

TO SHARE

Black Truffle & Chive Dip chili crunch, roasted garlic, black pepper kettle chips (d) 15.

Smoked Whitefish Dip capers, dill, old bay kettle chips (d) 14.

Chicken Enchilada Nachos fresno peppers, cheese sauce, crushed takis (d,g) 18.

Street Corn Guacamole smoked corn tortilla, micro cilantro (d) 14.

SOUP & SALAD

Bay Scallop & Clam Chowder grand chowderfest champ, flamin' hot oyster crackers (d,g,s) 14.

Soup of the Day chef's daily creation 14.

Super Frico Caesar romaine, roasted peppers, manchego, warm panzanella croutons, lemon parmesan dressing (d,g) 15.

Chopped Salad iceberg, tomatoes, cucumber, radishes, blue cheese, applewood bacon, buttermilk blue cheese dressing, smoked tortilla chips (d) 15.

Local Squash & Lacinato Kale Salad poached pear, spiced pecans, goat cheese, maple sherry vinaigrette (d,n) 16.

Add Protein to Any Salad

Grilled Chicken 10. Shrimp (s) 12.
Seared Tuna 18. Grilled Salmon 14.

FROM THE GRILL

Tuckers Burger fresh 1/2 pound burger, short rib, aged cheddar, garlic aioli, fries (d,g) 25. • add caramelized onions 2.

Sticky Baby Back Ribs apricot-char siu glaze, green papaya & peanut slaw, (n) 39.

Cider Glazed Verlasso Salmon parsnip polenta, delicata squash, brussels sprouts, eagle road farm beets (d) 36.

Crispy Half Chicken ricotta cavatelli & spring vegetables, lemon chicken jus (d,g) 37.

Grilled Center Cut Filet Mignon crispy garlic & chive potatoes, asparagus, wild mushroom demi (d,g) 53.

KIDS

Penne Pasta butter or marinara (d,g) 10.

Cheese Pizza (d,g) 10.

Crispy Chicken Tenders french fries (g) 14.

All Beef Hot Dog french fries (g) 11.

Grilled Hamburger brioche roll, french fries (d,g) 15.
• add american cheese (g,d) 2.

Grilled Natural Chicken Breast asparagus, french fries (d) 15.

Kids Fish & Chips slaw, french fries (g) 15.

Allergens: d-dairy, g-gluten, n-nuts, s-shellfish. All produce, seafood and meats are sourced locally when available.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, if you have certain medical conditions.

A 3% credit card surcharge is applied to all checks, unless using debit cards or cash.

TUCKERS TAVERN



RAW BAR



STARTERS

Locally Harvested Clams

(s) ½ dozen 12. dozen 22.

East Coast Oysters

(s) ½ dozen 14. dozen 25.

Jumbo Shrimp Cocktail

cocktail sauce and lemon (s) 18.

The Buoy Sampler

east coast oysters, local clams, peel & eat shrimp, tuna tartar, jumbo shrimp (s) 27./45.

Peel 'n Eat Shrimp

old bay & ale steamed (s) 17.

Local Oyster Selection

ask your server for tonights availability (s) MKT.

Crispy Rhode Island Calamari fried hots, lemon basil aioli (g,s) 18.

Lacquered Chicken Wings sesame, thai chili mayo, crumbled blue, scallion (d,g) 18.

French Onion Flatbread herb ricotta, vidalia onions, gruyère & provolone, wilted arugula (d,g) 16.

Local Steamers great bay littleneck clams, baby spinach, tomato, lemon garlic broth, parmesan crostini (d,g,s) 18.

Roasted Lamb Tacos (2) tomato confit, coriander emulsion, halloumi cheese (d,g) 18.

Blistered Shishito Peppers sherry vinaigrette, tamari 16.

IPA Battered Wisconsin Cheese Curds ship bottom ipa, horseradish dill aioli (d,g) 14.

Local Tuna Tacos spicy mayo, sweet soy, seaweed salad, micro cilantro, crispy gyoza (g) 20.

ENTREES

Local Flounder Piccata creamy crab orzo, lemon-caper butter, petite salad (d,g,s) 38.

Pan Roasted Local Scallops french lentils, muhammara, curried cauliflower, torn mint, pomegranate (d,g,n,s) 45.

Pan Seared Lump Crab Cake shaved vegetable - mint salad, honey balsamic vinaigrette, thai peanut sauce (g,n,s) 39.

Wild Local Tuna jasmine rice cake, miso charred broccolini, sweet soy - lime vinaigrette (g) 42.

Shipyard Battered Cod Sandwich beefsteak tomato, house coleslaw, creole remoulade, brioche roll, fries (d,g) 24.

Pulled Pork Sandwich house bbq, caramelized onion, pennsylvania cheddar, slaw, brioche roll, fries (d,g) 24.

Seafood Cobb gulf shrimp, lump crab, wood-grilled salmon, bacon, tomato, avocado, egg, blue cheese, dijon vinaigrette (d,g,s) 35.

Shipyard Ale Battered Fish & Chips fresh cod, slaw, fries, malt vinegar aioli (g) 32.

Hot Italian Sausage Bolognese burrata, rocket pesto, grana padano, penne rigate (d,g) 34.

Catch of the Day freshest seafood sourced daily, available after 4 PM MKT.

Miso Charred Broccolini soy-lime vinaigrette (g) 9.

Crispy Garlic & Chive Potatoes (d,g) 9.

Warm Corn Bread sea salt butter (d,g) 6.

Lager Battered Onion Rings (g) 10.

Creamy Crab Orzo (d,g,s) 11.

Russet Potato Fries 9.

Grilled Asparagus horseradish remoulade 9.

Side Salad 9.

ON THE SIDE