



TUCKER'S

RESTAURANT

FRENCH ONION SOUP Garlic Herb Crouton, Gruyere Cheese 7.5

NEW ENGLAND CLAM CHOWDER 5

SHAREABLES

***SHRIMP COCKTAIL** (6) Classic Cocktail Sauce 13

CRAB CAKES (3) Roasted Red Pepper Sauce 15

ROSEMARY TRUFFLE FRIES with Parmesan and Rosemary 8.5

FRIED GREEN BEANS Buttermilk Ranch Dipper 9

***MUSSELS** Tomato, Garlic, White Wine 13.50

CAESAR SALAD Chopped Romaine Hearts, Shaved Parmesan Cheese 10

HARVEST Toasted almonds, Dried Cranberry, Crumbled Gorgonzola, House Greens, Lemon Vinaigrette dressing 10

HOUSE GREENS Vegetable garnish Choice of: Ranch, Italian, Blue Cheese or Balsamic Dressing 8

add on to any of above: Salmon 10, Shrimp 10, Chicken 7.5

CHICKEN CORDON BLEU 36

Black Forest Ham, Sharp Cheddar, served with Roasted Red Pepper Sauce

BAKED STUFFED SHRIMP 42

Lump Crab Meat, Parmesan, Sherry, and Buttered Cracker Crumbs

*SEARED SALMON FILET 36

Roasted Garlic, Sun-Dried Tomato and Caper Butter

BAKED COD 36

Cornbread and Cheddar Topping

*GRILLED RACK OF LAMB 46

Brown Sugar Tarragon Rub, Demi-Glace

*GRILLED FILET MIGNON 43

6 oz. Center Cut, Whipped Savory Boursin Cheese

*GRILLED DUCK BREAST 36

Apple Cider Honey Jam

Above Served with Sautéed Vegetables and Whipped Potato

*GRILLED VEGETABLE BOWL 25

Tossed with Quinoa, and Parmesan, Drizzled with Balsamic Glaze

***Denotes Gluten Free**

	6oz Glass	9oz Glass	Bottle
Chardonnay, Angeline, California	7.75	10.50	28
Chardonnay, Chateau Ste Michelle, Columbia Valley	8.25	11.50	30
Chardonnay, J. Lohr, Central Coast, California			29
Chardonnay, Raeburn Russian River Valley			32
Pinot Grigio, Principato, Delle Venezie, Italy	7	10	24
Sauvignon Blanc, Matua, New Zealand	7.25	10.25	26
Sauvignon Blanc, Substance, Washington State	7.25	10.25	26
Relax Riesling, Germany	7.25	10.25	26
Rose, Jean Luc Colombo, France	7.25	10.25	26
Prosecco Sparkling Wine, Lunetta, Venetto, Italy (187ml)	9		
Gemma di Luna, Moscato (187ml)	10.25		
Cabernet Sauvignon, Horse Heaven Hills H3, Washington	8.25	11.50	30
Cabernet Sauvignon, Smith & Hook, Central Coast			31
Cabernet Sauvignon, Educated Guess, Napa Valley			45
Malbec, Bodini	7.25	10.25	26
Pinot Noir, Angeline, California	7.75	10.50	28
Merlot, 14 Hands, Washington State	8.25	11.50	30
Authentic Red, Coppola, California	8.25	11.50	30

Martinis

All American Martini Tito's Vodka, dry vermouth garnished with olives

Cosmopolitan Vodka, triple sec, cranberry juice, lime juice

Pomegranate Martini Vodka, pomegranate liqueur

French Martini Vodka, Chambord, pineapple juice

Lemon Drop Vodka, Limoncello, sugared rim

Espresso Martini Van Gogh Double Espresso Vodka

White Tangerine Cosmo Tangerine Vodka, white cranberry juice and triple sec

Simply Rosemary Martini Vodka, Rosemary Simple Syrup, White Cranberry Juice

Spirits

Vodka: Sobieski, Sobieski Raspberry, Sobieski Citrus, Sobieski Orange, Sobieski Vanilla, Ketel One, Tito's, Grey Goose, Van Gogh Double Espresso, V One Peppermint

Scotch: Dewars, Johnnie Walker Black, Glenlivet, Kingsbarn

Whiskey: Canadian Club, Seagrams 7, Seagrams VO, Crown Royal, Jameson

Bourbon: Four Roses, Jim Beam, Jack Daniels, Maker's Mark, Elijah Craig

Rye: Redemption

Rum: Bacardi, Captain Morgan, Lady Bligh Coconut Rum

Gin: Greylock, Tanqueray, Bombay Sapphire, Hendricks

Beers

Flows: Sam American Light, BBC Dandy Lion Haze NEIPA, Harpoon IPA, Blue Moon Belgian White

Cans: BBC Steel Rail Pale Ale, BBC Oktoberfest, Wandering Haze Hazy IPA, Guinness, Coors Light, Bud Light, Mich Ultra, Truly Wild Berry, Nine Pin Cider

Non-Alcoholic: Saranac Root Beer, Saranac Shirley Temple, Sam Adams Just the Haze N/A IPA, Stella Artois Liberté N/A, Guinness N/A
Mockly Cocktail Eye Opener Tangerine Basil Elixir, **Mockly Cocktail (Booze-Free) Baron Von Blue** Blueberry Rose Spritz