

TUCKERS LAVERN

EASTER
BRUNCH
2025



FOR THE TABLE

Smoked Salmon Latkes whipped avocado, pickled shallot, horseradish dill crema, everything spice (d,g) 16.

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

House Made Strawberry Rhubarb

Pop Tarts served warm, frosted, blackberry coulis (g,d) 9.

SOUP & SALAD

2022 Chowderfest Champ!!

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

Maine Lobster Bisque chive crème fraîche (d,g,s) 15.

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, 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) 24.

- add caramelized onions 1.

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

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

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

Cider Glazed Verlasso Salmon parsnip polenta, delicata squash, brussels sprouts, eagle road farm beets (d) 34.

Wild Local Tuna jasmin rice cake, miso charred broccolini, sweet soy - lime vinaigrette (g) 39.

Smoked Virginia Pit Ham pineapple-jalapeno glaze, collard greens, scalloped potatoes (d) 28.

RAW BAR

Locally Harvested Clams

(s) ½ doz 12. doz 22.

East Coast Oysters

(s) ½ doz 13. doz 24.

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. (s)



STARTERS

Crispy Rhode Island Calamari fried hots, lemon basil aioli (g,s) 17.

Maple Duck Biscuits buttermilk biscuits, duck confit gravy, crispy shallot, sage (d,g) 17.

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

House Made Ricotta Tortellini spring asparagus, morel mushroom, truffle, lemon chive butter (g,d) 17.

Roasted Lamb Tacos (2) tomato confit, coriander emulsion, halloumi cheese (d,g) 17.

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.



BRUNCH

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

Reuben Eggs Benedict house corned beef hash, rye, swiss, thousand island, home fries (g,d) 18.

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 6.

Focaccia French Toast honey whipped ricotta, port wine glazed figs (d,g) 17.

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

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

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

Kids Scramble 2 eggs, applewood bacon, homefries 9.

Kids Waffle applewood bacon (d,g) 9.

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

Kids Cheese Pizza (d,g) 10.

Kids Crispy Chicken Tenders fries (g) 14.

Kids Grilled Chicken Breast fries, asparagus (d) 15.

Kids Grilled Hamburger fries (d,g) 15. * Add American Cheese 2.

ON
THE
SIDE

**Grilled Asparagus
with Horseradish 9
Remoulade**

Homefries 9

Applewood Bacon 7

House Side Salad 7

**Fresh Mixed 7
Berries**

French Fries 9

Pork Roll 7

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. 3.23.24