

HAPPY HOUR

Monday through Friday from 3-6 PM

SMALL PLATES

Roasted Beet & Avocado Salad citrus, arugula, sea salt pepitas, honey yogurt dressing (d) 10.

Lacquered Chicken Wings sesame, thai chili mayo, crumbled blue, scallion (d,g) 12.

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

Lager Battered Onion Rings spicy mayo (g) 7.

IPA Battered Wisconsin Cheese Curds ship bottom ipa, horseradish dill aioli (g,d) 8.

Kung Pao Brussels Sprouts blistered peppers, smoked peanut, sweet chili sauce, szechuan peppercorns (n,g) 11.

Soup of the Day chefs daily creation 7.

Bay Scallop & Clam Chowder flamin' hot oyster crackers (d,g,s) 9.

Super Frico Caesar romaine, roasted peppers, manchego, warm panzanella croutons, lemon parmesan dressing (d,g) 10.

Local Steamers great bay littleneck clams, baby spinach, tomato, lemon garlic broth, parmesan crostini (d,g,s) 12.

LARGER PLATES

Chopped Salad iceberg, tomatoes, cucumber, radishes, blue cheese, applewood bacon, buttermilk blue cheese dressing, smoked tortilla chips (d) 9.

French Onion Flatbread herb ricotta, vidalia onions, gruyère & provolone, wilted arugula (d,g) 12.

Pan Roasted Local Scallops (2) red pepper bruschetta, fregola, romesco (g,d,n,s) 19.

Wood Grilled Salmon Cobb tomato, avocado, egg, blue cheese, dijon vinaigrette (d,g) 18.

Crispy Fish Sandwich malt vinegar aioli, lettuce, tomato, slaw, brioche bun, fries (g,d) 14.

Pulled Pork Sandwich house bbq, caramelized onion, white cheddar, slaw, brioche roll, fries (g,d) 17.

Nightly Dessert Special 7.

BEER SELECTIONS 6

Miller Lite

Coors Light

Blue Moon

Yuengling

Golden Road Mango Cart

HOUSE WINE 7

Pinot Grigio

Chardonnay

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

**TUCKERS
TAVERN**
BEACH HAVEN, LBI

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