

TUCKAHOE INN



RESTAURANT & TAVERN

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-crumb 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 - 10.5

Blueberry Lemonade - White rum, Blue Rascal blueberry liqueur, lemonade - 10.5

Passionate Hawaiian - Passion Fruit rum, blue curaçao, pineapple juice - 10

Orange Crush - Stolli 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 - 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

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

August 2023 Back Bay Café

Music schedule is subject to change and weather dependent

Wednesday	Thursday	Friday	Saturday	Sunday
8/2/2023 Reggae Night San Noche Trio 5:30 - 8:30 pm	8/3/2023 Danny Eyer 5:30 - 8:30 pm	8/4/2023 Jim Fisher 5:30 - 8:30 pm	8/5/2023 Charlie Wigo Duo 5:30 - 8:30 pm	8/6/2023 Chris Yoder 5:30 - 8:30 pm
8/9/2023 Reggae Night San Noche Trio 5:30 - 8:30 pm	8/10/2023 Danny Eyer 5:30 - 8:30 pm	8/11/2023 Jim Fisher 5:30 - 8:30 pm	8/12/2023 John Thompson Duo 5:30 - 8:30 pm	8/13/2023 The Rollers 5:30 - 8:30 pm
8/16/2023 Reggae Night San Noche Trio 5:30 - 8:30 pm	8/17/2023 Danny Eyer 5:30 - 8:30 pm	8/18/2023 Jim Fisher 5:30 - 8:30 pm	8/19/2023 Rob Lipkin 5:30 - 8:30 pm	8/20/2023 Chameleon 5:30 - 8:30 pm
8/23/2023 Reggae Night San Noche Trio 5:30 - 8:30 pm	8/24/2023 Danny Eyer 5:30 - 8:30 pm	8/25/2023 Jim Fisher 5:30 - 8:30 pm	8/26/2023 Ray McGeehan 5:30 - 8:30 pm	8/27/2023 Roof Top Dogs 5:30 - 8:30 pm
8/30/2023 Reggae Night San Noche Trio 5:30 - 8:30 pm	8/31/2023 Brandon Ireland 5:30 - 8:30 pm	9/1/2023 Jim Fisher 5:30 - 8:30 pm	9/2/2023 Blue Street 5:30 - 8:30 pm	9/3/2023 Chameleon 5:30 - 8:30 pm