TUCKER'S SHUCKERS
OYSTER & TAP
LAKE OZARK

GLUTEN-SMART AND VEGETARIAN MENUS AVAILABLE UPON REQUEST

STARTERS

BUFFALO CHICKEN DIP
This blend of shredded chicken, house-made hot sauce, ranch and cheddar jack cheese will blow your socks off! 11.99

SEARED AHI TUNA
Ahi Tuna rolled in our spicy blackened seasoning, seared rare, then drizzled with our homemade teriyaki and wasabi sauces. Served on a bed of slaw 14.99

DOUBLE DOWN WINGS
Wings fried & tossed in our Buffalo or BBQ sauce. Served with ranch or bleu cheese 14.99

KRISPY KOREAN WINGS
Crispy wings tossed in our sweet, salty, spicy, garlicky Korean sauce 14.99

CRISPY CALAMARI STRIPS
Calamari steak strips, house battered, fried and served with sweet & spicy aioli 12.99

PHILLY EGG ROLL
The all American egg roll. Thinly sliced house roasted prime rib, sautéed onions, green peppers, Gouda and Parmesan cheese wrapped in an egg roll. Served with sweet chili sauce 13.99

TUCK N' ROLL
Crab, cream cheese, green onion, carrot, cucumber wrapped in nori and sticky rice. Battered and deep fried. Topped with wasabi cream and teriyaki 14.99

SCALLOPS
Broiled in garlic butter, topped with grated parmesan 14.99

ESCARGOTS
Broiled in garlic herb butter. Topped with provolone cheese. Served with french bread 12.99

BUTTERMILK ONION RINGS
House cut, battered and fried. Served with our house-made spicy ranch 10.99

BUFFALO BITES
Boneless chicken, breaded, fried and tossed in our house-made hot sauce, served with ranch 12.99

CRAB CAKES
Two large house-made crab cakes topped with mango pico and sweet chili aoili 14.99

STEAK FONDUE
Bite size steak & bread pieces served with our house-made Queso for dipping 14.99

BUFFALO SHRIMP
House battered and fried shrimp tossed in buffalo sauce, served with Bleu cheese dressing 12.99

COCONUT SHRIMP
Served with our sweet chili sauce 12.99

OYSTERS

OYSTERS ON THE HALF SHELL
Raw, served with cocktail sauce, horseradish, and habanero cilantro mignonette

Mid Atlantic — *½ Dozen 14.99 Dozen 26.99*
Oyster of the Week — *Market Price*

OYSTER SHOOTER
Absolut Peppar vodka, oyster, spicy Bloody Mary sauce 7

CHARGRILLED OYSTERS
Freshly shucked oysters cooked over an open flame. Topped with drawn garlic butter and Parmesan cheese
½ Dozen 15.99 Dozen 27.99
Add a side of bleu cheese crumbles for 1.99

OYSTERS ROCKEFELLER
Oysters baked with butter, herbs, spinach, Parmesan & bread crumbs
½ Dozen 15.99 Dozen 27.99

SOUTHERN FRIED OYSTERS
Six freshly shucked oysters, fried, served with celery, bleu cheese dressing and buffalo sauce 14.99

CHARGRILLED SRIRACHA OYSTERS
Freshly shucked oysters cooked over an open flame. Cooked with Sriracha, garlic drawn butter, topped with Parmesan cheese
½ Dozen 15.99 Dozen 27.99

SOUPS • SALADS • BOWLS

SOUP DU JOUR
Cup 5.99 Bowl 7.99

CLAM CHOWDER
House-made, don't pass it up! Cup 5.99 Bowl 7.99

CLASSIC CAESAR
With sautéed shrimp, grilled chicken or blackened chicken 15.99

CHOP SALAD
Mixed greens, grilled chicken, hard boiled egg, bacon, avocado and cheddar jack cheese 16.99

BUFFALO CHICKEN SALAD
House-made buffalo bites on a bed of mixed greens, tomato, onion and bleu cheese crumbles 16.99

MOMMA TUCKER'S FAMOUS GREEK SALAD
Romaine lettuce, juicy tomatoes, crisp cucumbers, onions, Kalamata olives and feta cheese tossed with our house-made Greek dressing 14.99

ICEBERG WEDGE
House bleu cheese dressing, tomatoes, green onions, bleu cheese crumbles and crisp bacon 12.99

AHI SALAD
Ahi tuna rolled in blackened spice and seared medium rare. Topped with orange segments, sliced almonds, green onions, and wonton strips. Served on a bed of mixed greens tossed in a house-made Asian vinaigrette 17.99

SALMON SALAD
Grilled salmon, roasted red peppers, shaved fennel and a hardboiled egg on a bed of mixed greens tossed in creamy Italian dressing 17.99

SOUTHWEST CHICKEN BOWL KETO-FRIENDLY
Blackened chicken breast on top of a bed of cauliflower rice, avocado, grilled pepper and corn salsa. Topped with cilantro lime cremé 16.99

Dressings: Ranch, Blue Cheese, Balsamic Vinegar, French, Italian, Greek, Honey Dijon Mustard, 1000 Island, Caeser, Fat Free Raspberry Vinaigrette

Consuming raw or undercooked meat, poultry, eggs, seafood or shellfish increases the risk of foodborne illness.

