

# *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. \$10.50

## ***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.

## ***Winter Bruschetta V***

Toasted flatbread covered with Sweet Potato Mascarpone cheese, diced apples and cranberry relish, crumbled Blue cheese and toasted Almonds. \$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 Portabella mushrooms and Jumbo lump crab meat, finished with Madeira wine and cream sauce. 26.<sup>95</sup>

## ***Red Snapper Pontchartrain***

Red Snapper fillet, egg battered, sautéed, finished with toasted almonds, Jumbo Lump crab meat and lemon butter. \$26.<sup>50</sup>

## ***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.<sup>95</sup>

## ***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.<sup>95</sup>

## ***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. \$29.<sup>95</sup>

## ***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.<sup>95</sup>

## ***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.<sup>95</sup> **King Cut (16 oz.)** \$40.<sup>95</sup>

# Fresh Seafood

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.<sup>95</sup>

## ***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.<sup>95</sup>

## ***Potato Crusted Halibut***

Halibut, pan-seared with shredded potatoes to a golden brown, finished with a Leek-beurre blanc sauce. \$24.<sup>95</sup>

## ***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.<sup>95</sup>

## ***Stuffed Flounder with Crab Imperial***

Chef Tyson's Crab Imperial, baked between fillets of Flounder. \$26.<sup>95</sup>

## ***Imperial Portabella***

Chef Tyson's Crab Imperial baked in a Portabella mushroom, presented over beurre blanc sauce. \$26.<sup>95</sup>

## ***Scallops Gratin*** □

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

## ***Twin Lobster Tails*** Ⓜ

Twin, six-ounce Lobster tails, oven broiled, served with drawn butter and lemon. \$45.<sup>95</sup>

## ***Fish and Chips***

Beer battered North Atlantic Cod, fried crisp and golden brown, served with fries, coleslaw and Malt vinegar. \$17.<sup>95</sup>

# 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.<sup>95</sup>

## ***Clams and Pasta***

Chopped clams, sautéed in garlic, white wine and butter, served over pappardelle pasta, topped with Little Neck Clams. \$18.<sup>50</sup>

## ***Cheese Ravioli*** Ⓜ

Ricotta cheese filled ravioli in our own marinara sauce. \$13.<sup>50</sup>

***Pasta Additions, Each: Chicken \$6 Salmon \$12 Fried Oyster \$2 Crab Meat \$9 Shrimp \$2 Meatball \$2***

# *Butcher's Block*

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. \$32.<sup>95</sup>

## *New York Strip Steak*

A traditional New York strip steak, seasoned, char-grilled to temperature, topped with onion rings. \$29.<sup>50</sup>

## *Prime Rib* GF

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

Regular Cut. \$26.<sup>95</sup> King Cut. \$32.<sup>95</sup>

*Also, served Black and Blue with Crabmeat: Regular Cut \$34.<sup>95</sup> King Cut \$40.<sup>95</sup>*

## *Lamb Chops*

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

## *Grilled Pork Chop*

Seasoned, grilled, bone-in Pork chop, finished with a seasonal sauce. \$18.<sup>95</sup>

## *Pan-fried Pork Paillard*

Pork tenderloin, pan-fried with herbed breadcrumbs, served over pappardelle pasta, finished with a delicate Portabella mushroom cream sauce. \$18.<sup>95</sup>

## *Chicken and Walnut Pesto Pasta*

Chicken sautéed in a Walnut-Parmesan Pesto cream sauce, diced roasted red peppers over Penne pasta. \$19.<sup>95</sup>

## *Chicken Parmesan*

Herb breaded fried chicken cutlet, topped with melted mixed Italian cheeses and our marinara sauce, served with a side of Capellini pasta. \$18.<sup>95</sup>

# *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.<sup>50</sup>

*Grilled Cheese* and fries, \$5.

*Ravioli and Meatball*, \$6.

*Hamburger* and fries, \$5.<sup>50</sup>

*Cheeseburger* and fries, \$6.<sup>50</sup>

*Chicken Tenders* and fries, \$6.

*Kid's Prime Rib*, potato and vegetable, \$13.<sup>50</sup>

*Kid's Crab Cake*, potato and vegetable, \$13.<sup>50</sup>

*Kid's Clams and Pasta White*, \$10.<sup>50</sup>

*Kid's Chicken and Pasta Alfredo*, \$10.<sup>50</sup>

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

*Kid's Pork Chop*, fries and apple sauce, \$9.

# 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. \$8.

## ***Wedge Salad***

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

***Salad Additions: Chicken \$6. Crab Cake or Crab Meat \$8. Salmon \$12. Fried Oyster \$2. Shrimp \$2.***  
*Items priced each. Chicken or Salmon may be blackened for \$1 additional.*

Sandwich Toppings or make on Panini Bread \$1 each. Add Bacon or Blue Cheese \$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. \$10.50

## ***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. \$8.50

## ***Grilled 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. \$8.50

## ***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.<sup>50</sup>

## Early Dinner Combination

Broiled shrimp, crab cake, scallops and flounder fillet, sides of lemon, cocktail sauce and jalapeno-lime sauce. \$23.<sup>95</sup>

## Early Dinner Fish and Chips

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

\$15.<sup>50</sup>

## Early Dinner Salmon

A five-ounce Salmon filet, grilled, served with wild rice pilaf and vegetables. \$16.<sup>50</sup>

## Early Dinner Crab Portabella

A Portabella mushroom filled with Chef Tyson's Crab Imperial over beurre blanc sauce. \$18.<sup>95</sup>

## 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.<sup>95</sup>

## Dessert

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

## Petite Filet Mignon **GF**

A five-ounce Filet Mignon, char grilled to your requested temperature, finished with demi-glaze. \$23.<sup>95</sup>

## Early Dinner Prime Rib **GF**

Prime rib of beef, slow-roasted for hours, hand-carved, served with au jus. \$18.<sup>50</sup>

## 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.<sup>50</sup>

## Chicken Pot Pie

A hearty stew of white meat chicken and vegetables, topped with a house-made flaky crust. \$14.<sup>50</sup>

## Traditional Turkey Dinner

Slow-roasted turkey, served with stuffing, mashed potatoes, gravy, cranberry sauce and vegetable. \$15.<sup>50</sup>

## Early Dinner Clams and Pasta

Chopped clams, sauteed in garlic, white wine and butter, over papardelle pasta, topped with Little Neck Clams. \$14.<sup>50</sup>

## Early Cheese Ravioli \* **V**

Ricotta cheese filled ravioli sautéed in our marinara sauce, complete. \$11.<sup>50</sup>

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