

# Tucker's Restaurant

---

## APPETIZERS

<b>Chicken Filo Cup</b> - Tender morsel of chicken married with a ragout of mushrooms served in a filo cup	<b>\$10</b>
<b>Goat Cheese Crepes</b> - Hand-rolled wild rice crepes filled with Sweet Pea goat cheese and basil topped with fried leeks	<b>\$7</b>
<b>Tucker's Seafood Sampler</b> - Pan seared crab cakes, shrimp, and scallops served with roasted red pepper sauce	<b>\$11</b>
<b>Grilled Sea Scallops</b> - Served with grilled cheesy polenta and tomato concasse	<b>\$10</b>
<b>Shrimp Cocktail</b> - House poached jumbo shrimp with homemade cocktail sauce	<b>\$9</b>
<b>Grilled Bruschetta</b> - Diced tomatoes, fresh basil and garlic tossed in balsamic vinegar served on a grilled baguette	<b>\$7</b>
<b>Tucker's Own Crab Cakes</b> – Served with roasted red pepper sauce	<b>\$8</b>
<b>Baked Stuffed Mushroom</b> - Vegetable stuffed, oven roasted portabella finished with sherry topped with fresh mozzarella	<b>\$7</b>
<b>Shrimp Mediterranean</b> - Large shrimp poached in a piquant herbed tomato and garlic butter sauce	<b>\$9</b>

## SOUPS

<b>Crock of Homemade New England Clam Chowder</b>	<b>\$6</b>
<b>Homemade French Onion Soup Gratinée</b>	<b>\$5</b>
<b>Tucker's Homemade Soup of the Day</b>	<b>Cup \$3.50    Bowl \$4.50</b>

## SALADS

<b>Orange and Grapefruit Salad</b> – Topped with Bermuda onion and drizzled with balsamic vinaigrette	<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>

## PASTAS

<b>Primavera</b> – Fettuccine tossed with grilled vegetables, sun-dried tomatoes, garlic, white wine, and extra virgin olive oil	<b>\$14</b>
<b>Lobster Gnocchi</b> - Light potato dumplings simmered with lobster meat, spring vegetables, safran bouillon and enhanced with chive infused extra virgin olive oil	<b>\$12</b>
<b>Veal Marengo Ravioli</b> – Veal and mushroom stuffed ravioli topped with caramelized onion and pancetta served in a brown sauce	<b>small plate \$7    large plate \$13</b>
<b>Four Cheese Lasagna</b> - Pasta sheets layered with white sauce, goat cheese, fresh mozzarella, fontina, and Grana Padano served with basil tomato sauce	<b>small plate \$7    large plate \$13</b>

# Tucker's Restaurant

---

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

## MEAT AND POULTRY

- Grilled Filet Mignon** - Served with grilled bell pepper rings and roasted shallot blue cheese butter **\$24**
- Tucker's New York Sirloin au Poivre** - Pressed and seared with peppercorns topped with a peppercorn brandy demi-glace **\$22**
- Yankee Pot Roast** - Old fashioned Tucker's favorite enhanced with a bouquet of jardinière vegetables **\$15**
- Rack of Lamb Grecci** – Topped with sun-dried tomato pesto and Sweet Pea goat cheese  
**small plate \$15 large plate \$24**
- Carolina Style Barbequed Duck** - Dry rubbed boneless breast of duck enhanced with a piquant orange jus **\$19**
- Chicken Cordon Bleu** - Honey cured ham and sharp cheddar cheese served with roasted red pepper sauce **\$17**
- Chicken Hunter Style** - Ragout of mushrooms, shallots, and fresh tarragon married with a tangy demi-glace **\$16**
- Chicken Pot Pie** – Homemade with hearty portions of white meat chicken, celery, carrots, pearl onions, and garden peas with pastry top **\$14**

## SEAFOOD

- New England Baked Cod** - Finished with buttered homemade seasoned bread crumbs **\$17**
- Roasted Newbury Cod** - Served with crab, bell pepper, corn, and white bean salad **\$20**
- Broiled or Fried Sea Scallops** - Served with chopped caper tartar sauce **\$21**
- Pan-Seared Sea Scallops** - Crusted with coriander and mustard seed finished with tomatillos and avocado **\$21**
- Shrimp Mediterranean** - Served over rice in a herbed tomato and garlic butter sauce **\$19**
- Plum Island Seafood** - Seared shrimp and scallops tossed with jumbo lump crab, vegetables, boursin cheese, and fettuccine **\$22**
- Boiled Dinner** - Salmon filet poached with spring vegetables and red bliss potatoes finished with herb infused extra virgin olive oil **\$19**
- Grilled Salmon Filet** - Accompanied by rhubarb ginger chutney soaked in star anise **\$19**

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.  
Please inform your server of any food allergies or special dietary restrictions you may have.