TUCKER'S SHUCKERS
OYSTER & TAP
LAKE OZARK

SIGNATURE —BURGERS & SANDWICHES—

(Served with fries, chips or coleslaw)
Substitute sweet potato fries or veggies 1.50
soup, salad, or mashed potato 2.50
Gluten-free bun 2
Add bacon or mushrooms 1.50

FATTY
1/2lb of our signature beef topped with American cheese, lettuce, tomato, onion, pickle, and kettle cooked chips on a brioche bun 13.99
Make it a Double Fatty for 17.99
Add bacon 1.50 Add egg 1.50 Add caramelized onions .50

CHUCK NORRIS
1/2lb of our signature beef topped with American cheese, bacon, crispy onion rings, and BBQ sauce 14.99

SALMON BLT
Grilled Salmon with crispy bacon, lettuce, tomato and zesty aioli 16.99

TUNA STEAK SANDWICH
Ahi Tuna rolled in our spicy blackened seasoning, seared rare, and topped with wasabi cream, teriyaki glaze & creamy cole slaw on a brioche bun 16.99

CHEESEBURGERS SLIDERS
Mini burgers covered in melted American cheese, sautéed onions, and Thousand Island dressing served on a sweet Hawaiian roll 13.99

BUFFALO SHRIMP PO'BOY
House battered and fried shrimp tossed in buffalo sauce and stacked on toasted French bread served with lettuce, tomato, and zesty aioli 14.99

SHRIMP PO'BOY
House battered and fried shrimp stacked on French bread. Served with lettuce, tomato, and zesty aioli 14.99

PRIME RIB PHILLY
House roasted prime rib with onions, green peppers and house-made queso. Served on a French roll 15.99

FRENCH DIP
Thinly sliced prime rib topped with provolone cheese. Served with au jus 15.99

CHICKEN CLUB
Flame broiled chicken breast topped with bacon, provolone, tomato, onion, pickle, lettuce & mayo on a brioche bun 14.99
Add avocado 2

NASHVILLE HOT CHICKEN SANDWICH
Crispy chicken breast tossed in our secret nashville inspired spices. Topped with coleslaw, dill pickles, and comeback sauce on a brioche bun 14.99

LOBSTER GRILLED CHEESE
Lobster, three cheeses and fried egg served on toasted sourdough bread 21.99

KILL BILL PORK TENDERLOIN
Home style pork tenderloin topped with ham, bacon, over easy egg, American cheese, onion, lettuce, tomato & garlic mayo on a toasted brioche bun 15.99

ROLLS ROYCE
Seared filet mignon over bleu cheese crumbles. Topped with sautéed onions and spinach. Served on a brioche bun 16.99

FISH & CHIPS
New England style Cod hand battered in our beer batter, fried golden brown & served with French fries 16.99

FISH TACOS
Two tortillas stuffed full of crispy cod, slaw, pickled onions, and mango pico de gallo. Topped with a cream sauce 15.99

ENTREES
AVAILABLE AFTER 4PM

Dinners are served with a vegetable, your choice of baked potato or mashed potatos, and a soup or side salad.
Substitute a twice baked potato for 3
Gluten-free pasta 2
Pastas do not come with a potato or vegetable

FILET MIGNON
8oz filet aged 21 days served with a vegetable and your choice of potato 34.99

RIBEYE
12oz cut, perfectly marbled and seasoned to perfection 32.99
Blackened add 1

TOP SIRLOIN STEAK
8oz of Angus Beef aged 21 days. Topped with sautéed mushrooms. Served with a vegetable and your choice of potato 22.99

SURF & TURF
8oz filet aged 21 days & a 6oz cold water lobster tail ***market price***

SALMON
8oz. Salmon filet with a creamy spinach sauce. Served with a vegetable and your choice of potato 23.99

CHICKEN ALFREDO
Our Alfredo sauce is made fresh with Parmesan cheese, fresh cream and garlic. Served over fettuccine pasta and grilled chicken 21.99
Add Blk Chicken 1
Add Fried Oysters 4
Add Shrimp 4

CAJUN FRIED LOBSTER
Twin cold water tails covered in our Cajun seasoning, fried golden brown and served with our Cajun drawn butter ***market price***

TWIN TAILS
Two cold water tails broiled to perfection served with drawn butter ***market price***

LOBSTER MAC & CHEESE
Trottole pasta with chunks of lobster folded in with cheddar, gouda, parmesan cheese topped with truffle oil and panko 32.99

CAJUN SHRIMP LINGUINE
Sautéed Cajun shrimp, mushrooms, and spinach tossed in a house-made vodka sauce 26.99

SCALLOP ENTREE
Broiled in garlic butter & topped with grated parmesan 24.99

CRAB CAKE DINNER
Two large house-made crab cakes topped with mango pico and sweet chili aoili 20.99

DESSERTS
ALL MADE IN HOUSE

CAST IRON CHOCOLATE CHIP COOKIE
Chocolate chip cookie prepared in cast iron and topped with vanilla ice cream, caramel, and flaky sea salt 8.99

CRÉME BRÜLÉE
Served with a mixed berry sauce and whipped cream 8.99

FRIED TURTLE CHEESECAKE
House-made cheesecake deep fried and topped with a scoop of ice cream, chocolate, caramel, and candied pecans 8.99

OOEY GOOEY BUTTER CAKE
The name says it all. It's ooey, gooey, and very delicious 8.99

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