

Appetizers

Clams Casino

New Jersey clams, chopped, baked with mixed spices, herbs, peppers, garlic, butter and bacon - 15

Crab Imperial Onion Rings

A pair of lightly fried onion rings stuffed with our homemade crab imperial, topped with mozzarella cheese and served with sriracha ranch - 15

Bruschetta

Crostini topped with our tomato bruschetta, shaved pecorino-romano cheese and a balsamic reduction drizzle - 11

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 - 8

House Salad

Mixed greens, shredded carrots, tomatoes and cucumbers with your choice of dressing. Small - 4.5/ Large - 9

Summer Salad

Mixed greens, farro, strawberries, blueberries, snowflake walnuts, goat cheese, and a homemade raspberry lemon vinaigrette - 15

Caesar Salad

Romaine lettuce, homemade caesar dressing, finished with fresh parmesan cheese - 13

Sides

French Fries - 4

Coleslaw - 4

Potato Salad - 4

Corn on the Cob - 4

Sorry, no substitutions

Sandwiches & Wraps

Served with french fries or coleslaw

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 jalapeño-lime mayonnaise - 17.5

Chicken Finger Platter

Chicken fingers served with french fries and coleslaw - 13

Bistro Bacon Fried Chicken Sandwich

Fried chicken breast topped with bacon, pepper jack cheese, lettuce, and tomato. Served with bistro sauce - 14.5

Buffalo Chicken Wrap

Fried chicken tossed in buffalo sauce, lettuce, tomato, and homemade bleu cheese dressing - 14

Chicken Caesar Wrap

Char grilled chicken, romaine lettuce, and homemade caesar dressing - 14

Cheeseburger

Char grilled 8-oz premium angus beef served with lettuce, tomato, pickle, and your choice of American or Cheddar cheese - 14.5

Oyster Po'Boy

Fried oysters served on a roll with lettuce, tomato, and a homemade remoulade - 16

Pulled Pork Sandwich

Pulled pork served on a brioche roll served with french fries and coleslaw - 15

Entrées

All entrées served with a choice of two sides, a house salad, and a dinner roll

Chef Tyson's Crab Cakes

Our award winning crab cakes grilled Maryland style. Served with a side of our homemade jalapeño lime mayonnaise - 33

Crab Imperial

Homemade crab imperial broiled to perfection - 32

Scallops Gratiné

Sea scallops broiled in a citrus zest compound butter-crumb topping baked until golden brown - 31

New York Strip Steak

A traditional char grilled 12 oz strip steak topped with onion rings - 32.5



Summer Specialty Cocktails

- Tito's Tuckahoe-tini** - Fresh pineapple steeped in Tito's Vodka for sixteen days, filtered, chilled, shaken and served up - 15
- Peachy Keen** - Peach flavored vodka, summer peach nectar, basil, blueberry, fresh kiwi, orange, and peach juice, finished with a splash of seltzer - 12
- Summer Rain Sangria** - House blended white or red sangria, made with fresh juices, fruit and summer herbs- 10
- Jalapeño Margarita** - In house steeped fresh jalapeño tequila, fresh lime, splash of orange liqueur, citrus juice blend, splash of fresh squeezed orange juice - 12
- Golden Pear** - Pear Vodka, melon liqueur, splash of fresh squeezed orange juice, pineapple juice - 11
- Blueberry Lemonade** - Cape May blueberry rum, splash of orange liqueur & limoncello, fresh squeezed lemon, blueberry syrup, fresh thyme, lemonade - 12
- Tropical Three Way** - A trio of Don Q pineapple, coconut, and passion fruit rums, blended with a strawberry-kiwi nectar - 13

