & chipotle cheddar gravy over a toasted roll

Dueling Ribs

compare the babies to the Louis
full rack half rack

REGULAR SIDES

potato salad, cole slaw, braised collard greens, baked potato, dinky salad, corn bread, baked beans, corn nibblets

JACKED UP SIDES

Substitute one of our Jacked Up sides for any regular side
steak fries, sweet potato fries, onion rings
loaded baked potato (featuring sour cream, cheese & bacon),
mac & cheese
you may order a loaded baked potato or mac & cheese
by themselves

Grill Me Baby

Premium, hand cut steaks grilled on an open flame. Steaks come with Texas Toast, one side and one topper

Grilled New York Strip Sirloin

this is the real thing...no poser sirloin here.

12oz 8oz

Grilled Rib Eye

marbled and flavorful

16oz

Steak toppers:

chimichurri pesto, horseradish sour cream, crumbled blue cheese, roasted red peppers & caramelized onions, fried onion rings

Hickory Smoked Prime Rib of Beef

One pound cut finished on the grill, served with cheddar corn hush puppies and BBQ au jus. A BEST seller!!!

available Thursday-Saturday, while supplies last.

Sirloin Combos

Take an 8oz New York Sirloin Strip paired with one of the following:

- ¼ Pit Roasted Chicken
- ¼ Rack of Baby Back Ribs
- ¼ Rack of St. Louis Ribs
- Smoked Sausage
- 2 Bone Texas Beef Rib
- Peach Grapefruit Glazed Salmon

Comes with Texas Toast and one side.

Mommo Combos

The Brethren

One pound each of pulled pork, beef brisket, half pit roasted chicken over a half pound of smoked sausage one half rack each of St. Louis and Baby Back Ribs. 10 pieces of corn bread, 2 pints of potato salad, 2 pints of cole slaw and your choice of beans, greens or corn. Serves 8-10 people

The Pig Out

Two pounds each of pulled pork and brisket, one pit roasted chicken, 1½ pounds of smoked sausage, 1 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

Steak Temperature Guide

*Rare - Cool red center
Medium Rare - Warm red center
Medium - Hot pink center
Medium Well - Hot center slightly pink
Well Done - Cooked through - not recommended

*Consumption of raw or undercooked food may increase the risk of foodborne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods.

REGULAR SIDES

potato salad, cole slaw, braised collard greens, baked potato, dinky salad, corn bread, baked beans, corn nibblets

JACKED UP SIDES

Substitute one of our Jacked Up sides for any regular side
steak fries, sweet potato fries, onion rings
loaded baked potato (featuring sour cream, cheese & bacon),
mac & cheese
you may order a loaded baked potato or mac & cheese by themselves

Flavors Beyond the Pit

These are complete meals. . .any additional sides are your option

Pan Fried Sweet Georgia Chicken

brushed with spiced brown sugar and rub topped with candied pecans and peaches resting on a bed of wilted collard greens, served with rice

Four Cheese Mac & Cheese

elbow pasta tossed with a creamy four-cheese sauce topped with shaved cheese, served with a side salad

Mojo Veggie & Grits

our version of a vegetarian experience. . .start with cheesy grits, add sauteed vegetables, vegetarian sausage and cornbread

Fish & Chips

fried catfish and sweet potato fries with a side of cole slaw

Pan Fried Catfish

fired in brown butter with cherry tomatoes, lime zest and herbs. Served with an ancho lime mayo, served over rice with a side salad

Peach & Grapefruit Glazed Salmon

6 oz salmon filet pan seared and finished with a sweet, tangy citrus glaze. Served with a side salad and cheesy grits

Seafood Jambalaya

shrimp, scallops, smoked chicken and sausage paired with vegetables in a tomato wine broth over brown rice, served with corn bread

