

TUCKERS WEEKEND TAVERN BRUNCH



BOOZY BRUNCH

- Mimosa Kits for 5** sparkling wine, orange, pomegranate & passion-fruit juices 49.
Loaded Bloody signature bloody mary loaded with a jumbo shrimp, celery, bacon & blue cheese stuffed olives 15.

TO SHARE

- Cucumber Dill Tzatziki** house labneh, cucumber, warm spiced pita (d,g) 14.
Papas Bravas crispy potatoes, garlic aioli, ghost pepper romesco (g,n) 11.
Chicken Enchilada Nachos fresno peppers, cheese sauce, crushed takis (d,g) 18.

SOUP & SALAD

- Bay Scallop & Clam Chowder** grand chowderfest champ, flamin' hot oyster crackers (d,g,s) 14.
Soup of the Day chef's daily creation 14.
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.
Heirloom Tomato Capresanella ricotta salata, jersey corn, pickled shallot, toasted ciabatta, 25 year balsamic (d,g) 18.
Add Protein to Any Salad
 Grilled Chicken 10. Shrimp (s) 12.
 Seared Tuna 18. Grilled Salmon 14.

RAW BAR

- Locally Harvested Clams**
 ½ dozen 13. dozen 24. (s)
East Coast Oysters
 ½ dozen 15. dozen 28. (s)
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) 18.
Lacquered Chicken Wings sesame, thai chili mayo, crumbled blue, scallion (d,g) 18.
French Onion Flatbread herb ricotta, vidalia onions, gruyère & provolone, wilted arugula (d,g) 17.
Roasted Lamb Tacos (2) tomato confit, coriander emulsion, halloumi cheese (d,g) 18.
Blistered Shishito Peppers sherry vinaigrette, tamari 16.
IPA Battered Wisconsin Cheese Curds ship bottom ipa, horseradish dill aioli (d,g) 15.
Local Tuna Tacos spicy mayo, sweet soy, seaweed salad, micro cilantro, crispy gyoza (g) 20.

ENTREES

- Seafood Cobb** gulf shrimp, lump crab, wood-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.
Shipyards Battered Cod Sandwich beefsteak tomato, house coleslaw, horseradish remoulade, brioche roll, fries (d,g) 24.
Pulled Pork Sandwich house bbq, caramelized onion, pennsylvania cheddar, slaw, brioche roll, fries (d,g) 24.
Harissa Honey Glazed Verlasso Salmon toasted saffron couscous, snap peas, roast pepper puree, preserved lemon (d,g) 37.
Crispy Half Chicken ricotta cavatelli & spring vegetables, lemon chicken jus (d,g) 37.
Ale Battered Fish & Chips slaw, hand cut fries, malt vinegar aioli (g) 32.



BRUNCH

- Lump Crab Omelet** crab, grilled asparagus, tomato, provolone, home fries (d,s) 19.
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 canadian bacon, english muffin, hollandaise, yukon potato home fries (d,g) 17. **add crab** 6.
Lemon Ricotta Pancakes whipped cream, hammonton farms blueberry compote (d,g) 17.
Jersey Shore Shakshuka eggs baked in hot sausage bolognese, ricotta salata, cilantro, grilled baguette (d,g) 18.
Hangover Burger pork roll, egg, cooper american, chipotle ketchup, brioche roll, fries (d,g) 25.

KIDS

- Kids Lemon Ricotta Pancake** blueberry compote, whipped cream (d,g) 9.
Kids Scramble 2 eggs, applewood bacon, home fries 9.
Kids Waffle applewood bacon (d,g) 9.
Penne Pasta butter or marinara (d,g) 10.
Crispy Chicken Tenders french fries (g) 14.
All Beef Hot Dog french fries (g) 11.
Grilled Hamburger french fries (d,g) 15.
 • add american cheese (d) 2.

ON THE SIDE

- Home Fries** 9
Applewood Bacon 6
Lager Battered Onion Rings (g) 10
House Side Salad 8
Lump Crab Orzo (d,g,s) 12
Russet Potato Fries 9

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, if you have certain medical conditions.
 A 3% credit card convenience fee is applied to all checks, unless using debit cards or cash.