

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 aioli. 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 15.99

NASHVILLE WINGS

Crispy wings tossed in our Nashville inspired spices. Topped with dill pickles, coleslaw and comeback sauce. Served with ranch or bleu cheese 15.99

CRISPY CALAMARI STRIPS

Calamari steak strips, house battered, fried and served with sweet chili aioli 13.99

MEATBALLS

Four large meatballs and a large ball of Burrata cheese in our house-made marinara sauce. Served with garlic bread. 14.99

TUCK N' ROLL

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

MUSSELS

1lb. of mussels served in our white wine butter sauce. Served with garlic bread 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 11.99

BUFFALO BITES

Boneless chicken, breaded, fried and tossed in our house-made hot sauce, served with ranch 13.99

CRAB CAKES

Two large house-made crab cakes topped with mango pico and sweet chili aioli 15.99

STEAK FONDUE

Bite size steak & bread pieces served with our house-made Queso for dipping 15.99

BANG-BANG SHRIMP

House battered and fried shrimp tossed in our bangin sauce \$13.99

COCONUT SHRIMP

Served with our sweet chili sauce 13.99

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 ½ Dozen 17.99 Dozen 29.99*

OYSTER SHOOTER

Absolut Peppar vodka, oyster, spicy Bloody Mary sauce 8

CHARGRILLED OYSTERS

Freshly shucked oysters cooked over an open flame. Topped with garlic herb butter and Parmesan cheese ½ Dozen 16.99 Dozen 29.99

Add a side of bleu cheese crumbles for 1.99

OYSTERS ROCKEFELLER

Oysters baked with spinach bacon pesto topped with Parmesan ½ Dozen 16.99 Dozen 29.99

SOUTHERN FRIED OYSTERS

Six freshly shucked oysters, fried, served with celery, bleu cheese dressing and buffalo sauce 15.99

CHARRED SESAME CHILI OYSTERS

Freshly shucked oysters cooked over an open flame. Cooked with sesame garlic chili oil ½ Dozen 16.99 Dozen 29.99

SOUPS • SALADS • BOWLS

LOBSTER BISQUE

Creamy Lobster Bisque brimming with flavor Cup 6.99 Bowl 8.99

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 16.99

CHOP SALAD

Mixed greens, grilled chicken, hard boiled egg, bacon, avocado and cheddar jack cheese 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 13.99

AHI SALAD

Ahi tuna rolled in blackened spice and seared medium rare. Topped with mandarin 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

STEAK BURRATA SALAD

Grilled filet with burrata cheese, roasted tomatoes and mixed greens. Tossed in a Honey Lemon vinaigrette 17.99

JERK CHICKEN
BOWL

Grilled Jerk Chicken atop a bed of rice topped with black bean corn salsa and cilantro lime crema 16.99

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

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 14.99
Make it a Double Fatty for 17.99 Add mushrooms .50
Add bacon 1.50 Add egg 1.50 Add caramelized onions .50

BACON JAM BURGER

1/2lb of our signature beef chargrilled, topped with house made pimento cheese and bacon jam 15.99 Add egg 1.50

TRUFFLE BURGER

1/2lb of our signature beef chargrilled and topped with Gouda cheese, truffle aioli, and sautéed onions & mushrooms 16.99

CHEESEBURGERS SLIDERS

Mini burgers covered in melted American cheese, sautéed onions, and Thousand Island dressing served on a mini brioche roll 13.99

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 and 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 15.99

JERK CHICKEN WRAP

Jerk marinated chicken thigh grilled with our Jamaican inspired spices, with mixred greens, rice and black bean corn salsa 15.99

LOBSTER GRILLED CHEESE

Blackened Lobster, three cheeses and fried egg served on toasted sourdough bread 21.99

MAHI SANDWICH

Teriyaki glazed Mahi Mahi served on a hoagie with house-made pineapple kimchi, pickled red onions, and cucumbers 16.99

SHRIMP PO'BOY

House battered fried shrimp stacked on a hoagie. Served with lettuce, tomato, and zesty aioli 15.99

LOBSTER ROLL

Connecticut style, ¼ LB of lobster poached in herb butter served on a toasted hoagie 23.99

FISH & CHIPS

New England style Cod hand battered in our beer batter, fried golden brown and 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 sweet chili aioli 15.99

ENTREES

AVAILABLE AFTER 4PM

Dinners are served with a vegetable, your choice of baked potato or mashed potatoes, 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

Hand-cut 8oz filet aged 21 days 35.99

RIBEYE

12oz cut, perfectly marbled and seasoned to perfection 33.99
Blackened add 1

TOP SIRLOIN STEAK

8oz of Angus Beef aged 21 days. Topped with sautéed mushrooms. 24.99

SURF & TURF

8oz filet aged 21 days & a 6oz cold water lobster tail 61.99

SALMON

8oz. Salmon filet with a creamy spinach sauce. 26.99

CHICKEN ALFREDO

Our Alfredo sauce is made fresh with Parmesan cheese, fresh cream and garlic. Served over fettuccine pasta and grilled chicken 22.99
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 62.99

TWIN TAILS

Two cold water tails broiled to perfection served with drawn butter 61.99

LOBSTER MAC & CHEESE

Cavatappi 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

Five scallops served over our bacon chive cream sauce and whipped Yukon Gold Potatoes 28.99

CRAB CAKE DINNER

Two large house-made crab cakes topped with mango pico and sweet chili aioli 22.99

DESSERTS

ALL MADE IN HOUSE

CHERRY DUMP CAKE

served á la mode with vanilla ice-cream 8.99

CRÉME BRÛLÉE

Served with a mixed berry sauce and whipped cream 8.99

OOEY GOOEY BUTTER CAKE

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