

TUCKERS TAVERN

LBI RESTAURANT WEEK

February 2nd - 11th, 2018

3 COURSE PRIX FIX \$35

First Course (Select One)

Tuckers French Onion Crock crostini, provolone

Smoked Caesar romaine hearts, cornbread croutons, smoked Caesar dressing, pecorino

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

"The Wedge" iceberg, bacon, tomato, blue cheese dressing

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

East Coast Oysters (4) on the half shell

Locally Harvested Clams (4) on the half shell

IPA Battered Wisconsin Cheese horseradish dill aioli

Cheesesteak Gnocchi short rib, 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

Entrees Course (Select One)

Tuckers Burger fresh Hereford burger, shredded short rib, aged cheddar, garlic aioli, FF

Faroe Island Salmon creamy polenta, wild arugula salad, champagne vinaigrette

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

Penne Pasta hot italian sausage bolognese, burrata, basil pesto

Wood Grilled Natural Half Chicken wild mushroom orzo, pearl onions, natural chicken jus

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

Dessert (Select One)

Tuckers Key Lime Pie raspberry coulis

Madagascar Vanilla Bean Creme Brulee salted caramel ice cream

Fresh Ice Cream or Sorbet