

TUCKAHOE INN



Back Bay Cafe

1 Harbor Road
Marmora, NJ, 08223

609-390-3322
www.TuckahoeInn.com

Docking available
39.2875° N, 74.6283° W

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

Spicy Black Bean Hummus

Black bean hummus served with fresh tortilla chips and vegetables - 12

Soups & Salads

Served with a dinner roll

Tuckahoe Clam Chowder

New Jersey clam chowder. Creamy, thick, rich, full of clams, diced bacon, hearty tomatoes and vegetables - 8

Ahi Tuna Salad

Romaine lettuce, asian slaw, fried noodles, mandarin oranges, wakame seaweed salad, seared tuna (medium rare), and a sesame ginger dressing - 17

Summer Salad

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

Caesar Salad

Romaine lettuce, caesar dressing, finished with fresh parmesan cheese and herb garlic croutons - 14

Sides

Mac & Cheese - 5

French Fries - 4

Coleslaw - 4

Corn Salad - 4

Potato Salad - 4

Applesauce - 3

Sandwiches & Handhelds

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

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, fresh parmesan cheese and 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

Pulled Pork Sandwich

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

Chicken Tenders

Chicken tenders served with french fries - 10.5

Entreés & Platters

Served with a choice of two sides, 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 jalapeño lime mayonnaise- 33

Crab Imperial

Homemade crab imperial broiled to perfection - 32

Scallops Gratiné

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

New York Strip Steak

A traditional char-grilled 10 oz strip steak - 34

Smoked Chicken Wings

Smoked chicken wings, baked and served with your choice of sauce on the side: thai chili, honey garlic, mango habanero - 19

Summer Specialty Cocktails

- Raspberry Mule** - Tito's vodka, Blue Rascal raspberry liqueur, fresh lime, ginger beer - 11.5
- Blueberry Lemonade** - White rum, Blue Rascal blueberry liqueur, lemonade - 12.5
- Passionate Hawaiian** - Passion Fruit rum, blue curaçao, pineapple juice - 10
- Orange Crush** - Stoli O, orange liqueur, fresh squeezed orange, orange juice, splash of starry - 10.5
- Jersey Peach** - Sauza tequila, peach schnapps, orange juice - 10
- Flavored Paloma** - Sauza tequila, club soda, choice of grapefruit, blueberry, raspberry, cranberry, strawberry, blackberry, black cherry, orange, pineapple - 11

Tuckahoe Specialty Cocktails

- Tuckahoe Tomahawk** - Bacardi, Gosling's, triple sec, orange & pineapple juice, cherry syrup - 11
- Black Cherry Pepsi** - Effen Black Cherry vodka and peps - 10
- Dark & Stormy** - Gosling's dark Caribbean rum and ginger beer with a fresh lime wedge - 10
- Electric Lemonade** - Limón flavored rum, blue curaçao, lemonade, splash of sprite - 10
- Fig'n Fruity** - Figenza fig vodka over muddled fresh orange, club soda, cranberry - 12
- Melon Ball** - Tito's vodka, melon liqueur, pineapple juice - 10
- Mango Breeze** - Malibu Mango rum, pineapple juice, splash of cranberry - 11
- Transfusion** - Grape vodka, grape juice, splash of cranberry and ginger ale - 10
- Berry Special Martini** - Tito's vodka, Blue Rascal flavored liqueur - 13
- Flavors available: raspberry, cranberry, strawberry, blueberry, blackberry, black cherry*

Margaritas

- Margarita** House tequila, orange liqueur, fresh squeezed lime, splash of orange juice, sweet and sour - 9
- Fruit Margarita** - Sauza tequila, Blue Rascal flavored liqueur, orange liqueur, fresh squeezed lime, splash of orange juice, sweet and sour - 10
- Flavors available: raspberry, cranberry, strawberry, blueberry, blackberry, black cherry*
- Spicy Margarita** - Tanteo jalapeño tequila, orange liqueur, fresh squeezed lime, splash of orange juice, sweet and sour - 13
- Smoky Margarita** - Rosaluna mezcal tequila, orange liqueur, fresh squeezed lime, splash of orange juice, sweet and sour - 13
- Golden Margarita** - Sauza tequila, Gran Marnier, fresh squeezed lime, splash of orange juice, sweet and sour - 13
- Grand Margarita** - Don Julio Blanco, Gran Marnier, fresh squeezed lime, splash of orange juice, sweet and sour - 17
- El Presidente Margarita** - Casamigos Blanco tequila, Cointreau, fresh squeezed lime, splash of orange juice, sweet and sour - 19

