

# TUCKERS TAVERN

3.23.21



## SOUP & SALAD

**Bay Scallop & Clam Chowder** flamin hot oyster crackers (d,g,s) 12.

**Soup of the Day** chefs daily creation 10.

**Field Greens Salad** goat cheese, candied walnuts, dried cranberries, walnut vinaigrette (d,n) 13.

**Chopped Salad** iceberg, tomatoes, cucumber, radishes, bleu cheese, applewood bacon, buttermilk bleu cheese dressing, smoked tortilla chips (d) 14.

**Wild Arugula** roasted beets, pickled corn, ricotta salata, sea salt corn nuts, red onion, berry vinaigrette (d) 13.

### Add Protein to any salad

- Grilled Chicken 8. Shrimp (s) 11.
- Seared Tuna 15. Grilled Salmon 12.
- Seared Local Scallops (s) 14.

## RAW BAR

### Locally Harvested Clams

½ doz 11. doz 19. (s)

### East Coast Oysters

½ doz 13. doz 23. (s)

### Jumbo Shrimp Cocktail

cocktail sauce and lemon 15. (s)

### Lil' of Each

3 clams, 3 oysters, 3 shrimp (s)  
20.

### More of Each

6 clams, 6 oysters, 6 shrimp (s)  
38.



## STARTERS

**Crispy Rhode Island Calamari** fried hots, arugula, green tabasco aioli (g,s) 15.

**Boneless Lacquered Chicken Wings** sesame, thai chili mayo, crumbled bleu, scallion (d,g) 15.

**Chicken Tinga Quesadilla** queso fresco, lancaster jack, mole sauce, taco shop carrots (d,g,n) 15.

**Local Steamers** great bay littleneck clams, baby spinach, tomato, lemon garlic broth, parmesan crostini (d,g,s) 16.

**Roasted Lamb Tacos** (2) coriander emulsion, tomato confit, halloumi cheese (d,g) 16.

**Blistered Shishito Peppers** white soy, sea salt (g) 12.

**IPA Battered Wisconsin Cheese Curds** ship bottom ipa, horseradish dill aioli 11.

## WOOD FIRED



**Tuckers Burger** fresh 1/2 pound burger, short rib, aged cheddar, garlic aioli, fries (d,g) 19.  
• add caramelized onions 1.

**Wood Grilled Salmon** horseradish crushed creamer potatoes, wild arugula, honey bourbon glaze (d) 29.

**Loaded Kobe Beef Dog** cheddar, cherry peppers, caramelized onion, cracked mustard, pretzel roll, fries (d,g) 18.

**Roasted Springer Mountain Half Chicken** skillet greens, smoked gouda risotto, apple gastrique (d) 28.

## ON THE SIDE

8. each

- Wood-Grilled Asparagus
- House Coleslaw
- Lager Battered Onion Rings
- Creamy Butternut-Parmesan Farro
- Horseradish Crushed Creamer Potatoes
- Russet Potato Fries

## ENTREES

**Seared Tuna & Thai Noodle Salad** shaved vegetables, greens, avocado, cilantro, sesame soy vinaigrette, peanut sauce, wasabi peas (g,n) 34.

**Pan Roasted Local Scallops** parmesan farro, butternut squash, black garlic, sage brown butter (g,d,s) 35.

**Local Flounder Francaise** creamy crab orzo, lemon-caper butter, petite salad (g,d,s) 30.

**Crispy Crab Cake Sandwich** beefsteak tomato, house coleslaw, creole remoulade, brioche roll, fries (g,s) 20.

**Pulled Pork Sandwich** house bbq, caramelized onion, white cheddar, slaw, brioche roll, fries (g,d) 19.

**Seafood Cobb** gulf shrimp, lump crab, wood-grilled salmon, tomato, avocado, egg, bacon, blue cheese, dijon vinaigrette (d,g,s) 29.

**Ale Battered Fish & Chips** slaw, hand cut fries, malt vinegar aioli (g) 25.

**Braised Short Rib** crispy potato cake, saffron aioli, shishito peppers (d,g) 38.

**Crispy Skin Jurgielewicz Farms Duck Breast** smoked bacon brussels sprouts, roasted beets, fall squash puree, pomegranate duck demi (d) 36.

## KIDS

**Penne Pasta** butter or marinara, side of parmesan (d,g) 8.

**Cheese Pizza** (d,g) 9.

**Crispy Chicken Tenders** fries (g) 10.

**All Beef Hot Dog** fries (g) 9.

**Grilled Hamburger** fries (d,g) 12. \* Add Cheese 2.

**Wood Grilled Chicken Breast** asparagus, fries 14.

**Kids Fish & Chips** slaw, fries 14.

## DESSERT

**Car Bomb Brownie Sundae** warm brownie, guinness gelato, jameson caramel, baileys-marshmallow anglaise, whipped cream (g,d,n) 12.

**Housemade Cheesecake** ruby port poached fruit, salted pistachio (g,d,n) 10.

**Chocolate Truffle Torte** crushed double stuffs, whipped cream (g,d) 10.

**80 proof Tiramisu** espresso, lady fingers, fair trade cocoa (g,d,n) 10.