

# TUCKERS LAVERN

## MOTHERS DAY BRUNCH



### FOR THE TABLE

**Biscuits & Gravy** house made sausage, buttermilk drop biscuits, gravy, fried sage (d,g) 12.

**Papas Bravas** crispy potatoes, garlic aioli, ghost pepper romesco (g) 10. add crab 5

**Warm Cornbread** honey sea salt butter, guava jam (d,g) 9.

### SOUP & SALAD

#### 2022 Chowderfest Champ!!

**Bay Scallop & Clam Chowder** flamin' hot oyster crackers (d,g,s) 14.

**Maine Lobster Bisque** chive crème fraîche (g,d,s) 14.

**Super Frico Caesar** romaine, roasted peppers, manchego, warm panzanella croutons, lemon parmesan dressing (d,g) 15.

**Chopped Salad** iceberg, tomatoes, cucumber, radishes, blue cheese, applewood bacon, buttermilk blue cheese dressing, smoked tortilla chips (d) 16.

**Honey Nut Squash & Arugula Salad** braeburn apple, honeyed pecans, feta, plum vinaigrette, golden raisins (d,n) 17

#### Add Protein to any salad

Grilled Chicken 9. Shrimp (s) 11.

Seared Tuna 17. Grilled Salmon 13.

## ENTREES

**Seafood Cobb** gulf shrimp, lump crab, grilled salmon, bacon, tomato, avocado, egg, blue cheese, dijon vinaigrette (d,g,s) 32.

**Tuckers Burger** fresh 1/2 pound burger, short rib, aged cheddar, garlic aioli, fries (d,g) 23.  
• add caramelized onions 1.

**Local Flounder Piccata** creamy crab orzo, lemon-caper butter, petite salad (d,g,s) 37.

**Boneless Beef Short Rib** truffle parmesan polenta, roasted spring carrots, wild mushroom demi (d) 42.

**Crispy 1/2 Chicken** butter whipped potatoes, roasted winter vegetables, white wine, natural chicken jus (d) 39.

**Shipyard Ale Battered Fish & Chips** fresh cod, slaw, hand cut fries, malt vinegar aioli (g) 32.

**Maple Glazed Salmon** sweet potato gnocchi, parsnips, tuscan kale, horseradish cream (d,g) 38.

**Wild Local Tuna** jasmine rice cake, miso charred broccolini, sweet soy - lime vinaigrette (g) 39.

### ON THE SIDE

**Grilled Asparagus with Horseradish Remoulade** 9

**Homefries** 9

**Applewood Bacon** 7

**House Side Salad** 7

**Mixed Fresh Fruit** 6

**French Fries** 9

**Pork Roll** 7

## RAW BAR

### Locally Harvested Clams

½ doz 12. doz 22. (s)

### East Coast Oysters

½ doz 13. doz 24. (s)

### Jumbo Shrimp Cocktail

cocktail sauce and lemon 18. (s)

### The Buoy Sampler

east coast oysters, local clams, peel & eat shrimp, tuna tartar, jumbo shrimp 26/45. (s)

### Peel 'n Eat Shrimp

old bay & ale steamed 17. (s)

### Local Oyster Selection

ask your server for tonights availability MKT. (s)



## STARTERS

**Crispy Rhode Island Calamari** fried hots, lemon basil aioli (g,s) 17.

**Cage Free Devilled Eggs** caviar, truffle, smoked potato chips 14.

**Lacquered Chicken Wings** sesame, thai chili mayo, crumbled blue, scallion (d,g) 17.

**Local Scallops & Bacon** day boat scallops, applewood bacon, horseradish crema, pepper jam (d,s) 19.

**Roasted Lamb Tacos** (2) tomato confit, coriander emulsion, halloumi cheese (d,g) 17.

**IPA Battered Wisconsin Cheese Curds** ship bottom ipa, horseradish dill aioli (d,g) 13.

**French Onion Flatbread** herb ricotta, vidalia onions, gruyère & provolone, wilted arugula (d,g) 16.

**Local Tuna Tacos** spicy mayo, sweet soy, seaweed salad, micro cilantro, crispy gyoza (g) 20.



## BRUNCH

**Lump Crab Omelet** crab, wood grilled asparagus, tomato, provolone, home fries (d,s) 19.

**Reuben Eggs Benedict** house corned beef hash, rye, swiss, thousand island, home fries (g,d) 18.

**Belgian Waffle Sandwich** two fried eggs, pork roll, pepper jam, cooper american cheese, home fries (d,g) 17.

**Surfers Breakfast** three eggs your way, pork roll, bacon, 28 day hot sauce, home fries (g) 17.

**Eggs Benedict** poached eggs, canadian bacon, english muffin, hollandaise, home fries 17. add crab 6. (d,g)

**Nutella French Toast** vanilla bean brioche, drunken berries, whipped cream, applewood bacon 17. (d,g,n)

**Jersey Shore Shakshuka** eggs baked in hot sausage bolognese, ricotta salata, cilantro, grilled baguette 18. (d,g)

**Lemon Ricotta Pancakes** whipped cream, blueberry compote (d,g) 17.

**Kids French Toast** applewood bacon 9. (d,g)

**Kids Scramble** 2 eggs, applewood bacon, home fries 9.

**Kids Waffle** applewood bacon 9. (d,g)

**Kids Penne Pasta** butter or marinara (d,g) 9.

**Kids Cheese Pizza** (d,g) 10.

**Kids Crispy Chicken Tenders** fries (g) 14.

**Kids Grilled Chicken Breast** fries, asparagus (g) 15.

**Kids Grilled Hamburger** fries (d,g) 15. \* Add American Cheese 2.

Allergens: d-dairy, g-gluten, n-nuts, s-shellfish. All produce, seafood and meats are sourced locally when available.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. A 3% credit card processing fee is applied to all checks, unless using debit cards or cash. **5.12.24**