

Appetizers

*Clams Casino**

New Jersey clams, chopped, baked with mixed spices, herbs, peppers, garlic, butter and bacon. 13

Calamari

Calamari floured and lightly fried, drizzled with thai chili sauce and balsamic reduction. 12

*Buffalo Shrimp**

Shrimp, lightly fried and tossed in hot sauce, served with our own homemade blue cheese dressing. 15

Bruschetta

Crostini topped with our tomato bruschetta, shaved pecorino-romano cheese and a balsamic reduction drizzle. 10.50

*Crab Imperial Onion Rings**

Lightly fried onion rings stuffed with our homemade crab imperial, topped with mozzarella cheese and served with sriracha ranch. 15

Shrimp Cocktail

Shrimp cooked with herbs and spices, served chilled, with cocktail sauce and lemon. 13

Burrata

Fresh burrata cheese with fresh sliced tomatoes and raw onion, finished with a balsamic reduction drizzle. 15

Soups & Salads

Served with rolls and butter.

*Tuckahoe Clam Chowder**

New Jersey clam chowder. Creamy, thick, rich, full of clams, diced bacon, hearty tomatoes and vegetables. 7.50

*French Onion Soup**

A beef broth, rich with caramelized onions, garlic crouton and crusted with swiss and muenster cheeses. 7

House Salad

Mixed greens, shredded carrots, tomato and cucumber with your choice of dressing. Small 4 Large 8.50

Chef Salad

Mixed greens, ham, turkey, swiss, peppers, onions and your choice of dressing. 14

Summer Salad

Mixed greens, sliced Gala apples, farro, blue cheese crumble, toasted walnuts and a homemade raspberry-lemon vinaigrette. 13

Southwestern Salad

Mixed greens, quinoa, pico de gallo, corn, red kidney beans, queso fresco, tortilla chips and a homemade lime zest creamy italian dressing. 15

**Denoted a Tuckahoe Inn Signature item.*

Gluten Free is possible with some menu items.

Substitutions may be an additional charge.

Salad Additions

Grilled chicken. 7.50
Crab cake. 12.50
Shrimp (3), grilled. 6.50

Sandwiches

Served with fries.

*Chef Tyson's Crab Cake Sandwich**

Our award winning crab cake recipe grilled Maryland style, served on a brioche bun with lettuce, tomato, pickles and a side of jalapeno-lime mayonnaise. 17

Bistro Bacon Fried Chicken Sandwich

Fried chicken breast topped with bacon, pepper jack cheese, lettuce, and tomato. Served with bistro sauce. 13

Cheeseburger

Char grilled 8 oz premium angus beef served with lettuce, tomato and pickle. 13

Cheesesteak

Sliced Ribeye steak, chopped on the grill, with your favorite cheese, generously filled into an italian roll. 15

Turkey, Bacon, Swiss Panini

Home roasted turkey breast served with swiss cheese, bacon, italian herb aioli. 13

Children's Menu

A special menu for children 10 and under.
Children's house salad \$2.50

Chef Tyson's Crab Cake

Our award winning crab cake grilled Maryland style. Served with a side of our homemade jalapeno lime mayonnaise. 13.50

Macaroni and Cheese

Homemade mac and cheese, baked to perfection. 7.50

Pasta

Capellini pasta with your choice of a homemade marinara sauce or butter. 8.50

Grilled Cheese

Served on sliced white toast with american cheese and a side of french fries. 6.50

Chicken Nuggets

Fried chicken nuggets served with a side of french fries. 8.50

Chicken Parmesan

Herb-breaded fried chicken, topped with melted Italian cheeses and our homemade marinara sauce, served with a side of capellini pasta. 10.50

Entrees

Served with a house salad and dinner roll

*Chef Tyson's Crab Cakes**

Our award winning crab cakes grilled Maryland style. Served with a side of our homemade jalapeno lime mayonnaise. 31

Crab Imperial

Homemade crab imperial broiled to perfection. 31

*Red Snapper Pontchartrain**

Red snapper filet, egg battered, sauteed, finished with toasted almonds, finished with jumbo lump crab meat and lemon butter. 33

Stuffed Flounder with Crab Imperial

Chef Tyson's crab imperial baked between filets of flounder, served with a side of our jalapeno-lime mayonnaise. 31.50

Scallops Gratiné

Sea scallops broiled in a citrus zest compound butter-crumbs topping baked until golden brown. 26.50

*Broiled Seafood Combination**

A petite lobster tail, shrimp, scallops, and our imperial stuffed flounder, served with lemon, drawn butter, cocktail sauce and our jalapeno-lime mayonnaise.

Market Price

*Prime Rib**

Prime rib of beef slow roasted served with au jus, while it lasts each day. 30.50

Roast Turkey Dinner

Home roasted turkey breast served with stuffing, mashed potatoes, vegetables, and gravy. 18.50

New York Strip Steak

A traditional char grilled 12 oz strip steak,, seasoned and topped with onion rings. 29

*Chicken Maryland**

Chicken breast, sauteed with sliced mushrooms and jumbo lump crab meat, a hint of red onion, finished with a Madeira wine and cream sauce. 30

Chicken Parmesan

Hand herb-breaded fried chicken topped with melted Italian cheeses and our homemade marinara sauce, served with a side of capellini pasta. 23

Shrimp, and Crab Imperial

*Filet Mignon**

A petite 5-oz filet mignon char-grilled, topped with our homemade crab imperial and two grilled shrimp. 35

Desserts

New Orleans Bread Pudding. 6

Chocolate Peanut Butter Pie. 6

Jack Daniels Mini Pecan Pie. 7.50

Rice Pudding. 6

Key Lime Pie. 6

New York Cheesecake. 6

New York Cherry Cheesecake. 6

Dark Side of the Moon. 6

Ice Cream. 6

Alamode. 3.50

Specialty Cocktails

\$10 each

*Tuckahoe Tomahawk

Bacardi light rum, Meyers dark rum, orange liqueur, orange juice, pineapple juice and a splash of cherry simple syrup.

