

## TO SHARE

**Black Truffle & Chive Dip** chili crunch, sea salt kettle chips (d) 12.

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

**Chicken Enchilada Nachos** fresno peppers, cheese sauce, crushed takis (d,g) 17.

## SOUP & SALAD

### 2022 Chowderfest Champ!!

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

**Soup of the Day** chef's daily creation 13.

**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) 16.

**Honey Nut Squash & Arugula Salad** braeburn apple, honeyed pecans, feta, plum vinaigrette, golden raisins (d,g,n) 17.

### Add Protein to Any Salad

Grilled Chicken 9. Shrimp (s) 11.

Seared Tuna 17. Grilled Salmon 13.

# TUCKERS TAVERN



## RAW BAR



## STARTERS

### Locally Harvested Clams

½ doz 12. dozen 22. (s)

### East Coast Oysters

½ doz 13. dozen 24. (s)

### 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) 26/45.

### 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) 17.

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

**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) 17.

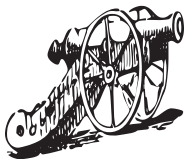
**Roasted Lamb Tacos** (2) tomato confit, coriander emulsion, halloumi cheese (d,g) 17.

**Kung Pao Brussels Sprouts** blistered peppers, smoked peanut, sweet chili sauce, szechuan peppercorns (g,n) 15.

**IPA Battered Wisconsin Cheese Curds** ship bottom ipa, horseradish dill aioli (d,g) 13.

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

## FROM THE GRILL



**Tuckers Burger** fresh 1/2 pound burger, short rib, aged cheddar, garlic aioli, fries (d,g) 23. • add caramelized onions 1.

**Maple Glazed Salmon** sweet potato gnocchi, parsnips, tuscan kale, horseradish cream (d,g) 38.

**Crispy 1/2 Chicken & Green Curry** ricotta-spinach gnocchi, coconut, thai basil (d,g) 39.

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

**Wild Local Tuna** jasmine rice cake, miso charred broccolini, sweet soy-lime vinaigrette (g) 41.

## 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 (g) 15.

**Grilled Natural Chicken Breast** asparagus, fries 15.

**Kids Fish & Chips** slaw, fries 15.

\* add american cheese (d) 2.

## ENTREES

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

**Pan Roasted Local Scallops** beet risotto, potato gaufrette, micro citrus (d,s) 41.

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

**Shaved Prime Rib Cheesesteak** wild mushrooms, caramelized onion, black truffle mayo, cooper sharp american, fries (d,g) 25

**Shipyard Battered Cod Sandwich** beefsteak tomato, house coleslaw, creole remoulade, brioche roll, fries (g,s) 23.

**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) 33.

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

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

**Catch of the Day** the freshest seafood sourced daily MKT. (available after 4pm)

## ON THE SIDE

**Miso Charred Broccolini Soy-Lime Vinaigrette** 9

**Crispy Garlic & Chive Potatoes, Caramelized Onions** 9

**Warm Corn Bread & Sea Salt Butter** 6

**Lager Battered Onion Rings** 9

**Creamy Crab Orzo** 10

**Russet Potato Fries** 9

**Grilled Asparagus with Horseradish Remoulade** 9  
**Side Salad** 9

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, especially if you have certain medical conditions. A 3% credit card processing fee is applied to all checks, unless using debit cards or cash. 10.27.23