

Appetizers

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.

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

Ahi Tuna and Seaweed Salad

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

Avocado & Red Pepper Bruschetta ⊕

Crostini with topped with our roasted red pepper and tomato bruschetta, ripe Avocado, shaved Pecorino-Romano cheese and a Balsamic reduction drizzle. \$6.75

Clams Casino

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

Jersey Fresh Caprese Salad ⊕

Sliced tomatoes separated by fresh mozzarella, basil drizzled with our Balsamic vinaigrette. \$9

Clams on the Half Shell (6)

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

Mozzarella Sticks

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

Little Neck Clams (13) ⊕ ⊕

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

Cheese Board ⊕

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

Mussels Marinara ⊕

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

Crepe de Mer

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

Buffalo Shrimp

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

Cherry Pepper Calamari

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

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

Shrimp Cocktail ⊕

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

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 all the best the sea has to offer, served with garlic bread. \$35.⁵⁰

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. \$35.⁵⁰

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

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

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

Chef Tyson's Crab Cakes

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

Citrus-Guava Salmon GF

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 tangy tomatillo salsa, potato and vegetable of the day served. \$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 GF

Twin, six-ounce Lobster tails, oven broiled, served simply with drawn butter and lemon, potato and vegetable of the day served. \$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, layered between fillets of Flounder, baked to a delicate perfection, potato and vegetable of the day served. \$26.⁹⁵

Red Snapper Pontchartrain

Red Snapper fillet, egg battered, sautéed, with toasted almonds, Jumbo Lump crab meat and lemon butter, potato and vegetable of the day served. \$26.

Scallops Gratin □

Sea Scallops prepared with a citrus zest compound butter and crumb topping, baked until golden brown, potato and vegetable of the day served. \$26.

Pasta

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

Penne Pasta & Vegetables V

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

Cheese Ravioli V

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

Pasta Additions, Each: Chicken \$5 Salmon \$8 Fried Oyster \$2 Crab Meat \$8 Shrimp \$2 Meatball \$2

From the Land

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

Filet Mignon GF

A char-grilled, eight-ounce Filet Mignon, cooked to your requested temperature, finished with Montreal compound butter, potato and vegetable of the day served. \$31.⁹⁵

New York Strip Steak

A traditional New York strip steak, char-grilled to temperature, topped with onion crisps, potato and vegetable of the day served. \$28.⁵⁰

Flat Iron Steak GF

An eight-ounce meaty steak, char-grilled, finished with our black garlic demi-glace, potato and vegetable of the day served. \$22.⁹⁵

Prime Rib GF

Prime rib of beef, slow-roasted, hand-carved, served with au jus, potato and vegetable of the day served. Regular Cut. \$26.⁹⁵ King Cut. \$32.⁹⁵

Also served black and blue

Rack of Lamb

Lamb chops, pan seared with herbed breadcrumbs over a Horseradish-Feta cream, potato and vegetable of the day served. \$32.⁹⁵

Pork Chop GF

Seasoned, grilled, bone-in Pork chop, finished with an Apple-Cranberry chutney, potato and vegetable of the day served. \$18.⁹⁵

Walnut Pesto Chicken 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. \$18.

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, \$12.⁵⁰

Ravioli and Meatball, \$6.

Crab Cake, potato and vegetable, \$12.⁵⁰

Hamburger and fries, \$5.⁵⁰

Kid's Chicken Pasta Alfredo, \$9.⁵⁰

Chicken Tenders and fries, \$6.

Fried Shrimp, potato and vegetable, \$11.⁵⁰

Entrée Salads

Tuckahoe Caesar ⑦

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

Small \$5.50 Regular \$8.50

Tuckahoe Cobb

Chopped iceberg, sides of diced tomatoes, green onion, bacon, avocado, hard-boiled egg, grilled chicken, crumbled blue cheese and Ranch dressing. \$11.95

Spinach & Goat Cheese ⑦ ①

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

Wedge Salad

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

Salad Additions: Chicken Breast \$5. Crab Cake \$8. Salmon Fillet \$8. Fried Oyster \$2. Shrimp \$2.
Items priced each. Chicken or Salmon may be blackened or grilled.

