

Appetizers

Calamari

Calamari floured and lightly fried, drizzled with thai chili sauce and balsamic reduction - 15

Shrimp Cocktail

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

*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

*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 - 11

Burrata

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

Soups

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

*French Onion Soup**

A beef broth, rich with caramelized onions, garlic crouton and crusted with swiss and muenster cheeses - 7.5

**Denotes a Tuckahoe Inn Signature item.*

Gluten Free is possible with some menu items.

Substitutions may be an additional charge.

Salads

Served with a dinner roll and butter

Enjoy your salads topped with a crab cake (12.5), grilled chicken (7),
3 grilled shrimp (6.5), 3 blackened shrimp (7)

Summer Salad

Mixed greens, blueberries, strawberries, goat cheese, snowflake walnuts, and
homemade raspberry vinaigrette dressing - 16

Caesar Salad

Romaine lettuce, caesar dressing, finished with fresh parmesan cheese and
herb garlic croutons. Small - 7/ Large - 14

Chef Salad

Mixed greens, ham, turkey, swiss cheese, peppers, onions, and your choice of
dressing - 16

Sandwiches

Served with fries

Cheeseburger

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

Cheesesteak

Sliced ribeye steak, chopped on the grill, with your favorite cheese, generously
filled into an Italian roll - 16

Turkey, Bacon, Swiss Panini

Home roasted turkey breast served with swiss cheese, bacon, and Italian herb
aioli - 17

*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

Bistro Bacon Fried Chicken Sandwich

Fried chicken breast topped with bacon, pepper jack cheese, lettuce, and
tomato. Served with bistro sauce - 16.5

Impossible Burger

Char-grilled plant based impossible burger, topped with vegan cheddar cheese,
roasted red peppers, grilled tomato, and spinach - 19

Sea Entrees

Served with a house salad and dinner roll

Crab Imperial

Homemade crab imperial broiled to perfection - 32

Twin Lobster Tails

Two 5 to 7-oz tails broiled to perfection - *Market Price*

Chef Tyson's Crab Cakes*

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

Red Snapper

Pontchartrain*

Red snapper fillet, egg battered, sautéed, topped with toasted almonds, finished with jumbo lump crab meat and lemon butter - 34.5

Stuffed Flounder with Crab Imperial

Chef Tyson's crab imperial baked between fillets of flounder, served with a side of our homemade jalapeño-lime mayonnaise - 32

Broiled Seafood Combination*

Lobster tail, shrimp, scallops, and our crab imperial stuffed flounder, served with lemon, drawn butter, cocktail sauce and our homemade jalapeño-lime mayonnaise - *Market Price*

Surf and Turf

A 6-oz filet mignon, char-grilled and served with a 5 to 7-oz lobster tail - *Market Price*

Scallops Gratiné

Sea scallops broiled in a citrus zest compound butter-crumbs topping and baked until golden brown - 35

Honey Garlic Salmon

8-oz fillet of salmon broiled and topped with two shrimp, finished with a honey garlic sauce - 27

Pasta Entrees

Served with a house salad and dinner roll

Chicken Parmesan

Hand herb-breaded fried chicken topped with melted Italian cheeses and our homemade marinara sauce, served with a side of capellini pasta - 24

Adult Pasta Dinner

Capellini in your choice of marinara, butter, or white wine and garlic sauce - 16

Land Entrees

Served with a house salad and dinner roll

New York Strip Steak

A traditional char-grilled 12 oz strip steak, seasoned and topped with onion rings - 38

Roast Turkey Dinner

Home roasted turkey breast served with stuffing, mashed potatoes, vegetables, and gravy - 19.5

*Shrimp, and Crab Imperial Filet Mignon**

A 6-oz filet mignon char-grilled, topped with our homemade crab imperial and two grilled shrimp - 38

*Black and Bleu Prime Rib**

House roasted prime rib, lightly blackened with cajun spices, finished with a homemade bleu cheese sauce and lump crab meat - 45

*Prime Rib**

Prime rib of beef slow roasted served with au jus, while it lasts each day - 36

Filet Mignon

A 6-oz filet mignon char-grilled and served over demi-glace - 27

*Chicken Maryland**

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

Children's Menu

A special menu for children 10 and under.

Children's house salad \$3.50

Chef Tyson's Crab Cake

Our award winning crab cake grilled Maryland style. Served with a side of our homemade jalapeño lime mayonnaise - 15

Grilled Cheese

Served on sliced white toast with american cheese and a side of french fries - 7

Macaroni and Cheese

Homemade mac and cheese, baked to perfection - 8.5

Chicken Tenders

Fried chicken tenders served with a side of french fries - 10.5

Pasta

Capellini pasta with your choice of a homemade marinara sauce or butter - 8.5

Chicken Parmesan

Herb-breaded fried chicken, topped with melted Italian cheeses and our homemade marinara sauce, served with a side of capellini pasta - 14.5

The land on which the Tuckahoe Inn resides has been the site of a tavern since 1848 and a place of permanent settlement since the earliest Europeans arrived in the mid-seventeenth century. Before that, it was a popular seasonal vacation spot for many transient Native Americans and the year round home of the Tuckahoes, a tribe of the Turtle Clan of the Lenni Lenapes, who gave the Inn it's name.

The Great Egg Harbor Bay and River take their name from the early Dutch explorers who, while searching for the Northwest Passage, instead found this beautiful bay lined with bird's nests and filled with eggs. The Dutch named the bay Eyrin Haven, which the English Quakers translated to Egg Harbor.

- 1695: John Somers was authorized to operate a ferry over the river. For years this ferry was the only overland transportation between Cape May and Philadelphia.
- 1777: Rebecca and Sarah Stillwell noticed a British Ship in Great Egg Harbor Bay. They reportedly fired a cannon at advancing British redcoats, who retreated.
- 1801: Thomas Beesley sold the home that was once across the street to sea captain John Chattin, who coined it the Chattin House.
- 1849: Thomas Beesley officially changed the name of the town to Beesley's Point.
- 1851: Beesley's Point gets its first post office!
- 1900: The Chattin House across the street was a social house notoriously known for its riotous parties and good times until it became a private residence.
- 1915: The Chattin House became Bay Front Training School, a nautical academy operated by Sea Isle City mayor Clyde Van Hook.
- During World War 1: Mabel Clay converted the Chattin House into a Red Cross headquarters.
- 1927: The toll bridge connecting route 9 from Beesley's Point to Somers Point was built.
- 1953: Garden State Parkway bridge was completed.
- 1961: The Beesley's Point Hotel was partially destroyed in a fire. The only remaining part of that building is the iron fireplace located on the porch.
- 1963: Charles Harp restored and opened the Tuckahoe Inn. Charles Harp's son Peter Harp continued operating the quaint, rustic restaurant until 1997.
- 1997: Tyson Merryman, along with his mother Gerry and sister Vicki, purchased the Tuckahoe Inn.
- February 1997: Tuckahoe Inn reopened under the Merryman family, continuing a historic tradition.
- 2004: Toll bridge connecting route 9 was closed. This bridge was torn down over multiple years.
- 2017: The Chattin House across the street was torn down due to safety concerns.
- May 2019: B.L. England Power Plant officially shut down production.
- October 2021: Beesley's Point Park officially opened, featuring a walking path along the parkway bridge, a picnic shelter, a modern day boardwalk, and a boat ramp.