

Appetizers

Great Starters and a Great Lunch.

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

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

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 Appetizer

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

Soups

Classic French Onion Soup

A beef broth, rich with caramelized onions, crowned with a garlic crouton and crusted Swiss and Muenster cheeses.

Crock \$6.25

Tuckahoe Clam Chowder

Creamy, thick and 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.

Salads

Includes roll and butter. Some items may not be substituted.

Cobb Salad

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

Caesar Salad

Chopped Romaine, with shaved Pecorino-Romano cheese, tossed in our own creamy Caesar dressing and croutons. \$7.50

Grilled Chicken Caesar

Grilled Chicken, diced and chilled, over chopped Romaine, with shaved Pecorino-Romano cheese, tossed in our own creamy Caesar dressing and croutons. \$13.50

Spinach & Goat Cheese

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

Ahi Tuna Spinach Salad

Coriander spiced Ahi Tuna, seared rare, chilled, over baby spinach, sliced apples, dried cranberries, shaved almonds and goat cheese tossed in our balsamic vinaigrette. \$18.

Wedge Salad

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

House Salad

A simplistic mix of greens, shredded carrots, tomato and cucumber with your choice of dressing. Small \$3.75, Large \$6.75

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.

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

Add Bacon or Blue Cheese \$2.

Sandwiches, Panini's and Wraps

*Served with fries, vegetable of the day or coleslaw and a pickle unless stated otherwise.
Toppings \$1 each. Add Bacon or Blue Cheese \$2.*

Mahi Tacos

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

Chicken Caesar Wrap

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

Shrimp Salad Wrap

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

Vegetable Panini ♻️

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

Chicken-Bruschetta Panini

House made chicken salad with bruschetta and mozzarella cheese press grilled on herb-Focaccia bread. \$9.

Open Face Chicken Sandwich

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

Hamburger

A half-pound, fresh ground beef, char-grilled, served on a roll with lettuce and tomato. \$8.⁷⁵

Cheese Steak

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

Chicken Cheese Steak

Diced Chicken breast, chopped on the grill, with cheese, filled into a long roll. \$9.⁷⁵

Classical Turkey Club

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

Crab Cake Sandwich

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

Corned Beef Reuben

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

Early Dinner Menu

Available Daily 12 noon - 5 p.m. Some items may not be substituted

Includes a house salad or soup of the day, rolls and butter, entrées served with potato and vegetable of the day, unless stated otherwise, a dessert with coffee or tea.

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, 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, hand-carved, au jus served. \$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. \$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

Cakes brought into restaurant will substitute doe included dessert.

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

Signature Combinations

*A sample of our Dinner Menu, other items are available, ask your Server.
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, with Madeira wine-cream sauce, potato and vegetable served. 26.⁹⁵

Red Snapper Pontchartrain

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

Fried Oysters & Chicken Salad

Local breaded oysters fried crisp and golden brown, with chicken salad, side of cocktail sauce, potato and vegetable of the day. \$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.

Complete. \$35.⁹⁵

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, cocktail sauce, potato and vegetable of the day. 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, potato and vegetable of the day served. \$29.⁹⁵

Surf and Turf

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

Children's Menu

A for children age 10 which includes dessert. Add Salad or Soup of the Day \$2.⁵⁰

Kid's Grilled Cheese and fries, \$5.

Kid's Hamburger and fries, \$5.⁵⁰

Kid's Cheeseburger and fries, \$6.⁵⁰

Kid's Chicken Tenders and fries, \$6.

Kid's Ravioli and Meatball, \$7.

Kid's Clams and Pasta White, \$10.⁵⁰

Kid's Chicken and Pasta Alfredo, \$10.⁵⁰

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

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

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