Sandwiches & Panini's

All sandwiches served with fries, vegetable of the day or coleslaw.

"Any Way You Want It" Burger

Famous for our half-pound, fresh ground beef burger, char-grilled, served on a soft roll with lettuce, tomato and pickle. \$8.50

Cheese Steak Sandwich

Sliced Rib Eye steak, chopped on the grill, with your favorite cheese, generously filled into a long roll. \$9.50

Toppings 75¢ each: American, Bacon, Blue Cheese, Bruschetta, Buffalo Sauce, Cheddar, Fried Onions, Jalapenos, Marinara, Mozzarella, Muenster, Mushrooms, Onions, Pepper Jack, Peppers, Salsa, Spinach, Swiss, Tomatoes. Crab Meat \$8. Shrimp \$2. Each

Mahi Tacos

Blackened Mahi-Mahi, in soft shell tacos, topped with shredded cabbage, Pico de Gallo and a chipotle-lime sour cream. \$10.

Chef Tyson's Crab Cake Sandwich

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

Corned Beef Reuben

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

Grilled Chicken Sandwich

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

Turkey, Bacon and Avocado Panini

Sliced roast Turkey breast, crisp bacon, sliced avocado and cheddar cheese, press grilled on herb-ciabatta bread brushed with a honey-poppy mayo. \$8.

Vegetable Panini ⑦

Herb-ciabatta bread brushed with a Walnut pesto, layered with mushrooms, spinach, roasted red peppers and goat cheese press grilled on herb-ciabatta bread. \$8.

Chicken Salad and Bruschetta Panini

Grilled chicken salad with our own bruschetta and mozzarella cheese press grilled on herb-ciabatta bread. \$8.

Mid-Day Menu

Available Daily 12 noon - 5 p.m.

Our Mid-Day Menu is three courses: a house salad or soup of the day, and 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, served with potato and vegetable of the day. \$18.

Broiled Seafood Combination

Broiled shrimp, crab cake, scallops and fresh catch fillet, sides of lemon, cocktail sauce, our own jalapeno-lime sauce, potato and vegetable of the day. 23.

Fish and Chips

Beer battered North Atlantic Cod, fried to a crisp and golden brown, served with fries, coleslaw and Malt vinegar. \$15.

Mahi-Mahi GF

Seasoned Mahi-Mahi, pan-seared, topped with our roasted red pepper and bruschetta, served with potato and vegetable of the day. \$16.

Fried Oysters and Chicken Salad

Breaded oysters, fried crisp and golden brown, paired with our char-grilled chicken salad, served with potato and vegetable of the day. \$15.

Salmon Wellington

Poached Salmon, braised spinach and red peppers in a puff pastry, served over a parmesan cream sauce. \$16.⁵⁰

Petite Filet Mignon GF

A five-ounce Filet Mignon, char grilled to your requested temperature, finished with a black garlic demi-glace, served with potato and vegetable of the day. \$23.⁵⁰

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, served with potato and vegetable of the day. \$18

Chicken Parmesan

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

Traditional Turkey Dinner

Slow-roasted turkey, served with stuffing, mashed potatoes, gravy, cranberry sauce and vegetable. \$14.⁵⁰

Cheese Ravioli * V

Ricotta cheese filled ravioli sautéed in our marinara sauce. \$11.

Pasta Additions, Each:

***Meatball \$2. Chicken Breast \$5
Salmon Fillet \$8 Fried Oyster \$2
Crab Meat \$8. Shrimp \$2.***

Dessert

New Orleans Bread Pudding, Seasonal Mixed Fruits, Rice Pudding, Ice Cream or Sherbet.

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