

# Tucker's Restaurant

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## APPETIZERS

<b>Blue Cheese Risotto Puff</b> - Drizzled with E.V.O.O.	<b>\$7.50</b>
<b>Tucker's Seafood Sampler</b> - Pan seared crab cakes, shrimp, and scallops served with a roasted red pepper sauce	<b>\$11</b>
<b>Deep Fried Green Beans</b> – served with a honey mustard dipping sauce	<b>\$7.50</b>
<b>Shrimp Cocktail</b> - House poached jumbo shrimp with homemade cocktail sauce	<b>\$9</b>
<b>Spinach and Artichoke Baguette</b> – Parmesan sprinkle, great for sharing	<b>\$7</b>
<b>Tucker's Own Crab Cakes</b> – Served with roasted red pepper sauce	<b>\$8</b>
<b>Scallops wrapped in Bacon</b> – Served with a Sweet Chili Sauce	<b>\$10</b>

## SOUPS

<b>Homemade French Onion Soup Gratinée</b>	<b>\$5.50</b>
<b>Tucker's Homemade Soup of the Day</b>	<b>Cup \$3.50    Bowl \$5.00</b>

## SALADS

<b>Hearts of Iceberg</b> – Topped with bacon crumbles, roasted red peppers and a wedge of Wisconsin mountain bleu cheese	<b>\$6</b>
<b>Caesar Salad</b> - Romaine lettuce tossed with Caesar dressing, parmesan cheese, And kalamata olives	<b>\$5</b>
<b>Mixed Greens with Walnuts</b> – Tossed with crumbled blue cheese, walnuts, and Homemade port wine vinaigrette	<b>\$5</b>
<b>House Greens</b> - Cucumbers, carrots, and tomatoes with your choice of dressing	<b>\$4</b>
<b>Panzanella Salad</b> – Grilled Vegetables, garlic, croutons and feta cheese	<b>\$7</b>

## PASTAS

<b>Primavera</b> – Fettuccine tossed with grilled vegetables, sun-dried tomatoes, garlic, white wine and extra virgin olive oil finished with balsamic glaze	<b>\$14</b>
<b>Sweet Pea and Ricotta Stuffed Ravioli</b> – tossed with vegetables and herb olive oil	<b>\$14</b>

**Add in Chicken 5 ~ Shrimp 8 ~ Scallops 8 or Salmon 8 to any of the above**

<b>Plum Island Seafood</b> - Seared shrimp and scallops tossed with jumbo lump crab, vegetables, boursin cheese, and fettuccine	<b>\$22</b>
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**ENTRÉES** - are served with fresh rolls, starch, vegetable, and house salad or a cup of soup of the day

## MEAT AND POULTRY

**Grilled Filet Mignon** - Served with prosciutto and oven roasted mushrooms **\$26**

**Tucker's New York Sirloin au Poivre** - Pressed and seared with peppercorns topped with a Dijon brandy demi-glace **\$24**

**Angus Burger**– with boursin and black pepper sauce served with Yukon Gold crinkle cut French fries **\$12.50**

**Yankee Pot Roast** - Old fashioned Tucker's favorite enhanced with a bouquet of jardinière vegetables **\$15**

**Rack of Lamb** – Crusted with black pepper and fennel seeds served with a raspberry jam  
**small plate \$18 large plate \$27**

**Grilled NY Sirloin** – Brushed with house made steak sauce **\$24**  
**Add Chicken 5 ~ Shrimp 8 ~ Salmon 8 or Scallops 8**

**Chicken Cordon Bleu** - Honey cured ham and sharp cheddar cheese served with roasted Red pepper sauce **\$17**

**Grilled Chicken** - Served with country olives, feta cheese and pearl onions **\$16**

**Chicken Pot Pie** – Homemade with hearty portions of white meat chicken, celery, carrots, pearl onions, and garden peas with a pastry topping **\$14**

**Irish Grill** – Grilled chicken, salmon, rack of lamb with parsley vinaigrette **\$25**

## SEAFOOD

**New England Baked Cod** - Finished with homemade buttered & seasoned bread crumbs **\$17.50**

**Broiled or Fried Sea Scallops** - Served with homemade chopped caper tartar sauce **\$23**

**Baked Seafood Casserole** – Shrimp, scallops, crabmeat and cod served with a lemon dill sauce and cracker crumb topping **\$22**

**Pan Seared Salmon Filet** – with Dijon and Cranberries **\$21**

**Grilled Salmon Filet** – Served with an Asian glaze **\$21**

Tucker's Restaurant is the perfect location for corporate dinners, weddings, rehearsal dinners, showers, bat/bar mitzvahs, and cocktail receptions from 10 to 150 guests. Please visit our website for more details and give Karen a call. She will personalize your special event for you.

We have the perfect gift for you – a Tucker's Gift Card!

Parties of 10 or more people are subject to a 19% gratuity.

Before placing your order, please inform your server if a person in your party has a food allergy.