

# TUCKERS TAVERN

## LBI RESTAURANT WEEK 2026

### First Course (select one)

**Bay Scallop & Clam Chowder** chowderfest champ, flamin' hot oyster crackers (d,g,s)

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

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

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

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

**Six Local Oysters on the Half** (s)

**Six Locally Harvested Clams on the Half** (s)

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

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

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

### Entree Course (select one)

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

**Crispy Half Chicken** ricotta cavatelli & roasted root vegetables, lemon chicken jus (d,g)

**Shipyards Ale Battered Fish & Chips** fresh cod, slaw, fries, malt vinegar aioli (g)

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

**Tuckers Burger** fresh 1/2 pound burger, short rib, aged cheddar, garlic aioli, fries (d,g)

**Pomegranate Glaze Verlasso Salmon** saffron gnocchi, artichokes barigoule, lacinato kale (g)

**Seafood Cobb** gulf shrimp, lump crab, wood-grilled salmon, bacon, tomato, avocado, egg, blue cheese, dijon vinaigrette (d,g,s)

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

### Dessert (Select One)

**Espresso Tiramisu** lady fingers, fair trade cocoa (d,g,n)

**Olive Oil Cake** wildflower honey, citrus chantilly (d,g)

**Flourless Chocolate Truffle Torte** drunken berries, whipped cream (d)

**\$45 PER PERSON**



[tuckerstavern-lbi.com](http://tuckerstavern-lbi.com)

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.