HAPPIEST HOUR

Monday through Friday from 3-6 PM

SNACKS

Buck a Shuck Oysters cocktail sauce, mignonette (s) 1 each.

Duck Fat Chex Mix peanuts, thyme, smoked salt (g,n) 6.

SMALL PLATES 8

Blistered Shishito Peppers sherry vinaigrette, tamari

Lager Battered Onion Rings spicy mayo (g)

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

Spaetzle Mac N' Cheese dublin cheddar, chives, black pepper breadcrumbs (d,g)

Crispy Fried Cornichons mustard & aji amarillo aioli (g)

Soup of the Day chef's daily creation

MEDIUM PLATES 12

Meatballs & Stracciatella 8 hour marinara, parmesan crostini (d,g)

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

Local Steamers great bay littleneck clams, baby spinach, tomato, lemon garlic broth, parmesan crostini (d,g,s)

Chopped Salad iceberg, tomatoes, cucumbers, radishes, blue cheese, applewood bacon, buttermilk blue cheese dressing, smoked tortilla chips (d)

Caramelized Mushroom & Burrata Toast sherry onion jus, herbs, fried shallot (d,g)

Peel & Eat Shrimp old bay & ale steamed (s)

LARGE PLATES 16

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

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

Hot Italian Sausage Bolgonese burrata, rocket pesto, grana padano, penne rigate (d,g)

Grilled Salmon Cobb grilled salmon, bacon, tomato, avocado, egg, blue cheese, dijon vinaigrette (d,g)

Nightly Small Plate MKT.

BEER 6

Manafirkin Coors Light Blue Moon Yuengling Stella



HOUSE WINE 7

Pinot Grigio
Chardonnay
Sauvignon Blanc
Pinot Noir
Merlot
Cabernet Sauvignon

WELL DRINKS 8

SPECIALTY COCKTAILS 8

Tuckers Tea deep eddy sweet tea & peach vodka, lemon, mint

Tikitini bacardi coconut & pineapple rum, pineapple, toasted coconut

HOST YOUR PARTY HERE!

TUCKERS IS A GREAT VENUE TO HOST YOUR NEXT EVENT!

ASK OUR SALES TEAM ABOUT AVAILABILITY



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 surcharge is applied to all checks, unless using debit cards or cash.