

TUCKAHOE INN



RESTAURANT & TAVERN

Back Bay Cafe

609-390-3322

Wednesday - Sunday

Coffee & Soda - 1.50

Appetizers

Tuckahoe Clam Chowder - 7

French Onion Soup - 8

Calamari - 11

Drizzled with thai chili and balsamic

Clams Casino - 12

Chicken Nuggets & Fries - 8

Shrimp Cocktail - 12

Buffalo Shrimp - 14

Crab Imperial Onion Rings - 12

Served with sriracha ranch

Light Fare

Sandwiches with fries
Salads with roll/butter

Chef Salad - 13

Mixed greens, ham, roast turkey, swiss, peppers, onions

Autumn Harvest Salad - 12

Mixed greens, goat cheese, roasted apples, beets and yams, pumpkin seeds, farro, toasted walnuts, orange-honey poppyseed dressing

Chef Tyson's Crab Cake Sandwich - 13

Turkey, Bacon, Swiss Panini - 12

Hamburger - 11

Lettuce, tomato, pickle included

Add cheese, onions, mushrooms - 1 each

Add bacon, blue cheese - 2 each

Cheesesteak - 14

Bistro Bacon Fried Chicken Sandwich - 12

Bistro sauce, bacon, pepper jack, lettuce tomato, fries

Entrees

Served with house salad

Crab Cakes - 26

Served with potato and vegetable

Crab Imperial - 27

Served with potato and vegetable

Red Snapper Pontchartrain - 29

Francaised, served with crab meat and almonds, finished in lemon butter

Prime Rib - 29

While it lasts each day. Served with potato and vegetable. Black and Blue Prime Rib \$38

Chicken Parmesan - 17.50

Served with capellini pasta

Scallops Gratiné - 25

Scallops baked in a citrus butter and finished with bread crumbs

Stuffed Flounder with Crab Imperial - 27

Served with potato and vegetable

Broiled Seafood Combo - 39

5 oz lobster tail, crab imperial stuffed flounder, shrimp, scallops

Chicken Maryland - 24

Madeira wine cream sauce, red onion, mushrooms, crab meat

Roast Turkey Dinner - 16.50

Served with potato, stuffing, and vegetable

Filet Mignon, Shrimp and Crab Imperial - 31

Served with potato and vegetable - plain filet available

Desserts

Jack Daniels Mini Pecan Pie - 7

New Orleans Bread Pudding - 5.50

Key Lime Pie - 5.50

Chocolate Peanut Butter Pie - 5.50

Chocolate Cake - 5.50

New York Cheesecake - 5.50

Ice Cream - 5.50

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Specialty Cocktails

Jersey Peach - Jose Cuervo Tequila, Peach Schnapps, orange juice - 9

Mango Breeze - Bacardi Mango Rum, cranberry juice, pineapple juice - 9

Electric Lemonade - Absolut Citron, Blue Curacao, lemonade, splash of Sierra Mist - 9

Blue Margarita - Jose Cuervo Tequila, Blue Curacao, sweet and sour, lime simple syrup, shaken with ice - 9

Golden Margarita - Jose Cuervo Tequila, Gran Marnier, sweet and sour, lime simple syrup, shaken with ice - 9

House Margarita - House Tequila, orange liqueur, sweet and sour, lime, shaken with ice - 7/rocks - 10/frozen

Fig'n Fruity - Fig Vodka over muddled orange, cranberry juice, club soda - 9

Black Cherry Pepsi - Effen Black Cherry Vodka and pepsi - 9

Fruit Martini's or Cosmopolitans - Flavored vodka, appropriate liqueur - 9

Vodka:

Barton's (house) - 5.50
Tito's - 7
Grey Goose - 9
Absolut - 7
Absolut Citron - 7
Stoli Orange/Vanilla - 7
Effen Blood Orange - 8
Effen Black Cherry - 8
Three Olives - 7
 Grape
 Pomegranate
 Raspberry
Firefly Sweet Tea - 7
Figenza Fig - 7
Kettle One - 7

Tequila:

Montezuma (house) - 5.50
Cuervo Gold - 7
Don Julio Blanco - 11

Gin:

Barton's (house) - 5.50
Tanqueray - 8
Bombay - 7
Bombay Sapphire - 9
Beefeaters - 7
Hendrick's - 10

Rum:

Barton's (house) - 5.50
Bacardi - 6
Bacardi Limon - 6
Bacardi Mango - 6
Malibu - 7
Captain - 7
Goslings - 6

Bourbon:

Old Crow (house) - 5.50
Makers Mark - 9
Bulleit - 9

Whiskey:

Barton's (house) - 5.50
Crown Royal - 9
Crown Apple - 9
Jameson - 9
Seagram's 7 - 6.
Seagram's VO - 6.50
Fireball - 6
Jack Daniels - 7.50
Jack Honey - 7.50
Southern Comfort - 7

Scotch:

Cluny (house) - 5.50
Dewar's - 7
Chivas Regal - 10

Other:

Kahlua - 7
Bailey's - 7
Chambord - 7
Drambuie - 11
Disaronna Amaretto - 7

Beer & Hard Beverages

Amstel Light - 6.50
Angry Orchard - 6.50
Blue Moon 6.50
Budweiser 5
Coors Light - 5
Corona - 6.50
Corona Premier - 6.50
Dogfish 60 Minute IPA - 7
Guinness - 9
Heineken - 6.50
Michelob Ultra - 5.50
Miller Lite - 5
White Claw - 6.50
 (Black Cherry, Lime, Mango)

Ask about our draft selection.

White Wine

Chardonnay:
 Kendall Jackson - 9
 Sterling - 7.50
 Twisted - 6.50
Moscato, Cavit - 6.50
Pinot Grigio:
 Santa Margarita - 11
 San Angelo - 9
 Bolla - 6.5
Risling Cavit - 6.50
Sauvignon Blanc:
 Black Stallion - 9
 Mondavi - 6.50
White Sangria, Copla - 6.50
Prosecco, ½ Bottle - 12

Red Wine

Bordeaux - 6.50
Cabernet:
 J Lohr - 9
 Kendall Jackson - 8.50
 Sterling - 7.50
 Vendange - 6.50
Merlot:
 Kendall Jackson - 9
 Sterling - 7.50
 Bolla - 6.50
Pinot Noir:
 Cambria - 9.5
 Bolla - 6.50
Montepulciano - 6.50
Nebbiolo - 6.50
Sangiovese-Syrah Zibaffa - 6.50
Red Sangria, Copla - 6.50