

Tucker's Restaurant

STARTERS

English Sweet Pea & 3 Cheese Ravioli –tossed with sun-dried tomatoes, EVOO, garlic, basil **9**

Tucker's Crab Cakes –roasted red pepper sauce **8**

Seafood Trio - pan seared crab cakes, shrimp, scallops, roasted red pepper sauce **11**

***Shrimp Cocktail** - house peeled and poached shrimp, homemade cocktail sauce **9**

***Scallops wrapped in Bacon** –homemade honey mustard sauce **10.5**

Flatbread – olive oil, feta, garlic, broccoli **7.5**

Chicken Apple Sausage wrapped in Bacon – Asian ginger glaze **7.5**

SOUPS AND SALADS

Crock of Homemade French Onion Soup **6**

Tucker's Homemade Soup of the Day Cup **4** Bowl **5**

Chopped Hearts of Iceberg – bacon crumbles, roasted red peppers, bleu cheese dressing **7**

Caesar Salad - romaine lettuce, Caesar dressing, parmesan cheese, Kalamata olives, seasoned croutons **7**

Mixed Greens with Toasted Pecans – crumbled blue cheese, carrot, tomato, cucumber, homemade port wine vinaigrette **7**

(Salads can be gluten free without croutons)

Add in Chicken 6 ~ Shrimp 8 ~ Scallops 8 ~ Salmon 8

PASTAS ~ Fettuccine, Orecchiette or Gluten Free Penne Available

Primavera –choice of pasta, grilled vegetables, sun-dried tomatoes, garlic, white wine, extra virgin olive oil, balsamic reduction, parmesan cheese **14**

English Sweet Pea & 3 Cheese Ravioli – finished with crispy pancetta and lemon garlic butter **15**

Add in Chicken 6 ~ Shrimp 8 ~ Scallops 8 ~ Salmon 8

Plum Island Seafood – pan seared shrimp, scallops, lump crab, seasonal vegetables, boursin cheese **23**

We have the perfect gift for you – a Tucker's Gift Card!
Plan your next event with us! We cater offsite events as well.

Tucker's Restaurant

ENTRÉES - served with fresh rolls, starch, vegetable, and a house salad or a cup of soup of the day

MEAT AND POULTRY

Yankee Pot Roast - Old fashioned Tucker's favorite - simmered in sauce with a bouquet of jardinière vegetables **15**

Chicken Cordon Bleu - honey cured ham, sharp cheddar cheese, and roasted red pepper sauce **18**

***Grilled Chicken Breast** – grapefruit, wild rice, toasted almonds **18**

Chicken Pot Pie – homemade veloute sauce, white meat chicken, celery, carrots, pearl onions, garden peas, homemade pastry topping **15**

Angus Burger – bacon jam, garlic and herb sharp cheddar, sriracha ketchup on grilled potato roll **14**
(*Organic cheese from Neighborly Farms of Vermont*)

BBQ Chicken Sandwich – pickled red onions, extra sharp cheddar and greens on grilled potato roll **14**
(*Organic cheese from Neighborly Farms of Vermont*)

***Maple Leaf Duck Breast** - warm blueberry currant jam **22**

Seared Filet Mignon au Poivre - pressed with peppercorns, topped with a dijon brandy cream sauce **29.5**

***Grilled Filet** – caramelized onions and bacon jam **29.5**

Rack of Lamb – herb de Provence crusted, demi-glace, and mint jelly
small plate 19 large plate 27

SEAFOOD

Baked Seafood Florentine – shrimp, scallops, crabmeat, cod, feta and cracker crumb topping **24**

***Seared Sea Scallops** – Granville apples and chive butter **27**

New England Baked Cod - homemade buttered and seasoned bread crumbs
small plate 17 large plate 21

Beer Battered Fish & Chips – homemade tartar sauce and coleslaw **small plate 17 large plate 21**

* **Seared Salmon** – poppy seeds, local honey, crispy polenta **small plate 17 large plate 21**

Grilled Salmon Fillet – brushed with maple chipotle glaze **small plate 17 large plate 21**

* **denotes gluten free**

Parties of 10 or more people are subject to a 20% gratuity.

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

Split Entrée Charge ~ 5 or choose your own starter and side ~ 10

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk to foodborne illness