

Soup and Appetizers

Crab Artichoke Dip

Crab meat, chopped artichokes and spices, mixed with a blend of cheeses, baked, served with Parmesan dusted flatbread. 11.

Crepe de Mer

Sautéed shrimp, scallops and crabmeat, wrapped in a crepe with a delicate Parmesan cheese sauce. \$11.95

Clams Casino

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

Clams on the Half Shell (6)

Locally harvested top neck clams, chilled over ice, served with a side of cocktail sauce and lemon. \$8.

Little Neck Clams (13) GF

Locally harvested little necks steamed in our marinara *or* white wine-garlic-butter broth. \$11.

Mussels Marinara GF

Mussels sautéed in our marinara *or* white wine-garlic-butter broth. \$9.50

Shrimp Cocktail GF

Shrimp cooked with herbs and spices, served chilled, with cocktail sauce and lemon. \$11.

Buffalo Shrimp

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

Parmesan and Garlic Shrimp

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

Oysters on the Half Shell (6)

Delaware Bay oysters, chilled with a side of cocktail sauce. \$11.50

Oysters Rockefeller (6)

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

Classic French Onion Soup

A beef broth, rich with caramelized onions, garlic crouton and crusted Swiss and Muenster cheeses.
Crock \$6.25

Tuckahoe Clam Chowder

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

Soup of the Day

Made with fresh produce, spices and stocks. Ask for today's selection.
Cup \$3.75 Crock \$5.

Bruschetta V

Crostini topped with our roasted red pepper and tomato bruschetta, shaved Pecorino-Romano cheese and a Balsamic reduction drizzle. \$7.95

Charcuterie Board

An assortment of select meats: pepperoni, Genoa salami, Prosciutto ham, Capicola, fresh Mozzarella, roasted red peppers, olives and Parmesan dusted flatbread. \$17.

Cheese Board V

A blend of aged, herbed and delicate cheeses, dried figs and apricots, fresh grapes, candied walnuts, with a honey drizzle, side of Parmesan dusted flatbread. \$17.

Mozzarella Sticks V

Hand cut Mozzarella cheese, with herb bread crumbs, fried, a side of marinara sauce. \$7.

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.

Cherry Pepper Calamari

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

Signature Combinations

Dinners include a choice of a house salad or a cup of the soup of the day.

Chicken Maryland

Chicken breast, sautéed with sliced mushrooms and Jumbo lump crab meat, finished with Madeira wine and cream sauce. 26.⁹⁵

Red Snapper Pontchartrain

Red Snapper fillet, egg battered, sautéed, finished with toasted almonds, Jumbo Lump crab meat and lemon butter. \$26.⁹⁵

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. \$22.⁵⁰

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, char-grilled to requested temperature, then baked with Shrimp and our Jumbo Lump Crab - a delicate combination of perfection, potato and vegetable of the day served. \$30.⁹⁵

Surf and Turf

A timeless pairing of an eight-ounce Filet Mignon, char-grilled to your requested temperature, finished with our Montreal compound butter, paired with oven broiled, twin, six-ounce Lobster tails, drawn butter served, potato and vegetable of the day served. \$69.⁹⁵

Black and Blue Prime Rib with Crabmeat

An outrageously delicious combination; our famous, slow roasted, Prime Rib of beef, hand-carved, seared with Cajun spices, covered with our own Blue Cheese dressing, finished with Jumbo Lump crab meat, potato and vegetable of the day served. **Regular Cut (12 oz.)** \$34.⁹⁵ **King Cut (16 oz.)** \$40.⁹⁵

From the Sea

Includes a choice of a house salad or a cup of the soup of the day. Entrées served with the potato and vegetable of the day, unless stated otherwise.

