

TO SHARE

Chicken Enchilada Nachos fresno peppers, cheese sauce, crushed takis (d,g) 18.

Cucumber Dill Tzatziki house labneh, cucumber, warm spiced pita (d,g) 14.

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.

Kojinut Squash & Lancaster Beet Salad arugula, radicchio, goat cheese, candied pepitas, orange sherry vinaigrette (d) 18.

Add Protein to Any Salad

Grilled Chicken 10. Shrimp (s) 12.

Seared Tuna 18. Grilled Salmon 14.

FROM THE GRILL

Tuckers Burger fresh 1/2 pound burger, short rib, aged cheddar, garlic aioli, fries (d,g) 25. • add caramelized onions 2.

Shaved Prime Rib Cheesesteak wild mushrooms, caramelized onion, black truffle mayo, cooper sharp american, fries (d,g) 25.

Pomegranate Glazed Verlasso Salmon saffron gnocchi, artichokes barigoule, lacinato kale (d,g) 37.

Crispy Half Chicken ricotta cavatelli & roasted root vegetables, lemon chicken jus (d,g) 37.

Grilled Center Cut Filet Mignon crispy garlic & chive potatoes, asparagus, wild mushroom demi (d,g) 53.

KIDS

Penne Pasta butter or marinara (d,g) 10.

Crispy Chicken Tenders french fries (g) 14.

Grilled Hamburger brioche roll, french fries (d,g) 15.
• add american cheese (d,g) 2.

Grilled Natural Chicken Breast asparagus, french fries (d) 15.

All Beef Hot Dog french fries (g) 11.

Kids Fish & Chips slaw, french fries (g) 15.

Cheese Pizza (d,g) 10.

TUCKERS TAVERN



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.

Local Steamers great bay littleneck clams, baby spinach, tomato, lemon garlic broth, parmesan crostini (d,g,s) 18.

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

Local Flounder Piccata creamy