

TUCKERS TAVERN



FOR THE TABLE

Biscuits & Gravy house made sausage, butter-milk 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.

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.

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.



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.

Kung Pao Brussels Sprouts blistered peppers, smoked peanut, sweet chili sauce, szechuan peppercorns (g,n) 15.

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

IPA Battered Wisconsin Cheese Curds ship bottom ipa, horseradish dill aioli (d,g) 13.

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

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

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.

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.

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.

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

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

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 16. add crab 6. (d,g)

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

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

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

ON THE SIDE

9. each

Home Fries

Applewood Bacon

Lager Battered Onion Rings

House Side Salad

Lump Crab Orzo

Russet Potato Fries

Fingerling Potato-Corn Succotash

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.