

# 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

### 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. 16.99

### DOUBLE DOWN WINGS

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

### CRISPY CALAMARI STRIPS

Calamari steak strips, house battered, fried and served with sweet chili aioli. 14.99

### 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

### 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. 15.99

### DEVILED EGGS

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

### 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. 12.99

### BUFFALO BITES

Boneless chicken, breaded, fried and tossed in our house-made hot sauce, served with ranch. 14.99

### CRAB CAKES

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

### STEAK FONDUE

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

### BANG-BANG SHRIMP

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

### 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. 16.99

### 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, crisp bacon and croutons. 14.99

### MOMMA TUCKER'S FAMOUS GREEK SALAD

Romaine lettuce, juicy tomatoes, crisp cucumbers, onions, Kalamata olives, croutons and feta cheese tossed with our house-made Greek dressing. 15.99

### CHOP SALAD

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

### STEAK SALAD

Grilled top sirloin, bleu cheese crumbles, grapes, peppadews, candied pecans over fresh greens. Topped with onion rings. \$17.99

### CLASSIC CAESAR

With sautéed shrimp, grilled chicken or blackened chicken. 16.99

### 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, Greek, Honey Dijon Mustard, 1000 Island, Caesar, Fat Free Honey Lemon Vinaigrette

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



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## SIGNATURE SANDWICHES & MORE

*(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. 15.99  
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. 16.99 Add egg 1.50

### PATTY MELT

1/2 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. 15.99

### 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. 16.99

### 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

### 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

### LOBSTER GRILLED CHEESE

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

### SHRIMP PO'BOY

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

### LOBSTER ROLL

Connecticut style, 1/4 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. 16.99

## 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 & Scallops do not come with a potato or vegetable*

### FILET MIGNON

Hand-cut 8oz filet  
aged 21 days. 39.99

### SHRIMP AND GRITS

Cheddar jalapeno grits  
topped with shrimp and  
creole sauce. 26.99

### TOP SIRLOIN STEAK

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

### CRAB CAKE DINNER

Two large house-made crab  
cakes topped with mango  
pico and sweet chili aioli.  
23.99

### STEAK FRITES RIBEYE

House cut 12 oz ribeye grilled  
to perfection, sliced and topped  
with chimichurri sauce. Served  
with French fries. 36.99

### LEMON BUTTER SEABASS

Pan seared panko encrusted  
seabass served with a lemon  
basil butter sauce. 40.99

### TORTELLINI

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

### LOBSTER MAC & CHEESE

Cavatappi pasta with chunks  
of lobster folded in with  
cheddar, gouda, parmesan  
cheese topped with truffle  
oil and panko. 34.99

### CHICKEN ALFREDO

Our Alfredo sauce is made  
fresh with Parmesan  
cheese, fresh cream  
and garlic. Served over  
fettuccine pasta and grilled  
chicken. 22.99  
Sub Blk Chicken 1  
Sub Fried Oysters 4  
Sub Shrimp 4

### SCALLOPS

Pan seared scallops served  
with Israeli couscous and  
a blood orange coulis. 31.99

### SALMON

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

### CHICKEN NEWBERG

Chicken breast topped with  
shrimp in a rich creamy  
seafood sauce. 25.99

## 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 wont 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