Chef Tyson's Crab Cakes

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

Honey-Ginger Salmon **GF**

Grilled Salmon fillet, drizzled with a Honey-Ginger glaze, served over harvest vegetable wild rice pilaf, with a side of vegetables. \$24.⁹⁵

Potato Crusted Halibut

Halibut, pan-seared with shredded potatoes to a golden brown, finished with a Leek-beurre blanc sauce. \$27.⁵⁰

Prosciutto Shrimp Scampi

Shrimp wrapped in Prosciutto ham, sautéed with diced tomatoes and spinach in a garlic-Pinot Grigio butter sauce over pappardelle pasta. \$26.⁹⁵

Stuffed Flounder with Crab Imperial

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

Imperial Portabella

Chef Tyson's Crab Imperial baked in a Portabella mushroom, presented over beurre blanc sauce. \$26.⁹⁵

Scallops Gratin **□**

Sea Scallops prepared with a citrus zest compound butter and crumb topping, baked until golden brown. \$26.⁵⁰

Twin Lobster Tails **GF**

Twin, six-ounce Lobster tails, oven broiled, served 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. \$18.⁵⁰

Pasta

Pasta Entrées includes a choice of a house salad or a cup of the soup of the day.

Vegetables and Pasta **Ⓟ**

Penne pasta sautéed in our marinara sauce with vegetable and a touch of cream. \$16.⁹⁵

Clams and Pasta

Chopped clams, sautéed in garlic, white wine and butter, served over pappardelle pasta, topped with Little Neck Clams. \$19.

Cheese Ravioli **Ⓟ**

Ricotta cheese filled ravioli in our own marinara sauce. \$13.⁵⁰

Pasta Additions, Each: Chicken \$6 Salmon \$12 Fried Oyster \$2 Crab Meat \$8 Shrimp \$2 Meatball \$2

From the Land

Includes a choice of a house salad or a cup of the soup of the day. Entrées served with the potato and vegetable of the day, unless stated otherwise.

Filet Mignon GF

A char-grilled, eight-ounce Filet Mignon, cooked to your requested temperature, finished with our House Compound butter. \$33.

New York Strip Steak

A traditional New York strip steak, seasoned, char-grilled to temperature, topped with onion rings. \$30.

Prime Rib GF

Prime rib of beef slow-roasted, hand-carved, served with 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-glaze. \$36.

Grilled Pork Chop

Seasoned, grilled, bone-in Pork chop, finished with a seasonal sauce. \$19.⁵⁰

Crispy Breaded Pork Piccata

Pork tenderloin, pan-fried with herbed breadcrumbs, served with a lemon-caper butter sauce. \$19.

Chicken and Walnut Pesto Pasta

Chicken sautéed in a Walnut-Parmesan Pesto cream sauce, diced roasted red peppers over Penne pasta. \$19.

Chicken Parmesan

Herb breaded fried chicken cutlet, topped with melted mixed Italian cheeses and our marinara sauce, served with a side of Capellini pasta. \$19.

Children's Menu

A special menu for children age 10 and under which includes dessert.

Children's House Salad or Soup of the Day \$2.⁵⁰

Grilled Cheese and fries, \$5.

Ravioli and Meatball, \$6.

Hamburger and fries, \$5.⁵⁰

Cheeseburger and fries, \$6.⁵⁰

Chicken Tenders and fries, \$7.

Kid's Prime Rib, potato and vegetable, \$13.⁵⁰

Kid's Crab Cake, potato and vegetable, \$13.⁵⁰

Kid's Clams and Pasta White, \$10.⁵⁰

Kid's Chicken and Pasta Alfredo, \$10.⁵⁰

Kid's Fried Shrimp, potato and vegetable, \$12.

Casual Fare

Sandwiches and Panini's served with fries, vegetable of the day **or** coleslaw and a pickle unless stated otherwise. Salads served with roll and butter.

Tuckahoe Caesar ⑤

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

\$7.50

Tuckahoe Cobb

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

Spinach & Goat Cheese ⑤ ⑥

Baby spinach, sliced apples, dried cranberries, shaved almonds, goat cheese tossed in our balsamic vinaigrette. \$9.