Summer Mocktails

- Original Shirley - 4
- Pineapple Punch - 4
- Purified Boxed Water - 3

Frozen Cocktails

- Rotating Selection - 12

Wines

Sparkling

Prosecco - Italy (187 mL - Split) - 10.5

White

Pinot Grigio - Crane Lake - Ceres, California - 8.5

Pinot Grigio - San Angelo - Tuscany, Italy - 14.5

Riesling, Crane Lake - Ceres, California - 8.5

Sauvignon Blanc, Fault Line - Marlborough, New Zealand - 10.5

Sauvignon Blanc, Crane Lake - Ceres, California - 8.5

Chardonnay, Sterling Vineyards - Napa Valley, California, 2020 - 10.5

Chardonnay, Crane Lake - Ceres, California - 8.5

White Blend - Conundrum - Fairfield, California - 12.5

Moscato, Castello del Poggio, Pavia - Lombardia, Italy 2021 - 9.5

Rosé

Whispering Angel "The Beach" - France - 12

White Zinfandel, Crane Lake - Ceres, California - 8.5

Red

Pinot Noir, Crane Lake - Ceres, California - 8.5

Cabernet Sauvignon, Crane Lake - Ceres, California - 8.5

Cabernet Sauvignon - Sterling - California - 12.5

Touriga Nacional Blend, Silk & Spice - Vinho de Portugal, Portugal - 9.5

Sangria

La Copla (Red or White) - 7.5

Beer

Draft

Miller Lite (4.2%) - American-style pilsner - 5

Cape May IPA (6.3%) - West Coast IPA, crisp, loaded with hops with citrus notes - 8

Golden Road Mango Cart (4%) - Mango Wheat Ale - 8.5

Kona Brewing Company Big Wave (4.4%) - Golden Ale - 7.5

Leinenkugel's Summer Shandy (4.2%) - Weiss beer with natural lemonade flavor - 8.5

Yuengling Lager (4.4%) - Roasted caramel malt for a subtle sweetness - 5.5

Seltzers and Summer Sippers

White Claw Seltzers (Black Cherry, Mango, Natural Lime) - 7.5

Stateside Vodka Sodas (Orange, Pineapple, Lemon Cucumber Mint) - 9

Surfside Vodka Iced Tea - 9

Surfside Vodka Lemonade - 9

Craft Cans

Founders All Day IPA (4.7%) - American style IPA - 7

Dogfish Head 60 Minute IPA (6%) - Intensely hoppy, brewed with Northwest hops - 7.5

Double Nickel Sun Surfer (5.2%) - Summer Blonde brewed with fresh oranges - 7.5

New Trail Lazy River Pilsner (4.4%) - Contemporary American Pilsner - 7.5

Victory Motel Paloma (6%) - Grapefruit summer ale - 7.5

Traditional Cans

Bud Lite - 5.5

Budweiser - 5.5

Coors Lite - 5.5

Miller Lite - 5.5

Michelob Ultra - 6

Blue Moon - 6.5

Heineken 0.0 - 6.5

Stella - 6.5

Corona Extra - 7

Corona Premier - 7

Heineken - 7

Guinness - 8.5

Desserts

While Supplies Last

Key Lime Pie - A graham cracker pie crust filled with a balanced sweet and tart Key Lime filling - 7

Peanut Butter Pie - A rich and creamy peanut butter filling in a chocolate graham cracker pie crust, covered with whipped cream and drizzled with chocolate sauce - 7

Rice Pudding - A traditional creamy rice pudding with cinnamon and raisins - 6

June 2023 Back Bay Café

Music schedule is subject to change and weather dependent

Wednesday	Thursday	Friday	Saturday	Sunday
	6/1/2023	6/2/2023	6/3/2023	6/4/2023
		Jim Fisher 5:30 - 8:30 pm	Atley Moon (Duo) 5:30 - 8:30 pm	Chris Yoder Band 5:30 - 8:30 pm
6/7/2023	6/8/2023	6/9/2023	6/10/2023	6/11/2023
		Jim Fisher 5:30 - 8:30 pm	Jeff X 5:30 - 8:30 pm	The Indelible Groove 5:30 - 8:30 pm
6/14/2023 Beginning today, Back Bay Cafe is open 5 days a week!	6/15/2023	6/16/2023	6/17/2023	6/18/2023
Reggae Night San Noche Trio 5:30 - 8:30 pm	Danny Eyer 5:30 - 8:30 pm	Jim Fisher 5:30 - 8:30 pm	Emmit Herron Duo 5:30 - 8:30 pm	Happy Father's Day! Chameleon 6:00 - 9:00 pm
6/21/2023	6/22/2023	6/23/2023	6/24/2023	6/25/2023
Reggae Night San Noche Trio 5:30 - 8:30 pm	Mike LaGuardia 5:30 - 8:30 pm	Jim Fisher 5:30 - 8:30 pm	Jon Thompson 5:30 - 8:30 pm	The Rollers 5:30 - 8:30 pm
6/28/2023	6/29/2023	6/30/2023		
Suburban Sensi 5:30 - 8:30 pm	Danny Eyer 5:30 - 8:30 pm	Jim Fisher 5:30 - 8:30 pm		