

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 - 13

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 - 18

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 - 13

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 - 16.5

Cheeseburger

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

Chicken Caesar Wrap

Char-grilled chicken, romaine lettuce, fresh parmesan cheese and caesar dressing - 14

French Dip Sandwich

Oven roasted beef served on a warm french roll with melted Swiss, au jus - 16

Crab Imperial Grilled Cheese

Thick cut bread toasted with crab imperial, American and cheddar cheese - 17

Impossible Meatball Sub

Plant-based meatballs and marinara sauce served on a french roll - 16.5

Chicken Tenders

Chicken tenders served with french fries - 10.5

Flat Bread

Ask your server about our weekly flatbread special

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 - 33

Scallops Gratiné

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

Surf N' Turf

Four (4) two ounce char-grilled filet medallions, five (5) shrimp on a skewer - 32
Enjoy without shrimp - 25

Summer Specialty Cocktails

Blueberry Ginger Lemonade - White rum, blueberry purée, lemonade, topped with ginger beer - 10.5

Pineapple-Tini - Stolichnaya vodka with pineapple purée, pineapple juice - 12.5

Berry Gin Spritz - Beefeater gin, blackberry purée, ginger ale, splash of lemonade - 10.5

Tropical Berry Lemonade - Sauza tequila, strawberry purée, pomegranate liqueur, lemonade - 10.5

Orange Bourbon Fizz - Bourbon, orange juice, finished with peach ginger beer - 10.5

Flavored Mojito - Muddled mint, white rum, simple syrup, club soda - 11

Choice of strawberry, blueberry, blackberry, coconut, pineapple

Tuckahoe Specialty Cocktails

Tuckahoe Tomahawk - Bacardi, Gosling's, triple sec, orange & pineapple juice, cherry syrup - 11.5

Fig'n Fruity - Figenza fig vodka over muddled fresh orange, club soda, cranberry - 12.5

Electric Lemonade - Bacardi Limón rum, blue curaçao, lemonade, splash of sprite - 10.5

Mango Breeze - Malibu Mango rum, pineapple juice, splash of cranberry - 11.5

Raspberry Mule - Tito's vodka, Blue Rascal raspberry liqueur, fresh lime, ginger beer - 10.5

Black Cherry Pepsi - Effen Black Cherry vodka and pepsi - 10.5

Jersey Peach - Espolon tequila, peach schnapps, orange juice - 10.5

Martinis

Washington Apple - Crown Royal with Apple Pucker, cranberry juice - 16.5

Cosmopolitan - Stolichnaya Orange vodka, orange liqueur, fresh squeezed lime, splash of cranberry - 13.5

Blood Orange Cosmopolitan - Effen Blood Orange vodka, orange liqueur, splash of cranberry - 13.5

Chocolate Cherry Martini - Effen Black Cherry vodka, chocolate liqueur and dark crème de cacao - 15.5

Espresso Martini - Borghetti espresso liqueur, Stolichnaya Vanilla - 13.5

Key Lime Martini - Stolichnaya Vanilla vodka with lime simple syrup, pineapple juice - 12.5

Margaritas

Margarita - House tequila, orange liqueur, fresh squeezed lime, splash of orange juice, sweet and sour - 9.5

Spicy Margarita - Tanteo jalapeño tequila, orange liqueur, fresh squeezed lime, splash of orange juice, sweet and sour - 13.5

Smoky Margarita - Rosaluna mezcal tequila, orange liqueur, fresh squeezed lime, splash of orange juice, sweet and sour - 13.5

Golden Margarita - Espolon tequila, Grand Marnier, Cointreau, fresh squeezed lime, splash of orange juice, sweet and sour - 13.5

Grand Margarita - Don Julio Blanco, Grand Marnier, Cointreau, fresh squeezed lime, splash of orange juice, sweet and sour - 17.5

