

# 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. 15

## *Winter Salad*

Mixed greens, diced Gala apples, farro, sharp cheddar cheese, raisins, toasted pecans, and a homemade apple cider vinaigrette. 14

## *Harvest Salad*

Mixed greens, quinoa, roasted beets and yams, toasted walnuts, feta cheese, sliced cinnamon apples, and a homemade citrus honey poppy dressing. 14

*\*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