



## Appetizers, Soups, Salads

### Calamari

Fried and drizzled with thai chili sauce and balsamic. 11

### Clams Casino

House made with peppers, onions, and bacon. 12

### Shrimp Cocktail

Served with cocktail sauce. 12

### Buffalo Shrimp

Lightly fried and served with homemade blue cheese. 14

### Crab Imperial Onion Rings

Lightly fried onion rings stuffed with our homemade crab imperial, topped with parmesan cheese and drizzled in sriracha ranch. 12

### French Onion Soup

Classical french onion. 6.50

### Tuckahoe Clam Chowder

New Jersey Clam Chowder. Cream based with tomatoes and bacon. 5.50

### Chef Salad

Mixed greens, ham, turkey, swiss, peppers, onions. 13

### Harvest Salad

Mixed greens, goat cheese, roasted apples, beets, yams, pumpkin seeds, toasted walnuts, finished with orange honey poppyseed dressing. 12

## Sandwiches

Served with fries, vegetable of the day, or potato of the day

### Cheesesteak

Served on an italian roll. 14

### Chicken Nuggets

Served with french fries. 8

### Turkey, Bacon, Swiss Panini

Home roasted turkey breast served with swiss cheese, bacon, and italian herb aioli. 12

### Chef Tyson's Crab Cake Sandwich

Our award winning crab cake sandwich grilled Maryland style. Served on a brioche bun with lettuce and tomato. 13

### Hamburger

Char grilled 8 oz premium angus beef served with lettuce, tomato and pickle. 11  
Add cheese, onions, mushrooms - 1  
Add bacon, blue cheese - 2

### Bistro Bacon Fried Chicken Sandwich

Fried chicken breast topped with bacon, pepper jack cheese, lettuce, and tomato. Served with bistro sauce. 12

## Entrées

Served with a house salad and dinner roll

### Crab Cakes

Our award winning crab cakes grilled Maryland style. Served with a side of our homemade jalapeno lime mayonnaise. 26

### Crab Imperial

Homemade crab imperial broiled to perfection. 27

### Red Snapper Pontchartrain

Francaised red snapper topped with lemon butter, crab meat, and toasted almonds. 29

### Roast Turkey Dinner

Home roasted turkey breast served with stuffing, mashed potatoes, vegetables, and gravy. 16.50

### Filet Mignon, Shrimp, Crab Imperial

5 oz filet mignon char grilled and topped with crab imperial and two shrimp. 31

### Stuffed Flounder with Crab Imperial

Flounder stuffed with our homemade crab imperial. 27

### New York Strip Steak

Char grilled 12 oz strip steak. 27

### Broiled Seafood Combination

Shrimp, scallops, lobster tail and stuffed flounder. 39

### Chicken Maryland

Pan seared chicken breast topped with crab meat in a mushroom madeira wine cream sauce. 24

### Prime Rib

Slow roasted, served while it lasts each day. 29

### Scallops Gratiné

Scallops broiled in a citrus butter and finished with herb breadcrumbs. 25

### Chicken Parmesan

Hand breaded and topped with mozzarella and parmesan cheese. Served with capellini. 17.50

# TUCKAHOE INN



RESTAURANT & TAVERN

## 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

### Fig'n Fruity

Fig Vodka over muddled orange, cranberry juice, club soda. 9

### Black Cherry Pepsi

Effen Black Cherry Vodka and peps. 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  
Jim Beam - 7

### 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  
Disaronno 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)

### Draft Beer

Miller Lite - 3.75  
Yuengling - 4.50  
Stella - 5.50  
Cape May IPA - 6.50  
Tuckahoe New Old School IPA - 5.50  
Sam Seasonal - 5.50

## 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  
Riesling Cavit - 6.50/20  
Sauvignon Blanc:  
Black Stallion - 9/33  
Mondavi - 6.50  
White Sangria, Copla - 6.50/20  
Prosecco, 1/2 Bottle - 12  
Moet + Chandon Imperial - 90  
Roederer Estates - 33  
House Champagne - 6 split/20

## Red Wine

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  
Zioboffa, Vegan - 6.50/20  
Red Sangria, Copla - 6.50/20