

## TO share

Hearts of Palm Hummus sofrito, roasted garlic, island chips 15.

Wood Grilled Corn Guacamole smoked tortilla chips 14.

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

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

Reuben Nachos honey mustard glazed pork, sauerkraut, swiss, wonton chips, kimchi-1000 island (d,g) 16.

## SOUP & SALAD

Bay Scallop & Clam Chowder flamin hot oyster crackers (d,g,s) 13.

Soup of the Day chefs daily creation 11.

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.

Strawberry Tabouli Salad cracked wheat, cucumber, tomato, mint, citrus herb vinaigrette, chili pistachios (g,n) 15.

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) 22.

- add caramelized onions 1.

Ginger & Garlic Glazed Salmon stir-fry jasmine rice, char siu portobello (d,g,s) 33.

Springer Mountain 1/2 Chicken provencal chic pea stew, braised greens, spanish olive salad (d,g) 33.

Grilled 8oz Filet broccolini, saffron crushed creamer potatoes, stone fruit demi (d,g) 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.

Wood Grilled Chicken Breast asparagus, fries 15.

Kids Fish & Chips slaw, fries 15.

# TUCKERS TAVERN



## RAW BAR



### STARTERS

#### 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)

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) 16.

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

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.

## ENTREES

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

Local Tuna Pad Thai rice noodles, bean sprouts, corn, cilantro, sesame lime broth (g) MKT.

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

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

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

Saffron Creamer Potatoes

Sauteed Asparagus

House Coleslaw

Lager Battered Onion Rings

Creamy Crab Orzo

Russet Potato Fries

Side Salad

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.