

TO SHARE

Golden Curried Hummus sumac pickled red onions, olive oil, dill, spiced pita chips (g) 15.

Street Corn Guacamole smoked tortilla chips (d) 15.

Summer Dill Tzatziki house labneh, cucumber, warm spiced pita (d,g) 15.

Pork Belly Nachos mojo pork, sazón, sofrito, farmers cheese, mustard aioli, corn tortilla (d) 18.

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.

FROM THE GRILL

Tuckers Burger fresh 1/2 pound burger, short rib, aged cheddar, garlic aioli, fries (d,g) 27. • add caramelized onions 2.

Sticky Asian Ribs guava BBQ, sesame pole bean salad, cornbread, sea salt butter (d,g) 42.

Harissa-Honey Glazed Verlasso Salmon toasted saffron couscous, snap peas, roast pepper puree, preserved lemon (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) 56.

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) 19.

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 crab orzo, lemon-caper butter, petite salad (d,g,s) 39.

Seared Local Scallops creamed corn polenta, blistered tomato, confit pork belly, basil (d,g,s) 46.

Pan Seared Lump Crab Cake summer corn- shaved vegetable & mint salad, honey balsamic vinaigrette, thai peanut sauce (g,n,s) 39.

Wild Local Tuna jasmine rice cake, spicy marinated cucumbers, sweet soy-lime vinaigrette (g) 43.

Shipyard 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.

Seafood Cobb gulf shrimp, lump crab, wood-grilled salmon, bacon, tomato, avocado, egg, blue cheese, dijon vinaigrette (d,g,s) 35.

Shipyard Ale Battered Fish & Chips fresh cod, slaw, hand cut fries, malt vinegar aioli (g) 32.

Hot Italian Sausage Bolognese burrata, rocket pesto, grana padano, penne rigate (d,g) 34.

Catch of the Day freshest seafood sourced daily, available after 4 PM MKT.

ON THE SIDE

Crispy Garlic & Chive Potatoes (d) 10.

Warm Corn Bread sea salt butter (d,g) 7.

Lager Battered Onion Rings (g) 10.

Creamy Crab Orzo (d,g,s) 12.

Russet Potato Fries 9.

Grilled Asparagus horseradish remoulade 10.
Side Salad 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.

6.17.26