

Appetizers and Shareables

Crab Artichoke Dip

Crab meat, chopped artichokes and spices, mixed with a blend of cheeses, baked, served with pesto toast points. \$12

Cassiolette de Mer

A casserole of shrimp, scallops and crab meat, baked in a parmesan cheese sauce with a citrus crumb topping, pesto toast points on the side. \$13

Clams Casino

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

Clams on the Half Shell (6)

Locally harvested top neck clams, chilled over ice, served with a side of cocktail sauce and lemon. \$9

Little Neck Clams (13)

Locally harvested little necks steamed in our red sauce or white sauce. \$12

Mussels

Mussels sautéed in our red sauce or white sauce. \$10.50

Shrimp Cocktail

Shrimp cooked with herbs and spices, served chilled, with cocktail sauce and lemon. \$12

Buffalo Shrimp

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

Pepper and Garlic Shrimp

Shrimp sautéed in a cracked pepper and garlic compound butter. \$13

Oysters on the Half Shell (6)

Delaware Bay oysters, chilled, served with a side of cocktail sauce. \$12.50

Oysters Rockefeller (6)

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

Sweet and Tangy Calamari

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

Ahi Tuna and Cucumber Salad

Coriander spiced Ahi Tuna, seared rare, chilled, with sides of a spicy-ginger cucumber salad and a roasted garlic-wasabi aioli. \$13

Burrata

A semisoft Italian cheese made from mozzarella and cream, garnished with fresh basil, sliced tomatoes, red onion and pesto toast points. \$10.50

Mozzarella Sticks


Hand cut mozzarella cheese, with herb breadcrumbs, fried, a side of marinara sauce. \$8

Bruschetta

Crostini topped with our roasted red pepper and tomato bruschetta, shaved pecorino-romano cheese and a balsamic reduction drizzle. \$9

Charcuterie Board

An assortment of select meats: pepperoni, genoa salami, prosciutto, capicola, fresh mozzarella, roasted red peppers, olives and Parmesan dusted flatbread. \$19

 Denotes a Tuckahoe Inn Signature Item.
Gluten Free is possible with some menu items.
Substitutions may be an additional charge.
Gratuity is never added to guests checks.

Soups and Salads

Salads served with roll and butter.

Tuckahoe

Clam Chowder

Creamy, thick, rich, full of clams, diced bacon, hearty tomatoes and vegetables.

Cup \$5.²⁵ Crock \$6.⁷⁵

Soup of the Day

Made with fresh produce, spices and stocks. Ask for today's selection.

Cup \$3.²⁵ Crock \$5.⁵⁰

Classic French

Onion Soup

A beef broth, rich with caramelized onions, garlic crouton and crusted swiss and muenster cheeses.

Crock \$6.⁹⁵

Tuckahoe Caesar

Chopped romaine, with shaved pecorino-romano cheese, tossed with our own creamy caesar dressing and croutons. \$8

Arugula Salad

Fresh arugula with prosciutto ham, shaved parmesan and strawberries, finished with a side of our lemon vinaigrette. \$11

With Crab Meat \$20

Wedge Salad

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

Tuckahoe Cobb

Iceberg, diced tomatoes, green onion, bacon, hard-boiled egg, grilled chicken, crumbled blue cheese and pepper-ranch parmesan dressing. \$13

House Salad

A simplistic mix of greens, shredded carrots, tomato and cucumber with your choice of dressing.

Small \$3.⁷⁵, Large \$6.⁷⁵

Ahi Tuna Spinach Salad

Coriander spiced Ahi Tuna, seared rare, chilled, over baby spinach, sliced apples, dried cranberries, almonds and goat cheese tossed in balsamic vinaigrette. \$19

Spinach & Goat Cheese without Tuna \$9

Salad Additions

Salmon (8 oz) \$13, Crab Cake or Crab Meat \$9

3-Fried Oysters \$9, 3-Shrimp \$6

Chicken or Roast Turkey \$7, Spiced Ahi Tuna \$10

To Blackened Chicken or Salmon add+\$1 Anchovies, Bacon, Blue Cheese or Spinach, add +\$2

Other Toppings Available \$1 each

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, \$6.

