



Docking available
39.2875° N, 74.6283° W

1 Harbor Road, Marmora, NJ, 08223
609-390-3322 | www.TuckahoeInn.com

Appetizers

Shrimp Cocktail

Shrimp cooked with herbs and spices, served chilled, with cocktail sauce and lemon - 13

Clams Casino

New Jersey clams, chopped, baked with mixed spices, herbs, peppers, garlic, butter and bacon - 15

Crab Imperial Onion Rings

A pair of lightly fried onion rings stuffed with our homemade crab imperial, topped with mozzarella cheese and served with sriracha ranch - 15

Bruschetta

Crostini served with our tomato bruschetta, shaved pecorino-romano cheese and a balsamic reduction drizzle - 12

Burrata

Fresh burrata cheese with fresh sliced tomatoes and raw onion, finished with a balsamic reduction drizzle - 15

Spicy Black Bean Hummus

Black bean hummus served with fresh tortilla chips and vegetables - 13

Soup & Salads

Tuckahoe Clam Chowder

A New Jersey clam chowder! Creamy, thick, rich, full of clams, diced bacon, hearty tomatoes and vegetables - 8

Ahi Tuna Salad

Romaine lettuce, Asian slaw, fried noodles, mandarin oranges, wakame seaweed salad, seared tuna (medium rare), and a sesame ginger dressing - 19

Summer Salad

Mixed greens, farro, strawberries, blueberries, snowflake walnuts, goat cheese, and a homemade raspberry lemon vinaigrette - 15

Caesar Salad

Romaine lettuce, caesar dressing, finished with fresh parmesan cheese, and herb garlic croutons - 13

Sandwiches & Handhelds

Served with a choice of one side

Chef Tyson’s Crab Cake Sandwich

Our award winning crab cake recipe grilled Maryland style, served on a brioche bun with lettuce, tomato, pickle and a side of jalapeño-lime mayonnaise - 17.5

Bistro Bacon Fried Chicken Sandwich

Fried chicken breast topped with bacon, pepper jack cheese, lettuce, tomato, pickle and a side of our homemade bistro sauce - 16.5

Cheeseburger

Char-grilled 8-oz premium beef served with lettuce, tomato, pickle and your choice of American or cheddar cheese - 14.5

Crispy Chicken Caesar Wrap

Crispy chicken, romaine lettuce, fresh parmesan cheese, caesar dressing - 14

French Dip Sandwich

Oven roasted beef served on a warm brioche roll with melted Swiss cheese and a side of au jus - 16

Crab Imperial Grilled Cheese

Thick cut bread toasted with our homemade crab imperial, melted together with American and cheddar cheese - 17

Grilled Veggie Wrap

Grilled mixed vegetables and black bean hummus on a grilled tortilla - 14

Chicken Tenders

Chicken tenders served with french fries - 10.5

Flatbread

Ask your server about our weekly flatbread special!

Sides

- Mac & Cheese - 5
- House Chips - 4
- French Fries - 4
- Coleslaw - 4

- Corn Salad - 4
- Baked Beans - 4
- Applesauce - 3

Entreés & Platters

Served with a choice of two sides, a house salad, and dinner roll

Chef Tyson's Crab Cakes

Our award winning crab cakes grilled Maryland style. Served with a side of our homemade jalapeño lime mayonnaise- 33

Crab Imperial

Homemade crab imperial broiled to perfection - 33

Scallops Gratiné

Sea scallops broiled in a citrus zest and compound butter-crumb topping and baked until golden brown - 37

Barbecue Ribs

Half rack of pork ribs basted in a Tangy Gold Carolina barbecue sauce - 26

Desserts

New Orleans Bread Pudding

Tuckahoe Inn signature dessert: homemade custard baked with bread and raisins, covered in a warm bourbon caramel sauce - 8

Key Lime Pie

A homemade graham cracker pie crust filled with a balanced sweet and tart Key Lime filling - 7

Peanut Butter Pie

A homemade rich and creamy peanut butter filling in a chocolate graham cracker pie crust, covered with whipped cream and drizzled with chocolate sauce - 7

TLC's Polish Water Ice

Your boardwalk favorite! Selection of Spiderman (Cherry/ Blue Raspberry), Barbie (Cotton Candy/ Watermelon), Cotton Candy, Piña Colada, Mango - 7

Live Music

Wednesday – Sunday

Enjoy live music in the Back Bay Cafe, Wednesday - Sunday 5:30 pm - 8:30 pm
Visit our website at www.TuckahoeInn.com for the full entertainment schedule
Live music is weather dependent

Seasonal

Berry Gin Spritz

Beefeater gin, blackberry puree,
ginger ale, lemonade - 12.5

Orange Bourbon Fizz

Jim Beam bourbon, peach schnapps, orange
juice, ginger beer - 11.5

Tropical Lemonade

Sauza tequila, pomegranate liqueur, strawberry
puree, lemonade - 10.5

Flavored Mojito

White rum, muddled mint and lime, simple
syrup, splash of club - 10.5

*Flavors: Blueberry, strawberry, blackberry,
coconut, pineapple*

Margaritas

Classic Margarita

Sauza tequila, orange liqueur, fresh squeezed
lime, splash of orange juice, sour - 10.5

Spicy Margarita

Tanteo jalapeño tequila, orange liqueur, fresh
squeezed lime, splash of orange juice, sour - 13.5

Smoky Margarita

Rosaluna mezcal tequila, orange liqueur, fresh
squeezed lime, splash of orange juice, sour - 14.5

