




TUCKERS TAVERN


RESTAURANT WEEK
February 1-10 • 3 Course Price Fix

\$30

First Course (select one)

Kennett Square Mushroom Soup truffle crumbs

“The Wedge” iceberg, bacon, tomato, blue cheese dressing 

Roasted Organic Beets baby spinach, goat cheese “boursin”, cherry vinaigrette, granola, golden raisins 

Roasted Lamb Tacos (2) coriander emulsion,, tamato confit, halloumi cheese

IPA Battered Wisconsin Cheese horseradish dill aioli

East Coast Oysters (4) on the half shell 

Locally Harvested Clams (4) on the half shell 

Short Rib Gnocchi crispy onion, mushrooms, Lancaster cheddar

Great bay Little Neck Clams (6) spinach, lemon butter, garlic, crostini

Fried Pickles panko, spicy mayo

Classic Margherita Flatbread fresh mozzarella, tomato, basil

Entree Course (select one)

Local Flounder Francaise creamy crab orzo, lemon-caper butter, petite salad

Wood grilled Natural Half Chicken leeks, baby potatoes, bacon, creamed spinach, madeira pan sauce

Ale Battered Fish & Chips house made slaw, hand cut fries, malt vinegar aioli

Penne Pasta hot italian sausage bolognese, burrata, arugula pesto

Tucker’s Burger fresh Hereford burger, shredded short rib, aged cheddar, garlic aioli, FF

Faroe Island Salmon creamy polenta, wild arugula, champagne viniagrette

Viking Village Dayboat Scallops creamy bacon-sweet pea risotto, grana padano, tomato pesto

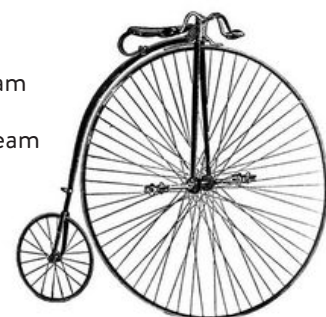
Dessert (select one)

Key Lime Pie whipped cream

Flourless Chocolate Torte espresso caramel sauce, whipped cream

Madagascar Vanilla Bean Creme Brulee salted caramel ice cream

Ice Cream or Sorbet



 denotes Gluten Free Items.

All produce, seafood and meats are sourced locally when available.