Ahi Tuna Spinach Salad \$18

Wedge Salad

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

Salad Additions: Chicken \$6. Crab Cake \$8. Salmon (8 oz) \$12. Fried Oyster \$2. Shrimp \$2. Shrimp Salad \$7. Chicken Salad \$6. Hard Boiled Egg \$2.²⁵ Turkey \$6. Spiced Ahi Tuna \$9.
Priced each. Blackened Chicken or Salmon add+\$1. Bacon, Spinach or Blue Cheese add +\$2.

Hamburger

Famous for our half-pound, fresh ground beef burger, char-grilled, served on a soft roll with lettuce, tomato and pickle. \$8.75

Chicken Caesar Wrap

Grilled chicken, chilled, tossed with chopped romaine, our creamy Caesar dressing and shaved Pecorino-Romano cheese in a soft Tortilla wrap. \$9.

Cheese Steak Sandwich

Sliced Rib Eye steak, chopped on the grill, with your favorite cheese, generously filled into a long roll. \$9.75

Shrimp Salad Wrap

Our shrimp salad, with fresh leaf spinach and diced tomatoes wrapped in a soft Tortilla wrap. \$11.

Classical Turkey Club

Triple-decker with roasted turkey breast, bacon, lettuce, tomato and mayonnaise, on toasted white bread. \$11.

Genoa Panini

Genoa Salami, Pepperoni, Capicola, Prosciutto ham, roasted red peppers and fresh Mozzarella cheese, press grilled on herb-Focaccia bread, side of Olives. \$11.

Crab Cake Sandwich

Our award-winning crab cake recipe, grilled Maryland style, on a soft roll, side of jalapeno-lime sauce. \$12.50

Vegetable Panini ⑤

Portabella mushroom, spinach, roasted red peppers, mozzarella cheese and balsamic, press grilled on herb-Focaccia bread. \$9.

Open Face Chicken Sandwich

Char-Grilled chicken, roasted red peppers, fresh spinach and mozzarella cheese on grilled pumpernickel-rye bread. \$8.50

Chicken-Bruschetta Panini

Chicken salad with our own bruschetta and mozzarella cheese press grilled on herb-Focaccia bread. \$9.

Corned Beef Reuben

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

Mahi Tacos

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

Early Dinner 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.

Early Dinner Crab Cake

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

\$18.⁷⁵

Early Dinner Combination

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

Early Dinner Fish and Chips

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

\$15.⁵⁰

Early Dinner Salmon

A five-ounce Salmon filet, grilled, served with wild rice pilaf and vegetables. \$16.⁵⁰

Early Dinner Crab Portabella

A Portabella mushroom filled with Chef Tyson's Crab Imperial over beurre blanc sauce. \$18.⁹⁵

Early Dinner Fried Oysters and Chicken Salad

Breaded oysters, fried crisp and golden brown, paired with our 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 **GF**

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

Early Dinner Prime Rib **GF**

Prime rib of beef, slow-roasted for hours, hand-carved, served with au jus. \$18.⁷⁵

Early Pork Loin Chop

A 6-ounce, center loin chop, char-grilled, served with a seasonal sauce. \$15.

Early Dinner Chicken Parmesan

Herb breaded fried chicken cutlet, topped with mozzarella cheese and our marinara sauce, served with a side of pasta. \$15.⁵⁰

Traditional Turkey Dinner

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

Early Dinner Clams and Pasta

Chopped clams, sautéed in garlic, white wine and butter, over papardelle pasta, topped with Little Neck Clams, *complete*. \$14.⁵⁰

Early Cheese Ravioli * **V**

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

Add: Meatball \$2. Shrimp \$2. Priced each
Crab Meat \$8

Dessert

New Orleans Bread Pudding, Cookie Sundae, Rice Pudding, Ice Cream or Sherbet.
Key Lime or Peanut Butter Pie +\$2 additional.