

Early Bird Menu

Available Daily 12 noon - 5 p.m.

Includes a house salad or soup of the day, entrées served with potato and vegetable of the day, unless stated otherwise, a dessert with coffee or tea.

Some items may not be substituted.

Chef Tyson's Crab Cake

Tuckahoe Inn's award-winning crab cake recipe, grilled Maryland style, served with our own jalapeno-lime sauce. \$18.⁵⁰

Broiled Seafood Combination

Broiled shrimp, crab cake, scallops and fresh catch fillet, sides of lemon, cocktail sauce and our own jalapeno-lime sauce. \$23.⁹⁵

Fish and Chips

Beer battered North Atlantic Cod, fried to a crisp and golden brown, served with fries, coleslaw and Malt vinegar. \$15.⁵⁰

Mahi-Mahi

Seasoned Mahi-Mahi, pan-seared, topped with our tomato and red pepper bruschetta. \$16.⁵⁰

Fried Oysters and Chicken Salad

Breaded oysters, fried crisp and golden brown, paired with our grilled chicken salad. \$16.

Salmon Wellington

Poached Salmon, braised spinach and red peppers in a puff pastry, served over a parmesan cream sauce. \$16.⁹⁵

Petite Filet Mignon

A five-ounce Filet Mignon, char grilled to your requested temperature, finished with a black garlic demi-glace. \$23.⁹⁵

Roast Prime Rib of Beef

Prime rib of beef, slow-roasted for hours, hand-carved, prepared to your requested temperature, served with au jus. \$18.⁵⁰

Chicken Parmesan

Herb breaded fried chicken cutlet, topped with mozzarella cheese and our marinara sauce, served with a side of pasta. \$14.⁵⁰

Traditional Turkey Dinner

Slow-roasted turkey, served with stuffing, mashed potatoes, gravy, cranberry sauce and vegetable. \$15.⁵⁰

Cheese Ravioli *

Ricotta cheese filled ravioli sautéed in our marinara sauce, complete. \$11.⁵⁰

Pasta Additions, Each:

***Meatball \$2. Chicken Breast \$6
Salmon Fillet \$12 Fried Oyster \$2
Crab Meat \$9. Shrimp \$2.
Blackened \$1 Additional***

Dessert

New Orleans Bread Pudding, Rice Pudding, Chocolate Cookie Sundae, Ice Cream or Sorbet.

Key Lime Pie or Peanut Butter Pie, \$2 additional.