

## TO SHARE

**Sunset Hummus** roasted red peppers, olive oil, smoked chili corn chips 15.

**Wood Grilled Corn Guacamole** smoked tortilla chips 14.

**Black Truffle & Chive Boursin** 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) 17.

# 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, 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.

**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.

## 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.

**Summer Tabbouleh & Strawberry Salad** avocado, cucumber, sea salt granola, farm-stand veg, honey yogurt dressing, pomegranate molasses (d,g) 17.

### Add Protein to Any Salad

Grilled Chicken 9. Shrimp (s) 11.

Seared Tuna 17. Grilled Salmon 13.

## FROM THE GRILL



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

**Sticky Bourbon Baby Back Ribs** sea salt cornbread, green papaya slaw (d,g) 42.

**Agave Glazed Salmon** crispy fingerlings, grilled corn-snow pea succotash, summer basil salad (d) 38.

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

**Grilled Center Cut Filet Mignon** heirloom grain risotto, gorgonzola, asparagus, kennett square mushroom demi (d,g) 53.

## 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. \* add american cheese (d) 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) 38.

**Pan Roasted Local Scallops** fregola alfredo, red pepper bruschetta, romesco (d,g,n,s) 41.

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

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

**Shipyards 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.

**Shipyards 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 Broccoli Soy-Lime Vinaigrette** 9

**Fingerling Potato-Corn Succotash** 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.