

Soups & Appetizers

AHI TUNA AND CUCUMBER SALAD

Coriander spiced Ahi Tuna, seared rare, chilled, with a spicy-ginger cucumber salad and a side of roasted garlic- Wasabi aioli. \$12.

CLAMS CASINO

New Jersey clams, chopped and mixed with spices, herbs, minced peppers, garlic, butter and bacon, broiled. \$10.

MUSSELS MARINARA

Mussels sautéed in our own marinara broth or garlic, butter and white wine broth. \$9.50

PARMESAN AND GARLIC SHRIMP

Shrimp, battered, floured, fried and tossed in a garlic-parmesan butter. \$11.75

TUCKAHOE CLAM CHOWDER

Creamy, thick, rich, full of clams, diced bacon, hearty tomatoes and vegetables. Cup \$4.25 Crock \$5.50

BUFFALO SHRIMP

Shrimp, battered, floured, fried and tossed in hot sauce, served with our blue cheese dressing. \$11.75

CHERRY PEPPER CALAMARI

Calamari and Cherry peppers floured and lightly fried, with a side of our marinara sauce. \$9.25

OYSTERS ROCKEFELLER (6)

Delaware Bay oysters baked with a spiced fennel cream, spinach, hollandaise sauce and Jumbo lump crab on top. \$12.25

Casual Fare

TUCKAHOE COBB

Iceberg, diced tomatoes, green onion, bacon, hard-boiled egg, grilled chicken, crumbled blue cheese and Pepper-Ranch Parmesan dressing. \$12.

WEDGE SALAD

A wedge of iceberg lettuce topped with crumbled bacon, blue cheese crumbles, our Blue cheese dressing and onion crisps. \$8.

TUCKAHOE CAESAR

Chopped Romaine, with shaved Pecorino- Romano cheese, drizzled with our own creamy Caesar dressing and croutons. \$7.50

SPINACH & GOAT CHEESE

Baby spinach, sliced apples, dried cranberries, shaved almonds, goat cheese tossed in our balsamic vinaigrette. \$8.

MAHI TACOS

Two soft shell tacos with blackened Mahi-Mahi, shredded cabbage, Pico de Gallo and a chipotle-lime sour cream. \$10.

CORNED BEEF REUBEN

Corned beef, Russian dressing, Swiss cheese and sauerkraut grilled on pumpernickel- rye bread. \$9.50

Pricing subject to change;
Select Menu -
Please see full version at:
www.tuckahoeinn.com



Fresh Seafood

CHEF TYSON'S CRAB CAKES

Our award-winning crab cake recipe, grilled Maryland style, served with a side of our jalapeno-lime sauce. \$26.95

HONEY-GINGER SALMON

Grilled Salmon fillet, drizzled with a Honey-Ginger glaze, served over harvest vegetable wild rice pilaf, with a side of vegetables. \$23.95

POTATO CRUSTED HALIBUT

Halibut, pan-seared with shredded potatoes to a golden brown, finished with a Leek-beurre blanc sauce. \$24.95

PROSCIUTTO SHRIMP SCAMPI

Shrimp wrapped in Prosciutto ham, sautéed with diced tomatoes and spinach in a garlic-Pinot Grigio butter sauce over pappardelle pasta. \$25.95

TWIN LOBSTER TAILS

Twin, six-ounce Lobster tails, oven broiled, served simply with drawn butter and lemon. \$45.95

FISH AND CHIPS

Beer battered North Atlantic Cod, fried crisp and golden brown, served with fries, coleslaw and Malt vinegar. \$17.95

CRAB STUFFED FLOUNDER

Chef Tyson's Crab Imperial, baked between fillets of Flounder. \$26.95

RED SNAPPER PONTCHARTRAIN

Red Snapper fillet, egg battered, sautéed, with toasted almonds, Jumbo Lump crab meat and lemon butter. \$26.

SCALLOPS GRATINÉ

Sea Scallops prepared with a citrus zest compound butter and crumb topping, baked until golden brown. \$26.

CHILDREN'S
MENU
AVAILABLE

EARLY BIRD
SPECIALS
DAILY 12P-5P

Butcher's Block

FILET MIGNON

A char-grilled, eight-ounce Filet Mignon, cooked to your requested temperature, finished with Montreal butter. \$32.95

NEW YORK STRIP STEAK

A traditional New York strip steak, seasoned, char-grilled to temperature, topped with onion rings. \$29.50

FLAT IRON STEAK

An eight-ounce meaty steak, char-grilled, finished with our black garlic demi-glace. \$22.95

PRIME RIB

Prime rib of beef, served au jus.
Regular Cut. \$26.95 King Cut. \$32.95 **Also, served Black and Blue with Crabmeat:**
Regular Cut \$34.95 King Cut \$40.95

LAMB CHOPS

Lamb chops broiled, glazed with Dijon mustard and herb breadcrumbs served over demi-glace. \$35.

PANÉED PORK PAILLARDE

Pork tenderloin, pan-fried with herbed breadcrumbs, served over pappardelle pasta, finished with a delicate Portabella mushroom cream sauce. \$18.95

CHICKEN AND WALNUT PESTO PASTA

Chicken sautéed in a Walnut-Parmesan Pesto cream sauce, diced roasted red peppers over Penne pasta. \$19.95

Signature Combination

FRIED OYSTERS & CHICKEN SALAD

A 100-year-old tradition of simplistic goodness: breaded oysters, fried crisp and golden brown, with chicken salad and a side of cocktail sauce, potato and vegetable of the day served. \$21.

SEAFOOD CIOPPINO

A feast of Lobster tail, shrimp, scallops, mussels, crabmeat, clams and red snapper poached in a fume (a stock made of shellfish and seafood), subtly spiced with light herbs, a dinner celebration of the best the sea offers, served with garlic bread. \$35.95

SEAFOOD COMBINATION

An absolute "must have" at the Jersey shore. A six-ounce Lobster tail, shrimp, scallops, fillet of flounder and our own crab cake, served with lemon, drawn butter, jalapeño-lime sauce and cocktail sauce, potato and vegetable of the day served. Broiled or Fried. \$35.95

SHRIMP AND CRAB IMPERIAL

FILET MIGNON

A petite Filet Mignon, baked with Shrimp and our Jumbo Lump Crab \$29.95

SURF AND TURF

8oz Filet Mignon, Montreal compound butter, paired with oven broiled, twin, six-ounce Lobster tails \$69.95

BLACK AND BLUE PRIME RIB WITH CRABMEAT

Prime Rib of beef covered with our own Blue Cheese dressing, finished with Jumbo Lump crab meat Regular Cut (12 oz.) \$34.95 King Cut (16 oz.) \$40.95