

TUCKERS TAVERN

10.23.20



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) 13.

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

Wild Arugula local 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.

Local Oyster Selection

ask your server for tonights availability (s) MKT.



STARTERS

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

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) 14.

Local Steamers great bay littleneck clams, baby spinach, tomato, lemon garlic broth, parmesan crostini (d,g,s) 14.

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) 32.

Pan Roasted Local Scallops parmesan farro, butternut squash, black garlic, sage brown butter (g,d,s) 34.

Local Flounder Francaise creamy crab orzo, lemon-caper butter, petite salad (g,d,s) 29.

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

Pulled Pork Sandwich house bbq, carmelized 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) 34.

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 fall 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.

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.