

# TUCKERS TAVERN



## BOOZY BRUNCH

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

**Loaded Bloody** signature bloody mary loaded with a jumbo shrimp, celery, bacon & blue cheese stuffed olives 13.

## SOUP & SALAD

**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) 15.

**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.

## ENTREES

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

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

**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 (g,s) 23.

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

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

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

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

## ON THE SIDE

9. each

**Home Fries**

**Applewood Bacon**

**Lager Battered Onion Rings**

**House Side Salad**

**Lump Crab Orzo**

**Russet Potato Fries**

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

## RAW BAR

### 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.

## FOR THE TABLE

**Biscuits & Gravy** house made sausage, buttermilk drop biscuits, black pepper gravy (d,g) 12.

**Papas Bravas** crispy potatoes, garlic aioli, ghost pepper romesco (g,n) 10. add crab 5.

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



## STARTERS

**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.

**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.



## BRUNCH

**Lump Crab Omelet** crab, wood grilled asparagus, tomato, provolone, home fries (d,s) 18.

**Belgian Waffle Sandwich** two fried eggs, pork roll, pepper jam, cooper american cheese, home fries (d,g) 16.

**Surfers Breakfast** three eggs your way, pork roll, bacon, 28 day hot sauce, home fries (g) 16.

**Eggs Benedict** poached eggs, canadian bacon, english muffin, hollandaise, home fries (d,g) 16. add crab 6.

**Nutella French Toast** vanilla bean brioche, drunken berries, whipped cream, applewood bacon (d,g,n) 16.

**Jersey Shore Shakshuka** eggs baked in hot sausage bolognese, ricotta salata, cilantro, grilled baguette (d,g) 17.

**Hangover Burger** pork roll, egg, cooper american, chipotle ketchup, brioche roll, fries (d,g) 21.

## KIDS

**Kids French Toast** applewood bacon (d,g) 9.

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

**Kids Waffle** applewood bacon (d,g) 9.

**Penne Pasta** butter or marinara (d,g) 9.

**Crispy Chicken Tenders** fries (g) 14.

**All Beef Hot Dog** fries (g) 10.

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