

TUCKERS TAVERN



SOUP & SALAD

2022 Chowderfest Champ!!

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

Soup of the Day chefs 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) 15.

Roasted Beet & Avocado Salad citrus, arugula, sea salt pepitas, honey yogurt dressing (d) 15.

Add Protein to any salad

Grilled Chicken 9. Shrimp (s) 11.

Seared Tuna 17. Grilled Salmon 13.

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 18. (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.

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.

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

Local Steamers great bay littleneck clams, baby spinach, tomato, lemon garlic broth, parmesan crostini (d,g,s) 17.

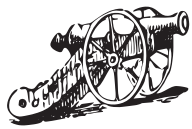
Roasted Lamb Tacos (2) tomato confit, coriander emulsion, halloumi cheese (d,g) 16.

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

BBQ Local Tuna creole risotto, sweet baby peppers, pickled celery, sofrito (d) 39.

Ginger & Garlic Glazed Salmon jasmine rice cake, chinese broccoli, miso butter (d,g) 34.

Springer Mountain 1/2 Chicken roasted winter vegetables, spicy sweet potato puree, marsala chicken demi (d) 33.

Grilled 8oz Filet madeira glazed chestnuts, mascarpone polenta, caramelized wild mushrooms (d,n) 49

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 American Cheese 2.

Grilled Natural Chicken Breast asparagus, fries 15.

Kids Fish & Chips slaw, fries 15.

ENTREES

Local Flounder Piccata creamy crab orzo, lemon-caper butter, petite salad (d,g,s) 37.

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

Crab Cake Sandwich winter slaw, mint, thai peanut sauce, brioche bun, fries (d,n,g) 24.

Prime Rib Cheesesteak caramelized mushrooms & onions, cooper sharp american, black truffle mayo, fries (d,g) 25.

Shipyards Battered Cod Sandwich beefsteak tomato, house coleslaw, creole remoulade, brioche roll, fries (g,s) 22.

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

Seafood Cobb gulf shrimp, lump crab, wood-grilled salmon, bacon, tomato, avocado, egg, blue cheese, dijon vinaigrette (d,g,s) 32.

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

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

ON THE SIDE

9. Each

Mascarpone Polenta with Glazed Chestnuts
Sautéed Broccolini with Miso Butter
Roasted Winter Vegetables
Lager Battered Onion Rings
Creamy Crab Orzo
Russet Potato Fries
Side Salad