Garlic Shrimp & Scallop Skillet

served over cheesy grits with applewood bacon, roasted corn and corn bread

Catfish Tacos

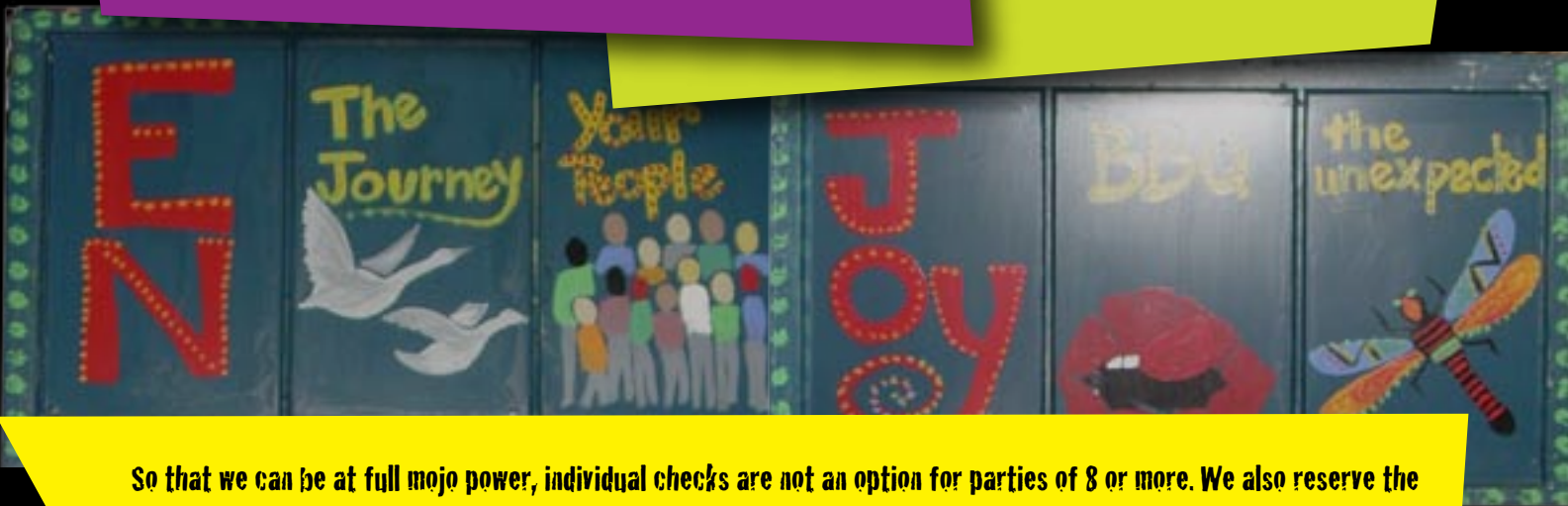
three flour tortillas, shaved cabbage, shredded cheese, red onion, crispy fried catfish, ancho mayo & salsa verde

Taco-licious

three flour tortillas, shaved lettuce, shredded cheese, red onion and fresh pico de gallo and your favorite BBQ meat or with shrimp

Quesadilla & Salad

flour tortillas with melted cheese, avocado, mango red onion & your favorite pulled meat. Served with a mixed green salad, fresh pico de gallo and sour cream



So that we can be at full mojo power, individual checks are not an option for parties of 8 or more. We also reserve the right to add an 18% gratuity for parties of 8 or more.

100% All Natural Beef Burgers!!!

6oz of all natural beef fire grilled with tomato lettuce and onion, on a toasted bun
Add a topper for pizzazz!!

All sandwiches come with 1 regular side and pickles

BBQ Sandwiches

Slow smoked BBQ goodness. . . On a bun...featuring

Buck's Pulled Pork, Pulled Chicken & Chopped Brisket

select 1, 2 or 3 meats

If you want to get all fancy, add some toppers!

Toppers

top it with caramelized onions, bacon, cole slaw, horseradish sauce, cheese, pico de gallo, jerk sauce, sliced mango, onion rings or fried jalapenos

Sublime Sandwiches

House Smoked Peppered Pastrami

with caramelized onions, Dijon mustard and Swiss cheese on griddled French bread

Cuban Sandwich

take slow smoked pork, sliced pickles, Swiss and yellow mustard on crusty bread press it on our griddle, classic....

Black Jack Honey Mustard Chicken

pan blackened chicken breast with pepperjack cheese, lettuce, tomato, onion and a zippy, sweet honey mustard on a toasted bun

Philly Cheese Steak

slow smoked top sirloin warmed in au jus with cheese sauce, peppers and onions on French bread

Cowboy Sausage Sub

big & smoked with sauteed onions and peppers

Steak & Shrimp Po Boy

fried shrimp, sliced smoked top sirloin with shaved lettuce and horseradish sauce on French bread

Fried Catfish Sandwich

on a toasted bun with lettuce, tomato, onion, ancho mayo and lemon

Lunch Bag

sliced smoked top sirloin, French fries, cole slaw and chipotle cheddar sauce on French bread

Me so thirsty

We offer a full bar, beer & wine as well as these beverages:
Pepsi, Diet Pepsi, Root Beer, Ginger Ale, Sierra Mist, Orange Twister,
Mountain Dew, Lemonade, Cranberry Juice, Orange Juice,
Apple Juice, Milk, Chocolate Milk