

TUCKAHOE INN



Mother's Day Dinner

All entrée selections include choice of appetizer, soup or salad, and dessert.

Spring Specialty Cocktails

Black Cherry Lemonade

Limón flavored rum, Blue Rascal Distillery black cherry liqueur, lemonade - 11

Strawberry Mule

Stoli vodka, Blue Rascal Distillery strawberry liqueur, strawberry purée, fresh lime, ginger beer - 11

Appetizer Selections

Shrimp Cocktail,
Tomato Bruschetta,
Clams Casino, or
Crab Imperial Stuffed Onion Ring

Soup or Salad

Potato Leek Soup, or
Tossed salad with Honey Poppyseed Dressing

Entrée Selections

Entrées served with holiday scalloped potatoes and seasoned green beans.

Salmon and Crab Imperial

Grilled salmon fillet topped with our homemade crab imperial, finished in a champagne cream sauce - 38

Prime Rib

Seasoned, slow roasted prime rib of beef, au jus - 46

Caprese Stuffed Chicken

Chicken breast stuffed with fresh mozzarella, tomatoes and spinach, topped with a parmesan cream sauce - 35

Filet Mignon

8-oz filet mignon finished in béarnaise - 45

Enjoy with crabmeat +10

Seafood Risotto

Shrimp, lump crab meat, bay scallops, & mussels in a tomato seafood broth over creamy risotto - 45

Broiled Seafood Combination

A 6-oz lobster tail, crab imperial stuffed flounder, shrimp, and scallops - 59

Chef Tyson's Crab Cakes

Grilled Maryland style, served with jalapeño-lime mayonnaise - 38

Pasta and Meatballs (V & GF)

Meatless meatballs over gluten free penne pasta with marinara sauce - 33

Dessert Selections

Bread Pudding,
Key Lime Pie,
Chocolate Peanut Butter Pie,
Strawberry Cake
Ala-Mode (Vanilla) +4

Children's Menu

11 and under, each with dessert

Kid's Crab Cake - 16
Kid's Prime Rib - 16
Chicken Tenders and Fries - 12
Pasta with Marinara - 10