

TUCKERS TAVERN

NEW YEARS EVE 2025

SOUP & SALAD

2022 Chowderfest Champ!!

Bay Scallop & Clam Chowder chowderfest champ, flamin hot oyster crackers (d,g,s) 14.

Maine Lobster Bisque chive crème fraiche (d,g,s) 15.

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.

RAW BAR

Locally Harvested Clams

½ doz 13. | 1 dozen 24. (s)

East Coast Oysters

½ doz 15. | 1 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 tonights 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.

Baked Artichoke & Spinach Stuffed Oysters hazy tide oysters, gruyere, pernod cream, butter crumbs (d,g,s) 19.

Steak Diane Agnolotti filet tips, caramelized shallot ricotta, brandied chanterelle mushrooms (d,g) 20.

Local Tuna Tacos spicy mayo, sweet soy, seaweed salad, micro cilantro, crispy gyoza (g) 20.

FROM THE GRILL

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

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

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

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

DRINK SPECIALS

Lemon Ball Drop tequila, lemon, agave, sugar rim 15.

Chocolate Peppermint Espresso Martini epresso, rumple minze, creme de cacao, rumchata, shipwreck vanilla 15.

Key Lime Pie Martini pinnacle whipped, lime juice, whipped cream, splash of ginger ale 15.

New Years Sparkle prosecco, st. germain, pomegranate, rosemary 15.

LIVE MUSIC

The Pickles 10:00pm-1:15am

ENTREES

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

Seared Local Scallops pearled barley & pancetta, soluna apples, celery root puree, gremolata (d,g,s) 45.

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

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.

Spaghetti & Local Clams Casino great bay littlenecks, cockles, fennel, house bacon, casino butter, sourdough crumbs (d,g,s) 35.

Boneless Beef Short Rib truffled herb polenta, glazed trumpet mushrooms, chicken fried leeks, sherry demi (d,g) 51.

Dukkah Crusted Wild Halibut roasted caulini, watercress puree, za'atar spiced baby potatoes (d,n) 48.

ON THE SIDE

Crispy Garlic & Chive Potatoes (d) 10

Truffled Herb Polenta (d) 10

Warm Corn Bread & Sea Salt Butter (d,g) 7

Lager Battered Onion Rings 9

Creamy Crab Orzo 12

Russet Potato Fries 9

Grilled Asparagus with Horseradish Remoulade 10

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 surcharge is applied to all checks, unless using debit cards or cash.