

# TUCKAHOE INN



RESTAURANT & TAVERN

609-390-3322

Wednesday - Sunday

Coffee & Soda - 1.50 each serving

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## Appetizers

Tuckahoe Clam Chowder - 5.50

French Onion Soup - 6.50

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 a side of sriracha ranch

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## Light Fare

Sandwiches with fries

Salads with roll/butter

Chef Salad - 13

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

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

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## Entreés

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

New York Strip Steak - 27

Char-grilled, onion rings, served with potato and vegetable.

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

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## Desserts

Jack Daniels Mini Pecan Pie - 7

New Orleans Bread Pudding - 5.50

Rice 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  
 Stolli 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

## **White Wine**

Chardonnay:  
     Sonoma - 10/38  
     Kendall Jackson - 9/33  
     Sterling - 7.50/28  
     Twisted - 6.50  
 Moscato, Cavit - 6.50/20  
 Pinot Grigio:  
     San Angelo - 9/34  
     Bolla - 6.50  
 Risling Cavit - 6.50/20  
 Sauvignon Blanc:  
     Black Stallion - 9/33  
     Mondavi - 6.50  
 White Sangria, Copla - 6.50/20  
 Prosecco, ½ Bottle - 12  
 Moet + Chandon Imperial - 90  
 Roederer Estates - 33  
 House Champagne - 6 split/20

## **Red Wine**

Bordeaux - 6.50/20  
 Cabernet:  
     J Lohr - 9/33  
     Kendall Jackson - 8.50/32  
     Sterling - 7.50/28  
     Vendange - 6.50  
 Merlot:  
     Kendall Jackson - 9/33  
     Bolla - 6.50  
 Pinot Noir:  
     Cambria - 9.5/38  
     Bolla - 6.50  
 Montepulciano - 6.50/20  
 Nebbiolo - 6.50/20  
 Principato, Red Table Wine - 6.50/20  
 Sangiovese-Syrah  
     Ziboffa, Vegan - 6.50/20  
 Red Sangria, Copla - 6.50/20

## **Beer & Hard Beverages**

Amstel Light - 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.