Cheeseburger and fries, \$7.

Chicken Tenders and fries, \$7.⁵⁰

Kid's Prime Rib, potato and vegetable, \$14.

Kid's Crab Cake, potato and vegetable, \$14.

Kid's Clams and Pasta White, \$11.

Kid's Chicken and Pasta Alfredo, \$11.

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

Sea Farers

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. \$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*

Snapper Napoleon

Red Snapper fillet, herb-crust and fried, separated by layers of garlic sautéed red peppers and spinach, finished with a beurre blanc sauce, served with potato. \$25

Mediterranean Scallops

Pan seared scallops, spinach, artichoke hearts, roasted red peppers, diced tomatoes, garlic, white wine, over penne pasta, finished with goat cheese. \$28

Scallops Gratin

Sea scallops with a citrus zest compound butter-crumb topping baked until golden brown. \$27.⁵⁰

Fried Oysters & Chicken Salad

Breaded oysters fried crisp and golden brown, with chicken salad and a side of cocktail sauce. \$23

Fish and Chips

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

Stuffed Flounder with Crab Imperial

Chef Tyson's Crab Imperial baked between fillets of flounder, served with a side of our jalapeno-lime sauce. \$29

Red Snapper Pontchartrain

Red Snapper fillet, egg battered, sautéed, finished with toasted almonds, finished with crab meat and lemon butter. \$28

Shrimp Scampi

Shrimp sautéed with diced tomatoes and spinach in a garlic-Pinot Grigio butter sauce over linguini pasta. \$26

Seafood Cioppino

Lobster tail, shrimp, scallops, mussels, crabmeat, clams and red snapper poached in a fumé (a stock of shellfish), subtly spiced, served with garlic bread. \$37

Imperial Portabella

Chef Tyson's Crab Imperial baked in a portabella mushroom, presented over beurre blanc sauce. \$28

Seafood Combination

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.
Broiled or Fried. \$37

Twin Lobster Tails

Twin, six-ounce lobster tails, oven broiled to a delicate perfection, served with lemon and drawn butter. \$47

Surf and Turf

An eight-ounce Filet Mignon, char-grilled to your requested temperature, finished with our house compound butter, paired with oven broiled, twin, six-ounce lobster tails and drawn butter. \$71

Land Lovers

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.

🍷 *Shrimp and Crab Imperial*

Filet Mignon

A petite Filet Mignon, char-grilled to requested temperature, then baked with shrimp and our crab imperial. \$34

Filet Mignon

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

New York Strip Steak

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

🍷 *Prime Rib*

Prime rib of beef slow-roasted, hand-carved, served with au jus.
Regular Cut. \$27.⁹⁵ King Cut. \$33.⁹⁵

🍷 *Black and Blue Prime Rib with Crabmeat*

Slow roasted, Prime Rib of beef, hand-carved, seared with Cajun spices, covered with our own blue cheese dressing, finished with crab meat.

Regular Cut (12 oz.) \$36

King Cut (16 oz.) \$46

🍷 *Lamb Chops*

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

Pork Milanese

Pork tenderloin, pan-fried with herbed breadcrumbs, over a lemon vinaigrette tossed arugula, tomatoes and red onion, and shaved parmesan cheese. \$22

🍷 *Chicken Maryland*

Chicken breast, sautéed with sliced mushrooms and crab meat, a hint of red onion, finished with Madeira wine and cream sauce. \$27

Chicken Parmesan

Herb-breaded fried chicken cutlet, topped with melted mixed Italian cheeses and our marinara sauce, served with a side of capellini pasta.

\$20

Chicken and Walnut

Pesto Pasta

Chicken sautéed in a walnut-parmesan pesto cream sauce, diced roasted red peppers over penne pasta. \$20

Pasta Dinners

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

Vegetable Penne Rosa

Penne pasta and vegetables sautéed in our marinara sauce with a touch of cream. \$17

Clams and Linguini

Chopped clams, sautéed in our red or white sauce over linguini pasta, topped with Little Neck clams. \$19

Cheese Ravioli 🍷

Ricotta cheese filled ravioli in our own marinara sauce. \$14

Pasta Additions: Chicken \$7 Salmon \$13 3-Fried Oysters \$9 Crab Meat \$9 3-Shrimp \$6 Meatball \$2.⁵⁰

