

## 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. \$13.

### CLAMS CASINO

New Jersey clams, chopped and mixed with spices, herbs, minced peppers, garlic, butter and bacon, broiled. \$11.

### 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 \$5.25 Crock \$6.75

### BUFFALO SHRIMP

Shrimp, battered, floured, fried and tossed in hot sauce, served with our blue cheese dressing. \$13

### SWEET AND TANGY CALAMARI

Calamari floured and lightly fried, drizzled with Thai Chili and balsamic reduction. \$10.50

### OYSTERS ROCKEFELLER (6)

Delaware Bay oysters baked with a spiced fennel cream, spinach, hollandaise sauce and Jumbo lump crab on top. \$13.50

## Casual Fare

### TUCKAHOE COBB

Iceberg, diced tomatoes, green onion, bacon, hard-boiled egg, grilled chicken, crumbled blue cheese and Pepper-Ranch Parmesan dressing. \$13.

### WEDGE SALAD

A wedge of iceberg lettuce topped with crumbled bacon, blue cheese crumbles, our Blue cheese dressing and onion crisps. \$9.

### TUCKAHOE CAESAR

Chopped Romaine, with shaved Pecorino- Romano cheese, drizzled with our own creamy Caesar dressing and croutons. \$8.

### CRAB BLT

Bacon, lettuce, tomato on Texas toast with an old bay and crab cream cheese. \$13.

### MAHI TACOS

Two soft shell tacos with blackened Mahi-Mahi, shredded cabbage, Pico de Gallo and a chipotle-lime sour cream. \$10.50

### VEGETABLE PANINI

Portabella mushroom, spinach, roasted red peppers, mozzarella cheese and balsamic, on herb-ciabatta bread. \$9.95

Pricing subject to change;  
Select Menu -  
Please see full version at:  
[www.tuckahoeinn.com](http://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. \$27.95

### HONEY-GINGER SALMON

Grilled Salmon fillet, drizzled with a Honey-Ginger glaze, served over harvest vegetable wild rice pilaf, with a side of vegetables. \$26

### POTATO CRUSTED HALIBUT

Halibut, pan-seared with shredded potatoes to a golden brown, finished with a Leek-beurre blanc sauce. Market Price

### GF SNAPPER NAPOLEON

Red Snapper fillet, herb-crusting with layers of garlic, red peppers and spinach, finished with beurre blanc sauce. \$25

### MEDITERRANEAN SCALLOPS

Pan seared with spinach, artichoke hearts, roasted red peppers, diced tomatoes, over penne. \$28

### TWIN LOBSTER TAILS

Twin, six-ounce Lobster tails, oven broiled, served simply with drawn butter and lemon. \$47

### FISH AND CHIPS

Beer battered North Atlantic Cod, fried crisp and golden brown, served with fries, coleslaw and Malt vinegar. \$19.50

### CRAB STUFFED FLOUNDER

Chef Tyson's Crab Imperial, baked between fillets of Flounder. \$29.



## Butcher's Block

### FILET MIGNON

A char-grilled, eight-ounce Filet Mignon, cooked to your requested temperature, finished with Compound butter. \$34.

### NEW YORK STRIP STEAK

A traditional New York strip steak, seasoned, char-grilled to temperature, topped with onion rings. \$31.

### PRIME RIB

Prime rib of beef, served au jus. Regular Cut. \$27.95 King Cut. \$33.95

### LAMB CHOPS

Lamb chops broiled, glazed with Dijon mustard and herb breadcrumbs served over demi-glaze. \$37.

### PORK MILANESE

Pork tenderloin, pan-fried with herb breadcrumbs, over arugula, tomatoes and red onion. \$22

### CHICKEN AND WALNUT PESTO PASTA

Chicken sautéed in a Walnut-Parmesan Pesto cream sauce, diced roasted red peppers over Penne pasta. \$20.

## 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. \$23.

### 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. \$37.

### 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. \$37

### SHRIMP AND CRAB IMPERIAL

#### FILET MIGNON

A petite Filet Mignon, baked with Shrimp and our Jumbo Lump Crab \$34.

### GF SURF AND TURF

8oz Filet Mignon, Montreal compound butter, paired with oven broiled, twin, six-ounce Lobster tails \$71

### 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.) \$36. King Cut (16 oz.) \$46.