

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

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.

Wedge Salad

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

Spinach & Goat Cheese ⑤ ⑥

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

\$18.⁵⁰

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, served 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

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. \$23.⁹⁵

Early Dinner Prime Rib **GF**

Prime rib of beef, slow-roasted for hours, hand-carved, served with au jus. \$18.⁵⁰

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

Chicken Pot Pie

A hearty stew of white meat chicken and vegetables, topped with a house-made flaky crust. \$14.⁵⁰

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, sauteed 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