Tuckahoe Specialty Cocktails

- Tuckahoe Tomahawk** - Bacardi Silver and Gosling's dark rum, orange liqueur, fresh orange and pineapple juice, cherry syrup - 11
- Fig'n Fruity** - Figenza fig flavored vodka over muddled fresh orange, club soda, cranberry - 10
- Black Cherry Pepsi** - Effen Black Cherry vodka and peps - 10
- Salty Seagull** - Salt rimmed tulip glass, Dogfish Head Compelling Gin, Elderflower liqueur, fresh squeezed lime and grapefruit juice - 11
- Mango Breeze** - Mango flavored light rum, pineapple juice, splash of cranberry - 10
- Bloody Mary** - Vodka with our homemade spicy Bloody Mary mix, Old Bay rimmed tulip glass, fresh celery, olive, and lemon - 10
- American Mule** - Tito's vodka, fresh squeezed lime juice, ginger beer - 11
- Dark & Stormy** - Gosling's dark Caribbean rum and ginger beer - 10
- New York Sour** - Bourbon, splash of fresh orange juice, sweet and sour blend, red wine layered float - 11
- Boulevardier (Rye Negroni)** - Bulleit Rye, Campari, sweet vermouth on the rocks - 10
- Margarita** - Salt rimmed tulip glass, Tequila, orange liqueur, fresh squeezed lime, splash of orange juice, sweet and sour blend - 10 |
Make it Golden, Cranberry, or Blue Margarita +2

Summer Mocktails

- Blueberry Ginger Lemonade - 5
- Strawberry-Kiwi Virgin Mojito - 5
- Summer Pineapple Punch - 5

Frozen Cocktails

- Margarita - 12
- Piña Colada - 12
- Strawberry Daiquiri - 12



Wines

Sparkling

- Prosecco, Gambino, Veneto, Italy - 8/26

White

- Pinot Grigio, Villaggio, Sicily, Italy 2021 - 7
- Sauvignon Blanc, Fault Line, Marlborough, New Zealand 2019 - 8/30
- Bordeaux Blanc, Chateau Fage, Bordeaux, France 2020 - 10/36
- Chardonnay, Frontera, Central Valley, Chile, 2021 - 7
- Chardonnay, Sterling Vineyards, Napa Valley, California, 2020 - 10/33
- Moscato, Castello del Poggio, Pavia, Lombardia, Italy 2021 - 10/33

Rose

- Cinsault, Whale Route, Hermanus, South Africa 2021 - 8/28
- Syrah blend, Los Vascos, Colchagua, Chile 2021 - 9/29

Red

- Pinot Noir, Frontera, Central Valley, Chile - 7
- Rosso, Qu.ale, Puglia, Italy 2019 - 7
- Cabernet Sauvignon, Frontera, Central Valley, Chile, 2020 - 7
- Cabernet Sauvignon, Trousse Chemise, Horse Heaven, Washington - 12/39
- Touriga Nacional Blend, Silk & Spice, Vinho de Portugal, Portugal 2019 - 9/25

Beer

Ciders, Seltzers, and Summer Sippers

- Ludlam Brewery 'Last Minute Shandy'
Black Cherry Lemonade - 7
- Nutrl, Watermelon, Seltzer - 7
- Devils Backbone Brewery, Cocktail in a can
Orange Smash - 7
Beach Smash - 7
- Jack's Hard Pressed Cider, 'Original' - 7
- Brooklyn Cider House, 'Rose' - 7
- Angry Orchard, Crisp Apple - 6
- Fisher Island Spiked Lemonade - 7
- White-Claw Seltzers (Black Cherry, Mango,
Natural Lime) - 6.5

Craft Cans

- Carton, 'Boat Beer' Session Ale - 7
- Dogfish Head 60 Minute IPA - 7
- Evil Genius
#adulting (Guava IPA) - 7
Stacey's Mom IPA - 7
- Grey Sail 'Canal Street' Kolsch - 7
- Industrial Arts 'Metric' German Pilsner - 7
- Anderson Valley 'Tropical Haze' Sour - 6
- Cape May Brewery
'Key Lime Corrosion' Sour IPA - 7
'Tan Limes' Lager - 6.5
'White' Belgium - 7
'Crushin' It' Orange IPA - 8
- Ludlam Brewery, 547 Unfathomable Stout - 7

Domestics

- Coors Lite - 5
- Miller Lite - 5
- Budweiser - 5
- Bud Lite - 5
- Michelob Ultra - 6.5
- Yuengling Lager - 6

Imports

- Blue Moon 6.5
- Corona Extra - 6.5
- Corona Lite - 6.5
- Heineken - 6.5
- Heineken 0.0 - 6.5
- Guinness - 9

In the interest of keeping up with the newest trends and freshest draft beer selections, please ask your server for our most current tap line-up