

TUCKERS TAVERN



TO SHARE

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

Papas Bravas crispy potatoes, garlic aioli, ghost pepper romesco (g,n) 10. add crab 6.

Chicken Enchilada Nachos fresno peppers, cheese sauce, crushed takis (d,g) 18.

Street Corn Guacamole smoked corn tortilla, micro cilantro (d) 14.

BOOZY BRUNCH

Mimosa Kits for 5 sparkling wine, orange, pomegranate & passion-fruit juices 49.

Loaded Bloody signature bloody mary loaded with a jumbo shrimp, celery, bacon & blue cheese stuffed olives 15.

RAW BAR

Locally Harvested Clams

½ dozen 12. dozen 22. (s)

East Coast Oysters

½ dozen 13. dozen 25. (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) 27/45.

Peel 'n Eat Shrimp

old bay & ale steamed (s) 17.

Local Oyster Selection

ask your server for tonights availability (s) MKT.



STARTERS

Crispy Rhode Island Calamari fried hots, lemon basil aioli (g,s) 18.

Lacquered Chicken Wings sesame, thai chili mayo, crumbled blue, scallion (d,g) 18.

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

Roasted Lamb Tacos (2) tomato confit, coriander emulsion, halloumi cheese (d,g) 18.

Blistered Shishito Peppers sherry vinaigrette, tamari 16.

IPA Battered Wisconsin Cheese Curds ship bottom ipa, horseradish dill aioli (d,g) 14.

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

SOUP & SALAD

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

Soup of the Day chef's daily creation 14.

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.

Local Squash & Lacinato Kale Salad poached pear, spiced pecans, goat cheese, maple sherry vinaigrette (d,n) 16.

Add Protein to Any Salad

Grilled Chicken 10. Shrimp (s) 12.

Seared Tuna 18. Grilled Salmon 14.

ENTREES

Seafood Cobb gulf shrimp, lump crab, wood-grilled salmon, bacon, tomato, avocado, egg, blue cheese, dijon vinaigrette (d,g,s) 35.

Tuckers Burger fresh 1/2 pound burger, short rib, aged cheddar, garlic aioli, fries (d,g) 25.
• add caramelized onions 2.

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

Shipyard Battered Cod Sandwich beefsteak tomato, house coleslaw, creole remoulade, brioche roll, fries (d,g,s) 24.

Crispy Half Chicken ricotta cavatelli & spring vegetables, lemon chicken jus (d,g) 37.

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

Cider Glazed Verlasso Salmon parsnip polenta, delicata squash, brussels sprouts, eagle road farm beets (d) 36.

Pulled Pork Sandwich house bbq, caramelized onion, white cheddar, slaw, brioche roll, fries (d,g) 24.

ON THE SIDE

Home Fries 9

Applewood Bacon 6

Lager Battered Onion Rings (g) 9

House Side Salad 7

Lump Crab Orzo (d,g,s) 9

Russet Potato Fries 9



BRUNCH

Lump Crab Omelet crab, grilled asparagus, tomato, provolone, home fries (d,s) 19.

Belgian Waffle Sandwich two fried eggs, pork roll, pepper jam, cooper american cheese, home fries (d,g) 17.

Surfers Breakfast three eggs your way, pork roll, bacon, 28 day hot sauce, home fries (g) 17.

Eggs Benedict poached eggs, canadian bacon, english muffin, hollandaise, home fries (d,g) 17. add crab 12.

Lemon Ricotta Pancakes whipped cream, natural blueberry compote (d,g) 17.

Jersey Shore Shakshuka eggs baked in hot sausage bolognese, ricotta salata, cilantro, grilled baguette (d,g) 18.

Hangover Burger pork roll, egg, cooper american, chipotle ketchup, brioche roll, fries (d,g) 25.

Kids Lemon Ricotta Pancake blueberry compote, whipped cream (d,g) 8.

KIDS

Kids Scramble 2 eggs, applewood bacon, home fries 9.

Kids Waffle applewood bacon (d,g) 9.

Penne Pasta butter or marinara (d,g) 10.

Crispy Chicken Tenders french fries (g) 14.

All Beef Hot Dog french fries (g) 11.

Grilled Hamburger french fries (d,g) 15.

* add american cheese (d) 2.

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, if you have certain medical conditions. A

3% credit card surcharge is applied to all checks, unless using debit cards or cash.