

SHARING

Ghost Pepper Romesco russet kettle chips, garlic aioli 13. (g,n)

Wood Grilled Corn Guacamole smoked tortilla chips 14.

Smoked Whitefish Dip capers, dill, old bay kettle chips 13. (d)

Beer Cheese & Soft Sea Salt Pretzels 12. (d,g)

SOUP & SALAD

Bay Scallop & Clam Chowder flamin hot oyster crackers (d,g,s) 13.

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) 15.

Wild Arugula & Watermelon pickled corn, ricotta salata, sea salt corn nuts, red onion, berry vinaigrette (d) 14.

Add Protein to any salad

Grilled Chicken 8. Shrimp (s) 11.

Seared Tuna 15. Grilled Salmon 12.

Seared Local Scallops (s) 17.

WOOD FIRED

Tuckers Burger fresh 1/2 pound burger, short rib, aged cheddar, garlic aioli, fries (d,g) 20.

- add caramelized onions 1.

Wood Grilled Salmon horseradish crushed creamer potatoes, wild arugula, maple bourbon glaze (d) 31.

Loaded Kobe Beef Dog cheddar, cherry peppers, caramelized onion, cracked mustard, pretzel roll, fries (d,g) 19.

Springer Mountain 1/2 Chicken charred corn succotash, green goddess emulsion (g,d) 30.

ON THE SIDE

8. each

Wood-Grilled Asparagus

House Coleslaw

Lager Battered Onion Rings

Creamy Crab Orzo

Horseradish Crushed Creamer Potatoes

Russet Potato Fries

Side Salad

KIDS

Penne Pasta butter or marinara, side of parmesan (d,g) 9.

Cheese Pizza (d,g) 10.

Crispy Chicken Tenders fries (g) 12.

All Beef Hot Dog fries (g) 10.

Grilled Hamburger fries (d,g) 14. * Add Amer Cheese 2.

Wood Grilled Chicken Breast asparagus, fries 15.

Kids Fish & Chips slaw, fries 15.

TUCKERS TAVERN



RAW BAR



STARTERS

Locally Harvested Clams

½ doz 12. doz 22. (s)

East Coast Oysters

½ doz 13. doz 24. (s)

Jumbo Shrimp Cocktail

cocktail sauce and lemon 17. (s)

The Buoy Sampler

east coast oysters, local clams, peel & eat shrimp, tuna tartar, jumbo shrimp 26/45. (s)

Peel 'n Eat Shrimp

old bay & ale steamed 17. (s)

Local Oyster Selection

ask your server for tonight's availability MKT. (s)

Crispy Rhode Island Calamari fried hots, arugula, green tabasco aioli (g,s) 16.

Boneless Lacquered Chicken Wings

sesame, thai chili mayo, crumbled bleu, scallion (d,g) 16.

French Onion Flatbread

herb ricotta, vidalias, gruyere & provolone, wilted arugula (d,g) 16.

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 (g,d) 12.

Local Tuna Tacos

spicy mayo, sweet soy, seaweed salad, micro cilantro, crispy gyoza (g) 19.

ENTREES

Seared Tuna & Thai Noodle Salad shaved vegetables, greens, avocado, cilantro, sesame soy vinaigrette, peanut sauce, wasabi peas (g,n) 35.

Pan Roasted Local Scallops parmesan polenta, snow pea salad, chorizo vinaigrette (d,s) 40.

Local Flounder Francaise creamy crab orzo, lemon-caper butter, petite salad (g,d,s) 31.

Crispy Crab Cake Sandwich beefsteak tomato, house coleslaw, creole remoulade, brioche roll, fries (g,s) 21.

Pulled Pork Sandwich house bbq, caramelized onion, white cheddar, slaw, brioche roll, fries (g,d) 20.

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

Ale Battered Fish & Chips slaw, hand cut fries, malt vinegar aioli (g) 26.

DESSERT

Key Lime in a Cup graham cracker, coconut, agave 9. (g,d)

Oreo Ice Box Pie crushed double stuffs, belgian chocolate mousse, vanilla cream 9. (g,d)

Espresso Tiramisu lady fingers, fair trade cocoa (g,d,n) 10.

Ice Cream ask your server for today's selections (d) 10.