

TUCKERS LAVERN



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.

Warm Heirloom Grains Salad lacinato kale, spiced sweet potato, apple cider vinaigrette, parmesan cheese, port reduction (d,g) 14.

Add Protein to any salad

Grilled Chicken 8. Shrimp (s) 11.

Seared Tuna 15. Grilled Salmon 12.

Seared Local Scallops (s) 17.

RAW BAR

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 tonights availability MKT. (s)



STARTERS

Crispy Rhode Island Calamari fried hots, arugula, green tabasco aioli (g,s) 17.

Boneless Lacquered Chicken Wings sesame, thai chili mayo, crumbled bleu, scallion (d,g) 17.

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

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

Meatless Swedish Meatballs mushroom gravy, grilled ciabatta (d,g) 15.

Local Steamers great bay littleneck clams, baby spinach, tomato, lemon garlic broth, parmesan crostini (d,g,s) 16.

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

Blistered Shishito Peppers white soy, sea salt (g) 13.

IPA Battered Wisconsin Cheese Curds ship bottom ipa, horseradish dill aioli (d,g) 12.

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



WOOD FIRED

Tuckers Burger fresh 1/2 pound burger, short rib, aged cheddar, garlic aioli, fries (d,g) 21.

- add caramelized onions 1.

Ginger & Garlic Glazed Salmon stir-fry jasmine rice, char siu portobello, oyster sauce (d,g,s) 31.

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

Springer Mountain 1/2 Chicken provencal chic pea stew, braised greens, spanish olive salad (d,g) 30.

KIDS

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

Cheese Pizza (d,g) 10.

Crispy Chicken Tenders fries (g) 14.

All Beef Hot Dog fries (g) 10.

Grilled Hamburger fries (d,g) 15. * Add Amer Cheese 2.

Wood Grilled Chicken Breast asparagus, fries 15.

Kids Fish & Chips slaw, fries 15.

ENTREES

Wagyu Flank Steak korean sticky potato, snap pea, radishes (g) 44.

Local Tuna jerk roasted delicata squash, wild mushroom risotto, miso vinaigrette (g,d) 39.

Pan Roasted Local Scallops red pepper bruschetta, fregola, romesco (d,g,n,s) 40.

Local Flounder Francaise creamy crab orzo, lemon-caper butter, petite salad (d,g,s) 33.

Crispy Crab Cake Sandwich beefsteak tomato, house coleslaw, creole remoulade, brioche roll, fries (g,s) 23.

Pulled Pork Sandwich house bbq, caramelized onion, white cheddar, slaw, brioche roll, fries (g,d) 22.

Seafood Cobb gulf shrimp, lump crab, wood-grilled salmon, bacon, tomato, avocado, egg, blue cheese, dijon vinaigrette (d,g,s) 31.

Ale Battered Fish & Chips slaw, hand cut fries, malt vinegar aioli (g) 28.

**ON
THE
SIDE**
8. each

Wood-Grilled Asparagus

House Coleslaw

Lager Battered Onion Rings

Creamy Crab Orzo

Russet Potato Fries

Side Salad