Summer Mocktails

Lemon Berry Ginger Fizz

Blueberry purée, ginger beer, lemonade - 5

Tropical Fruit Punch

Orange juice, cranberry juice, pineapple purée - 5

Frozen Cocktails

Pina Colada, Strawberry Daiquiri, Margarita - 12

Wines

Sparkling

Prosecco - Italy (187 mL - Split) - 10.5

White

Pinot Grigio - Crane Lake - Ceres, California - 8.5

Pinot Grigio - Le Rime - Italy - 11.5/ 34

Riesling - Crane Lake - Ceres, California - 8.5/ 31

Sauvignon Blanc - Fault Line - Marlborough, New Zealand - 10.5/ 31

Sauvignon Blanc - Crane Lake - Ceres, California - 8.5

Chardonnay - Kendall-Jackson - Vintner's Reserve, Sonoma County - 13.5/ 38

Chardonnay - Crane Lake - Ceres, California - 8.5

Moscato - Castello del Poggio, Pavia - Lombardia, Italy 2021 - 9.5/ 32

Rosé

Whispering Angel "The Beach" - France - 12/ 34

White Zinfandel - Crane Lake - Ceres, California - 8.5

Red

Pinot Noir - Crane Lake - Ceres, California - 8.5

Pinot Noir - The Crusher - California - 12.5/ 35

Cabernet Sauvignon - Crane Lake - Ceres, California - 8.5

Cabernet Sauvignon - J. Lohr - Paso Robles, California - 15.5/ 40

Merlot - Sterling - Vintner's Collection, California - 12.5/ 34

Merlot - Crane Lake - Ceres, California - 8.5

Touriga Nacional Blend - Silk & Spice - Vinho de Portugal, Portugal - 9.5/ 25

Sangria

Don Simón (Red or White) - 8.5

Beer

Draft

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

Yards Heritage Surf (5.4%) - American Indian Pale Ale - 7.5

Kona Brewing Company Big Wave (5.1%) - Golden Ale - 8

Seltzers and Summer Sippers

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

Stateside Vodka Sodas (Pineapple, Lemon Cucumber) - 9

Surfside Vodka (Iced Tea, Lemonade, Raspberry Lemonade) - 9

Nutrl Vodka Seltzer (Orange) - 9

Craft Cans

Founders All Day IPA (4.7%) - American style IPA - 7.5

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

Leinenkugel Summer Shandy (4.2%) - Traditional Weiss Beer - 7

Slack Tide Angry Osprey IPA (7.3%) - American style IPA - 7.5

Slack Tide Bell Buoy (7.3%) - Belgian Blonde Ale - 7.5

Tonewood Fuego IPA (6.2%) - Hazy New England IPA - 8

Tonewood Lumberyard Lager (5.2%) - Helles Lager with German Malts and Hops - 7

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 - 5.5

Stella - 6.5

Corona Light - 7

Corona Extra - 7

Heineken - 7

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

Frozen Ice Cream Sandwiches

Selection of Chipwich, Strawberry Shortcake Bar, and Oreo Sandwich Cookie- 5

June 2024 Back Bay Café

Music schedule is subject to change and weather dependent

Wednesday	Thursday	Friday	Saturday	Sunday
			6/1/2024	6/2/2024
			Amy Faden Duo 5:30 - 8:30 pm	The Indelible Groove 5:30 - 8:30 pm
6/5/2024	6/6/2024	6/7/2024	6/8/2024	6/9/2024
Danny Eyer (Inside) 5:30 - 8:30 pm	James Howell (Inside) 5:30 - 8:30 pm	Jim Fisher (Inside) 5:30 - 8:30 pm	Walt Sapsai 5:30 - 8:30 pm	Chris Yoder Band 5:30 - 8:30 pm
6/12/2024	6/13/2024	6/14/2024	6/15/2024	6/16/2024
Danny Eyer (Inside) 5:30 - 8:30 pm	Ray McGeehan (Inside) 5:30 - 8:30 pm	Happy Flag Day! Jim Fisher (Inside) 5:30 - 8:30 pm	Ryan Loder & Jesse Campanelle 5:30 - 8:30 pm	Happy Father's Day! Chameleon 5:30 - 8:30 pm
6/19/2024	6/20/2024	6/21/2024	6/22/2024	6/23/2024
Reggae Night San Noche Trio 5:30 - 8:30 pm	Danny Eyer 5:30 - 8:30 pm	Jim Fisher 5:30 - 8:30 pm	Keep The Change 5:30 - 8:30 pm	Dead Space Band 5:30 - 8:30 pm
6/26/2024	6/27/2024	6/28/2024	6/29/2024	6/30/2024
Reggae Night Suburban Sensi 5:30 - 8:30 pm	Danny Eyer 5:30 - 8:30 pm	Jim Fisher 5:30 - 8:30 pm	Todd Owens 5:30 - 8:30 pm	The Indelible Groove 5:30 - 8:30 pm