

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! 12.99

CRISPY CALAMARI STRIPS

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

DEVILED EGGS

Six house made deviled eggs topped with a flash fried jalapeno. 11.99

CRAB CAKES

Two large house-made crab cakes topped with mango pico and sweet chili aioli. 16.99

SEARED AHI TUNA

Ahi Tuna rolled in our spicy blackened seasoning, seared rare, then drizzled with our homemade teriyaki and wasabi aioli. Served on a bed of slaw. 15.99

NASHVILLE WINGS

Crispy hand breaded wings tossed in our Nashville inspired spices. Topped with dill pickles, coleslaw and comeback sauce. Served with ranch or bleu cheese. 16.99

ESCARGOTS

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

STEAK FONDUE

Bite size steak & bread pieces served with our house-made Queso for dipping 16.99

DOUBLE DOWN WINGS

1lb of Wings fried & tossed in our Buffalo or BBQ sauce. Served with ranch or bleu cheese. 16.99

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

BUTTERMILK ONION RINGS

House cut, battered and fried. Served with our house-made spicy ranch. 11.99

BANG-BANG SHRIMP

House battered and fried shrimp tossed in our bangin sauce. 14.99

BUFFALO BITES

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

COCONUT SHRIMP

Served with our sweet chili sauce. 14.99

OYSTERS

OYSTERS ON THE HALF SHELL

Raw, served with cocktail sauce, horseradish, and habanero cilantro mignonette.

Mid Atlantic 1/2 Dozen 14.99 Dozen 27.99

Oyster of the Week 1/2 Dozen 18.99 Dozen 31.99

OYSTER SHOOTER

Absolut Peppar vodka, oyster, spicy Bloody Mary mix. 8

CHARGRILLED OYSTERS

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

1/2 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.

1/2 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

CHARGRILLED SRIRACHA OYSTERS

Freshly shucked oysters cooked over an open flame. Cooked with Sriracha, Garlic drawn butter, topped with Parmesan cheese.

1/2 Dozen 16.99 Dozen 29.99

SOUPS - SALADS - BOWLS

LOBSTER BISQUE

Creamy Lobster Bisque brimming with flavor. Cup 7.99 Bowl 9.99

CLAM CHOWDER

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

ICEBERG WEDGE

House bleu cheese dressing, tomatoes, green onions, bleu cheese crumbles and crisp bacon. 13.99

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. 15.99

CLASSIC CAESAR

With sautéed shrimp, grilled chicken or blackened chicken. 16.99

STEAK BURRATA SALAD

Grilled filet with burrata cheese, roasted tomatoes and mixed greens. Tossed in a Honey Lemon vinaigrette. 18.99

CHOP SALAD

Mixed greens, grilled chicken, hard boiled egg, bacon, avocado and cheddar jack cheese. 17.99

CHIMICHURRI CHICKEN BOWL

Marinated grilled chicken thigh atop a bed of rice, topped with black bean salsa and chimichurri sauce. 16.99

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

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

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SIGNATURE — BURGERS & SANDWICHES —

*(Served with fries, chips or coleslaw)
Substitute sweet potato fries or veggies 1.50
soup, salad 2.50
Gluten-free bun 2
Add bacon, 1 egg, 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

PATTY MELT

½ Lb of our signature beef served with sauteed onions, Swiss cheese and thousand island on wheat berry bread. 15.99

CHEESEBURGERS SLIDERS

Mini burgers covered in melted American cheese, sautéed onions, and Thousand Island dressing served on a mini brioche roll. 14.99

PHILLY

House roasted prime rib with onions, green peppers, and house-made queso. Served on a French roll. 16.99

PRIME RIB DIP

*Thinly sliced prime rib, melted gouda, sauteed onions and horseradish cream sauce on a toasted hoagie.
Served with au jus. 16.99*

CLASSIC FRIED CHICKEN

Fried chicken breast served with shredded lettuce, tomato, pickle and mayo on a brioche bun. 15.99

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 mixed greens, rice and black bean corn salsa.
Served with chimichuri sauce. 15.99*

LOBSTER GRILLED CHEESE

Blackened Lobster, three cheeses and fried egg served on toasted sourdough bread. 22.99

CHICKEN SALAD SANDWICH

Chopped grilled chicken breast, lettuce, tomato, candied pecans, dried cranberries and celery tossed in a sweet mayo sauce. Served on a wheat berry bun. 15.99

SHRIMP PO'BOY

House battered fried shrimp stacked on a hoagie. Served with lettuce, tomato, and zesty aioli. 16.99

CAPE COD

Crispy Cod filet served with shredded lettuce, onion, American cheese and tarter sauce. Served on a italian hoagie. 16.99

LOBSTER ROLL

*Connecticut style, ¼ LB of lobster poached in herb butter.
Served on a toasted italian hoagie. 27.99*

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

FRIED GREEN TOMATO BLT

Mixed greens tossed in our honey lemon vivagrette, bacon, fried green tomatoes, and a rosted tomato aoli. Served on a brioche bun. 14.99

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. 36.99

LOBSTER SCAMPI

Two 6oz lobster tails poached in garlic butter and white wine. 59.99

TOP SIRLOIN STEAK

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

LOBSTER MAC & CHEESE

Cavatappi pasta with chunks of lobster folded in with cheddar, gouda, parmesan cheese topped with truffle oil and panko. 33.99

STEAK FRITES RIBEYE

House cut 12 oz ribeye grilled to perfection, sliced and topped with chimichurri sauce. Served with French fries. 34.99

CRAB CAKE DINNER

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

TORTELLINI

Cheese stuffed tortellini, Italian sausage, spinach, mushrooms and roasted red peppers in a creamy parmesan sauce. 23.99

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*

SCALLOPS AND GRITS

Cheddar jalapeno grits topped with sauteed scallops and creole sauce. 31.99

DESSERTS

ALL MADE IN HOUSE

ESPRESSO CHEESECAKE

Picture a luscious, creamy cheesecake infused with the essence of fresh brewed espresso. 8.99

LEMON BLUEBERRY CAKE

A family recipe you won't get anywhere else, topped with cream cheese frosting and blueberry sauce. 8.99

OOEY GOOEY BUTTER CAKE

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

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