Bloody Mary

House vodka with our own spicy Bloody Mary mix recipe with an Old Bay rimmed glass, garnished with celery and lemon.

Blue Margarita

Jose Cuervo tequila, blue curacao, sweet and sour, lime simple syrup, shaken with ice.

Golden Margarita

Jose Cuervo tequila, Gran Marnier, sweet and sour, lime simple syrup, shaken with ice.

House Margarita

House tequila, orange liqueur, sweet and sour, lime, shaken with ice.

Fig'n Fruity

Figenza fig vodka over muddled orange, cranberry juice, and club soda.

Transfusion

Three Olives grape vodka, grape juice, a splash of cranberry juice and ginger ale.

Mango Breeze

Bacardi mango rum, cranberry juice, and pineapple juice.

Electric Lemonade

Absolut citron, blue curacao, lemonade, and a splash of Sierra Mist.

Black Cherry Pepsi

Effen black cherry vodka and pepsi.

Jersey Peach

Jose Cuervo tequila, Peach Schnapps, and orange juice.

Cosmopolitans & Martini's

Chocolate Martini

Creamy Chocolate: Top shelf vodka, Godiva chocolate liqueur and Dark Creme de Cacao. 10

Clear Chocolate: Top shelf vodka and Clear Creme de Cacao. 10

Chocolate Covered Cherry Martini

Black Cherry vodka, Godiva Liqueur and Dark Creme de Cacao. 10

Key Lime Martini

Top shelf vodka with lime simple syrup and pineapple juice. 10

Apple Martini's

Original Apple: Top shelf liquor with apple pucker. 10

Caramel Apple: Top shelf liquor with apple pucker and butterscotch schnapps. 10

Washington Apple: Crown Royal, apple pucker and cranberry juice. 13

Fruit Martini's or Cosmopolitans

Flavored vodka, appropriate liqueur. Blood Orange, Black Cherry, Citron, Grape, Fig, Iced Tea, Lemon Drop, Orange, Vanilla, Cucumber, Pomegranate, Raspberry. Price based on liquor selection.

Liquor, Beer & Wine

Vodka:

Barton's (house) - 5.50
Tito's - 7
Grey Goose - 9
Belvedere - 9
Kettle One - 8.50
Stateside - 7
Absolut - 7
Absolut Citron - 7
Smirnoff - 6.50
Stoli - 7
Stoli Orange/Vanilla - 7
Effen Blood Orange - 8
Effen Black Cherry - 8
Effen Cucumber - 8
Three Olives - 7
Grape
Pomegranate
Raspberry
Firefly Sweet Tea - 7
Figenza Fig - 7

Whiskey:

Barton's (house) - 5.50
Crown Royal - 9
Crown Apple - 9
Canadian Club - 7.50
Bulleit Rye - 9
Jameson - 10
Seagram's 7 - 6.
Seagram's VO - 6.50
Fireball - 6
Jack Daniels - 9
Southern Comfort - 7

Tequila:

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

Bourbon:

Old Crow (house) - 5.50
Makers Mark - 9.50
Bulleit - 9
Jim Beam - 7

Brandy:

B&B - 11
Christian Brothers - 5.50
Apricot - 5.50
Black Berry - 5.50

Gin:

Barton's (house) - 5.50
Tanqueray - 9
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 Morgan - 7
Goslings - 6
Rumchata - 6.50

Scotch:

Cluny (house) - 5.50
Dewar's - 7
Chivas Regal - 10.75
Johnny Walker Red - 7
Johnny Walker Black - 11.50
Glenlivet 12 - 14
Laphroaig 10 - 12
McCallan 12 - 14.50

Other:

Kahlua - 7
Bailey's - 8
Chambord - 7
Drambuie - 12
Amaretto (house) - 5.50
Disaronno Amaretto - 8
Compari - 6
Dr McGillacuddy - 5.50
Franjelica - 8
Grand Marinier - 10
Norcello - 7
Sambucca - 7.50
Tia Maria - 7
Tuaca - 7
Sandeman Port - 8

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

Bottled Beer

Amstel Light - 6.50
Angry Orchard - 6.50
Blue Moon 6.50
Budweiser 5
Bud Light - 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)

White Wine

Chardonnay:
Sonoma - 14/41
Kendall Jackson - 13/38
Sterling - 9/33
Twisted - 7
Moscato, Cavit - 8.50/30
Pinot Grigio:
San Angelo - 14/41
Bolla - 7
Rose
Domaine Jaume - 12/35
The Palm - 9/33
Riesling Cavit - 8.50/30
Sauvignon Blanc:
Black Stallion - 14/41
Mondavi - 7
Brunori, Verdicchio - 9/33
White Sangria, Copla - 7/24
Prosecco, 1/2 Bottle - 14
House Champagne - 7 split

Red Wine

Cabernet:
J Lohr - 13/38
Kendall Jackson - 14/41
Sterling - 10/32
Fabre Montmayou - 10/34
Vendange - 7
Merlot:
Kendall Jackson - 14/41
Bolla - 7
Pinot Noir:
Cambria - 13.50/40
Benoni - 10/34
Bolla - 7
Malbec, Trilogie - 7.50/25
Nebbiolo - 7.50/25
Ferraris, Piedmont - 9/33
Principato, Red Table Wine - 7.50/25
Zioboffa, Vegan - 7.50/25
Red Sangria, Copla - 7/24