Casual Fare

Sandwiches and Panini's served with fries, vegetable of the day **or** coleslaw and a pickle unless stated otherwise. Sandwich toppings \$1 each; Bacon, Spinach or Blue Cheese \$2 each

Hamburger

Famous for our half-pound, fresh ground beef burger, char-grilled, served on a soft roll with lettuce, tomato and pickle. \$9.²⁵

Cheese Steak Sandwich

Sliced Rib Eye steak, chopped on the grill, with your favorite cheese, generously filled into a long roll. \$10.⁹⁵

Crab Cake Sandwich

Our award-winning crab cake recipe, grilled Maryland style, on a soft roll, side of jalapeno-lime sauce. \$13.⁵⁰

Chicken Caesar Wrap

Grilled chicken, chilled, tossed with chopped romaine, our creamy Caesar dressing and shaved pecorino-romano cheese in a soft tortilla wrap. \$9.⁵⁰

Herb Chicken and Arugula

Char-Grilled, herb marinated chicken, roasted red peppers, fresh arugula, sharp provolone cheese on a grilled brioche bun. \$9.⁵⁰

Turkey BLT

Fresh roasted turkey breast, bacon, lettuce, tomato and mayonnaise, on toasted white bread. \$11.⁵⁰

Crab BLT

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

Genoa Panini

Genoa salami, pepperoni, capicola, prosciutto ham, roasted red peppers and fresh mozzarella cheese, press grilled on herb-ciabatta bread, side of olives. \$12.

Vegetable Panini

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

Chicken-Bruschetta Panini

Chicken salad with our own bruschetta and mozzarella cheese press grilled on herb-ciabatta bread. \$9.⁹⁵

Jersey Mahi Tacos

Two soft shell tacos with blackened Mahi-Mahi, shredded cabbage, Jersey corn and tomato salsa and chipotle-lime sour cream. \$10.⁵⁰

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. 🍷 Denotes a Tuckahoe Inn Signature Item.

🍷 Early Dinner Crab Cake

Tuckahoe Inn's award-winning crab cake recipe, grilled Maryland style, served with jalapeno-lime sauce. \$19.⁷⁵

Early Dinner Combination

Broiled shrimp, crab cake, scallops and flounder fillet, sides of lemon, cocktail sauce and jalapeno-lime sauce. \$25.

Early Dinner Fish and Chips

Beer battered North Atlantic cod, fried crisp and golden brown, served with fries, coleslaw and malt vinegar. \$16.⁵⁰

Early Dinner Salmon

A five-ounce salmon fillet, simply grilled, served with lemon. \$17.

Early Dinner Fried Oysters and Chicken Salad

Breaded oysters, fried crisp and golden brown, paired with our chicken salad. \$17.

🍷 Salmon Wellington

Poached salmon, braised spinach and red peppers in a puff pastry, served over a parmesan cream sauce. \$18.

Petite Filet Mignon 🍷

A five-ounce Filet Mignon, char grilled to your requested temperature, finished with demi-glaze. \$25.

🍷 Early Dinner Prime Rib 🍷

Prime rib of beef slow-roasted, hand-carved, served with au jus. \$19.⁷⁵

Early Dinner Chicken Parmesan

Herb breaded fried chicken cutlet, topped with mozzarella cheese and our marinara sauce, served with a side of pasta. \$16.⁵⁰

🍷 Traditional Turkey Dinner

Slow-roasted turkey, served with stuffing, mashed potatoes, gravy, cranberry sauce and vegetable. \$16.⁵⁰

Early Dinner Clams and Linguini

Chopped clams, sautéed in garlic and butter, over linguini pasta, topped with Little Neck clams, complete. \$15.

Early Cheese Ravioli * 🍷

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

Add: Meatball \$2.⁵⁰ 3-Shrimp \$6.

Crab Meat \$9

Dessert

🍷 New Orleans Bread Pudding, Cookie Sundae, Rice Pudding, Ice Cream or Sherbet. Key Lime or Peanut Butter Pie +\$3 additional.

Cakes brought into restaurant will substitute for the included dessert.