

# TUCKERS TAVERN

MOTHER'S DAY  
BRUNCH  
2026



## FOR THE TABLE

**Smoked Salmon Latkes** whipped avocado, pickled shallot, horseradish dill crema, everything spice (d) 17.

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

**Local Scallops & Bacon** dayboat scallops, applewood bacon, horseradish crema, pepper jam (d,s) 19.

## SOUP & SALAD

**Bay Scallop & Clam Chowder** grand chowderfest champ, 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) 16.

**Kojinut Squash & Lancaster Beet** arugula, radicchio, goat cheese, candied pepitas, orange sherry vinaigrette (d,n) 18

### 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) 27. add caramelized onions 2.

**Local Flounder Piccata** creamy crab orzo, lemon-caper butter, petite salad (d,g,s) 39.

**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.

**Pomegranate Glazed Verlasso Salmon** saffron gnocchi, artichokes barigoule, lacinato kale (d,g) 37.

**Wild Local Tuna** jasmine rice cake, spicy marinated cucumbers, sweet soy - lime vinaigrette (g) 43.

**Colorado Lamb Rack** braised turnips, asparagus, fava beans & mint, carrot puree, sherry lamb jus (d) 46.

ON  
THE  
SIDE

**Grilled Asparagus with Horseradish Remoulade** 10

**Home Fries** 9

**Applewood Bacon** 7

**House Side Salad** 8

**Fresh Mixed Berries** 7

**French Fries** 9

**Pork Roll** 7

## RAW BAR

### Locally Harvested Clams

(s) ½ doz 13. doz 24.

### East Coast Oysters

(s) ½ doz 15. doz 28.

### Jumbo Shrimp Cocktail

cocktail sauce and lemon (s) 19.

### The Buoy Sampler

east coast oysters, local clams, peel & eat shrimp, tuna tartar, jumbo shrimp (s) 28/49.

### Peel 'n Eat Shrimp

old bay & ale steamed (s) 17.

### Local Oyster Selection

ask your server for tonight's availability (s) MKT.



## STARTERS

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

**Biscuits & Gravy** house made sausage, buttermilk drop biscuits, black pepper gravy, crisp sage (d,g) 16.

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

**Truffle & Beetroot Cappelletti** oyster mushrooms, english peas, herb beurre blanc, crispy beet chips (g,d) 18.

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

**IPA Battered Wisconsin Cheese Curds** ship bottom ipa, horseradish dill aioli (d,g) 15.

**French Onion Flatbread** herb ricotta, vidalia onions, gruyère & provolone, wilted arugula (d,g) 17.

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

## BRUNCH

**Lump Crab Omelet** crab, wood 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.

**Strawberry Cheesecake French Toast** vanilla brioche, whipped lemon crème fraiche, graham crumble (d,g) 17.

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

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

## JUST FOR KIDS



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

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

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

**Cheese Pizza** (d,g) 10.

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

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

**Kids Grilled Hamburger** fries (d,g) 15. \* add american cheese 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. 3.26.26