

TUCKERS TAVERN

10.9.20



SOUP & SALAD

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

Soup of the Day chefs daily creation 10.

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

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

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

Add Protein to any salad

Grilled Chicken 8. Shrimp 11.
Seared Tuna 15. Grilled Salmon 12.
Seared Local Scallops 14.



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

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

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

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

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

RAW BAR

Locally Harvested Clams

1/2 doz 11. doz 19. (s)

East Coast Oysters

1/2 doz 13. doz 23. (s)

Jumbo Shrimp Cocktail

cocktail sauce and lemon 15. (s)

Lil' of Each

3 clams, 3 oysters, 3 shrimp
20.

More of Each

6 clams, 6 oysters, 6 shrimp
38.

Local Oyster Selection

ask your server for tonights
availability MKT. (s)

STARTERS

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

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

Chicken Tinga Quesadilla queso fresco, lancaster jack, mole sauce, taco shop carrots 14. (d,g,n)

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

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

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

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

ENTREES

Seared Tuna & Thai Noodle Salad shaved vegetables, greens, avocado, cilantro, sesame soy vinaigrette, peanut sauce, wasabi peas 32. (g,n)

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

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

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

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

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

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

Catch of the Day fresh locally sourced with accompaniments MKT

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

DESSERT

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

Key Lime in a Cup graham cracker, coconut, agave 8. (g,d)

Oreo Ice Box Pie crushed double stuffs, belgian chocolate mousse, vanilla cream 8. (g,d)

80 proof Tiramisu espresso, lady fingers, fair trade cocoa 9. (g,d,n)

KIDS

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

Cheese Pizza 9. (d,g)

Crispy Chicken Tenders fries 10. (g)

All Beef Hot Dog fries 9. (g)

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

Wood Grilled Chicken Breast asparagus, fries 14.

Kids Fish & Chips slaw, fries 14.