

Appetizers and Shareables

Great Starters and a Great Lunch.

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 crabmeat, 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

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

Burrata

A soft made Italian cheese, garnished with fresh basil, sliced tomatoes, red onion and pesto toast points. \$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

 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

Classic French Onion Soup

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

Crock \$6.95

Tuckahoe Clam Chowder

Creamy, thick and 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

Salads

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

Tuckahoe Caesar

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

Wedge Salad

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

Arugula Salad

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

With Crab Meat \$20

Tuckahoe Cobb

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

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

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

3-Fried Oysters \$9 3-Shrimp \$6 Chicken/Turkey \$7 Spiced Ahi Tuna \$10

Blackened Chicken or Salmon add+\$1 Bacon, Spinach or Blue Cheese add +\$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, Spinach or Blue Cheese \$2 each.*

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* ⑤**

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

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

Corned Beef Reuben

Corned beef, russian dressing, swiss cheese and sauerkraut grilled on pumpernickel- rye bread. \$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 🍷 GF

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

🍷 Early Dinner Prime Rib 🍷 GF

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 capellini 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 Shrimp \$2. Priced each
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 included dessert.

Dinner Selections

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 crab meat, a hint of red onion, finished with Madeira wine and cream sauce. \$27

Red Snapper Pontchartrain

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

Scallops Gratin

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

Seafood Cioppino

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

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

Shrimp and Crab Imperial Filet Mignon

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

Surf and Turf

A timeless pairing of 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

Black and Blue Prime Rib with Crabmeat

Our 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

Children's Menu

A for children age 10 which includes dessert. Add 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.