



TUCKERS TAVERN



NEW YEARS EVE 2017

RAW BAR

Locally Harvested Clams

½ doz 11. doz 17.

East Coast Oysters

½ doz 13. doz 22.

Jumbo Shrimp Cocktail

(4) cocktail sauce and lemon 12.

Lil' of Each

3 clams, 3 oysters, 3 shrimp 20.

More of Each

6 clams, 6 oysters, 6 shrimp 38.



DRINK

SPECIALS

Times Square

Vodka, Grape Juice, Champagne, Frozen Grape Garnish 9.

Clementine Sparkler

Champagne, Clementine Juice, Orange Bitters 9.

The Ball Drop

White Rum, Coconut Rum, Blue Curacao, Pineapple 9.

The Party Hat

Blanco Tequilla, Pomegranate Juice, Fresh Lime, Agave, Pomegranate Seed Garnish 9.

LIVE



MUSIC

THE PICKLES 9-lam



STARTERS

Local Tuna Tacos blood orange salsa, avocado, crispy taro chip 14.

Lacquered Chicken Wings sesame, Thai chili mayo, crumbled bleu, scallion 12.

Blistered Shishito Peppers sea salt, white soy 9.

Mad Pig Quesadilla chorizo, roasted pork, smoked bacon, fontina cheese, chipotle aioli, fresh salsa 12.

Great Bay Little Neck Clams spinach, lemon butter, garlic crostini 12.

Crispy Fried Calamari hot cherry peppers, arugula, green Tabasco aioli 13.

Roasted Lamb Tacos (2) coriander emulsion, tomato confit, halloumi cheese 10.

IPA Battered Wisconsin Cheese horseradish dill aioli 10.

Oysters Rockefeller (4), baby spinach, pernod, ritz, lemon butter 13.

SOUP & SALAD

Maple Roasted Local Butternut Bisque smoked pecans 8.

Kennet Square Mushroom Soup truffle, goat cheese 10.

Maine Lobster & Crab Bisque 10.

Field Greens Salad goat cheese, candied walnuts, dried cranberries, walnut vinaigrette 10.

Smoked Caesar romaine hearts, cornbread croutons, smoked Caesar dressing, pecorino 9.

"The Wedge" iceberg, bacon, tomato, blue cheese dressing 10.

Roasted Organic Beets baby spinach, whipped goat cheese "boursin", cherry vinaigrette, granola, golden raisins 10.

Wood Fired Salmon Salad quinoa, arugula, olives, artichoke, pickled red onion, feta, herb vinaigrette 18.

ENTREES

Flash Seared Tuna stir fried seasonal vegetables, Thai peanut sauce, wood grilled pineapple 32.

Sautéed Lump Crab Cakes brussels sprout slaw, old bay sweet potato fries, grain mustard emulsion, tomato jam 30.

20 oz. Slow Braised Pork Shank apple-wood bacon cheddar mash, house made slaw, balsamic BBQ 31.

Penne Pasta hot italian sausage bolognese, burrata, basil pesto 21.

Ale Battered Fish & Chips house made slaw, hand cut fries, malt vinegar aioli 23.

Viking Village Dayboat Scallops bacon-sweet pea risotto, grana padano, tomato pesto 34.

Wood Grilled Natural Half Chicken wild mushroom orzo, pearl onions, natural chicken jus 26.

Local Flounder Francaise creamy crab orzo, lemon-caper butter, petite salad 28.

Gulf Shrimp & Local Scallop Ravioli tomatoes, spinach, chablis garlic butter, pecorino 31.

Wood Grilled Beef Tenderloin butter whipped potatoes, asparagus, house made stone fruit steak sauce 38.

Faroe Island Salmon creamy polenta, wild arugula salad, champagne vinaigrette 28.

Wood Grilled Sea Bass chorizo-local fingerling hash, pepperade, saffron mussel cream 39.

Tuckers Surf & Turf petit cut filet, Maine lobster & crab cake, grilled asparagus, herb hollandaise 44.

ON THE SIDE

7. each
Asparagus
House Made Slaw

Lager Battered Onion Rings
Sweet Potato Fries

Hand Cut Fries
Butter Whipped Potatoes