Golden Margarita

Espolòn tequila, Gran Marnier, Cointreau, fresh
squeezed lime, splash of orange juice, sour - 16.5

Tuckahoe Specialty Cocktails

Tuckahoe Tomahawk

Bacardi white rum, Gosling's dark rum, orange liqueur, orange & pineapple juice, cherry syrup - 11.5

Fig'n Fruity

Figenza Fig vodka over muddled fresh orange, club soda, cranberry - 12.5

Electric Lemonade

Steel Blu Lemon, blue curaçao, lemonade, splash of Starry- 10.5

Mango Breeze

Malibu Mango rum, pineapple juice, splash of cranberry - 11.5

Blueberry Ginger Lemonade

White rum, blueberry purée, lemonade, topped with ginger beer - 10.5

Jersey Peach

Espolòn tequila, peach schnapps, orange juice - 11.5

Crushes

Made with Steel Blu Vodka

Orange Crush

Orange vodka, orange liqueur,
fresh orange juice, splash of starry - 12.5

Lemon Crush

Lemon vodka, muddled lemon, limoncello,
lemonade, Starry- 12.5

Grapefruit Crush

Grapefruit vodka, orange liqueur,
fresh grapefruit juice, splash of club - 12.5

Creamsicle Crush

Vanilla vodka, orange liqueur,
fresh orange juice, splash of club - 12.5

Mocktails

Juicy Fruit

Orange juice, pineapple juice, cranberry
juice, splash of Starry - 5

Fun Runner

CleanCo alcohol free spiced rum,
pineapple juice, grenadine - 7

Mock-tail Mule

CleanCo alcohol free vodka, fresh lime
juice, ginger beer - 7

*Flavors: Blueberry, strawberry, blackberry,
coconut, pineapple*

Wines

Sparkling

Freixenet Prosecco - Italy - 11.5/ 35

White

- Pinot Grigio- San Angelo - Tuscany, Italy - 15/ 43
- Pinot Grigio - Crane Lake - Ceres, California - 8.5
- Riesling - Crane Lake - Ceres, California - 8.5/ 25
- Sauvignon Blanc - Fault Line - Marlborough, New Zealand - 10.5/ 31
- Sauvignon Blanc - Crane Lake - Ceres, California - 8.5
- Chardonnay - Kendall-Jackson - Vintner's Reserve, Sonoma County - 13.5/ 39
- Chardonnay - Ocean City Winery, Marmora, NJ - 12.5/ 37
- Chardonnay - Crane Lake - Ceres, California - 8.5
- Moscato - Castello del Poggio, Pavia - Lombardia, Italy 2021 - 9.5/ 32

Rosé

- Whispering Angel "The Beach" - France - 12.5/ 37
- White Zinfandel - Crane Lake - Ceres, California - 8.5

Red

- Pinot Noir - The Crusher - California - 12.5/ 37
- Pinot Noir - Crane Lake - Ceres, California - 8.5
- Cabernet Sauvignon - J. Lohr - Paso Robles, California - 15.5/ 45
- Cabernet Sauvignon - Crane Lake - Ceres, California - 8.5
- Cabernet Franc - Ocean City Winery - Marmora, NJ - 12.5/ 37
- Merlot - Sterling - California - 12.5/ 37
- Merlot - Crane Lake - Ceres, California - 8.5
- Touriga Nacional Blend - Silk & Spice - Vinho de Portugal, Portugal - 9.5/ 30
- Red Table Wine - Ocean City Winery - Marmora, NJ - 12.5/ 37

Sangria

- Don Simón (Red or White) - 9.5

Beer

Draft

- Miller Lite (4.2%) - American style Pilsner - 5
- Cape May IPA (6.3%) - West Coast-style IPA brewed in the heart of the east coast - 8
- Ludlam Island Back Bay Blonde Ale (5%) - Easy going blonde ale, touch of citrus - 8.5

Seltzers and Summer Sippers

- White Claw Malt Beverage (5.5%) - Black Cherry - 8
- Sun Cruiser Vodka (4.5%) - ½ Lemonade ½ Iced Tea - 8.5
- Sea Isle Spiked Tea (5.9%) - Original Malt Beverage - 9
- Woodchuck Cider (5%) - Blueberry - 9.5
- High Noon Tequila Soda (4.5%) - Lime - 9.5
- High Noon Vodka Soda (4.5%) - Pineapple - 9.5
- Surfside Vodka (4.5%) - Iced Tea, Green Tea - 9.5

Craft Cans

- Kona Big Wave (4.4%) - Lighter bodied golden ale - 7.5
- Cape May The Bog (3.9%) - Tart cranberry wheat beer blended with lemonade - 8
- Cape May The Grove (4.5%) - Citrus Shandy, sweet and tart - 8
- Dogfish Grateful Dead Pale Ale (5.3%) - Pineapple, mango, and passion fruit notes - 8
- Double Nickel Long Weekend (6.8%) - Hazy IPA, notes of grapefruit, orange zest, dank pine - 8
- Levante Cloudy and Cumbersome (5.9%) - (16oz) New England Style IPA - 10
- Ludlam Island Back Bay Blonde Ale (5%) - Easy going blonde ale, touch of citrus - 8.5

Traditional Cans

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|-------------------------|--------------------|
| Michelob Ultra Zero - 5 | Yuengling - 5.5 |
| Bud Light - 5.5 | Michelob Ultra - 6 |
| Budweiser - 5.5 | Corona Light - 7 |
| Coors Light - 5.5 | Corona Extra - 7 |
| Miller Lite - 5.5 | Heineken - 7 |
| | Stella - 7 |