

Soup and Appetizers

Ahi Tuna and Seaweed Salad

Coriander and Cajun spiced Ahi Tuna, seared rare, chilled, presented over Wakami seaweed salad, drizzled with a Wasabi-roasted garlic aioli. \$12.

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 and mixed with spices, herbs, minced peppers, garlic, butter and bacon, broiled. \$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 own marinara broth *or* garlic, butter and white wine broth. \$11.

Mussels Marinara GF

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

Buffalo Shrimp

Shrimp, battered, floured, fried and tossed in hot sauce, served with our house-made blue cheese dressing.

\$11.75

Parmesan and Garlic Shrimp

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

\$11.75

Shrimp Cocktail GF

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

Classic French Onion Soup

A satisfying beef broth, rich with caramelized onions, topped with a garlic crouton and crowned with 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 about 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. \$6.75

***Mozzarella Sticks* V**

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

***Cheese Board* V**

A blend of aged, herbed and delicate cheeses, dried figs and apricots, fresh grapes, candied walnuts, with a honey drizzle, garlic crostini. \$16.95

Cherry Pepper Calamari

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

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

Signature Combinations

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

Fried Oysters & Chicken Salad

A 100-year-old tradition of simplistic goodness: breaded oysters, fried crisp and golden brown, with our char-grilled 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. \$35.⁹⁵

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. \$29.⁹⁵

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

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

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

Citrus-Guava Salmon Ⓞ

Grilled Salmon fillet served over a vegetable rice pilaf, drizzled with a citrus-guava glaze, with a side of vegetables. \$23.⁹⁵

Halibut

Pan seared Halibut, finished with a tomatillo salsa. \$26.⁹⁵

Prosciutto Shrimp Scampi

Shrimp wrapped in Prosciutto ham, sautéed with diced tomatoes and spinach in a garlic-Pinot Grigio butter sauce over pappardelle pasta. \$25.⁹⁵

Twin Lobster Tails Ⓞ

Twin, six-ounce Lobster tails, oven broiled, served simply 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. \$17.⁹⁵

Crab Stuffed Flounder

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

Red Snapper Pontchartrain

Red Snapper fillet, egg battered, sautéed, with toasted almonds, Jumbo Lump crab meat and lemon butter. \$26.⁵⁰

Scallops Gratin □

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

Pasta

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

Penne Pasta & Vegetables Ⓞ

Penne pasta sautéed in a Rosa sauce with vegetables. \$16.⁹⁵

Cheese Ravioli Ⓞ

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

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 Montreal butter. \$32.⁹⁵

New York Strip Steak

A traditional New York strip steak, seasoned, char-grilled to temperature, topped with onion crisps. \$29.⁵⁰

Flat Iron Steak GF

An eight-ounce meaty steak, char-grilled, finished with our black garlic demi-glace. \$23.⁵⁰

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

Rack of Lamb

Lamb chops, pan seared with herbed breadcrumbs over a Horseradish-Feta cream, potato and vegetable of the day served. \$33.⁹⁵

Grilled Pork Chop

Seasoned, grilled, bone-in Pork chop, finished with a seasonal sauce. \$18.⁹⁵

Walnut Pesto Chicken Pasta

Chicken sautéed in a Walnut-Parmesan Pesto cream sauce, diced roasted red peppers over Penne pasta. \$19.⁹⁵

Chicken Parmesan

Herb breaded fried chicken cutlet, topped with melted mixed Italian cheeses and our marinara sauce, served with a side of Capellini pasta. \$18.⁹⁵

Children's Menu

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

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

Grilled Cheese and fries, \$5.

Prime Rib, potato and vegetable, \$13.⁵⁰

Ravioli and Meatball, \$6.

Crab Cake, potato and vegetable, \$13.⁵⁰

Hamburger and fries, \$5.⁵⁰

Kid's Chicken and Pasta Alfredo, \$9.⁵⁰

Chicken Tenders and fries, \$6.

Fried Shrimp, potato and vegetable, \$12.

Casual Fare

Sandwiches and Panini's served with fries, vegetable of the day **or** coleslaw.

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 \$8. Salmon \$12. Fried Oyster \$2. Shrimp \$2.

Items priced each. Chicken or Salmon may be blackened for \$1 additional.

Sandwich Toppings \$1 each. Bacon \$2, Blue Cheese Crumbles or Dressing \$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

Cheese Steak Sandwich

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

Chef Tyson's Crab Cake Sandwich

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

Grilled Chicken Sandwich

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

Turkey, Bacon and Tomato Panini

Turkey breast, bacon, tomatoes and cheddar cheese, press grilled on herb-Focaccia bread with a Pepper-Ranch Parmesan. \$8.⁵⁰

Mahi Tacos

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

Caprese Panini ⑤

Fresh spinach, Basil, tomatoes and mozzarella cheese, drizzled with balsamic, 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

Chicken Salad-Bruschetta Panini

Grilled chicken salad with our own bruschetta and mozzarella cheese press grilled on herb-Focaccia bread. \$8.⁵⁰

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 **GF**

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 **GF**

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 **GF**

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 * **V**

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.