

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. 17.99

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

ASIAN UMAMI WINGS

Breaded and tossed in our homemade Umami sauce. Drizzled with Avacodo ranch. 16.99

TUCK N' ROLL

Crab, cream cheese, green onion, carrot, and cucumber wrapped in nori and sticky rice. Battered and deep fried. Topped with wasabi aioli and teriyaki. 15.99

BRUSSELS SPROUTS

Crispy brussels sprouts tossed in a sweat glaze. Finished with grated Parmesan. 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 topped with 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 28.99
Oyster of the Week 1/2 Dozen 18.99 Dozen 35.99

OYSTER SHOOTER

Absolut Peppar vodka, oyster, spicy Bloody Mary mix. 9

CHARGRILLED OYSTERS

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

1/2 Dozen 16.99 Dozen 32.99

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 32.99

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 32.99

LOBSTER CHARGRILLED OYSTERS

Fresh shucked oysters chargrilled with butter, Parmesan and lobster. 1/2 Dozen 30.99 Dozen 50.99

OYSTER TOWER

18 Raw, 6 Rockefeller, 6 Chargrilled, 6 Sriracha Chargrilled. 99.99

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

BUFFALO CHICKEN SALAD

Crispy or Grilled Buffalo chicken served over a bed of mixed greens with cherry tomatoes, red onions, celery, croutons and bleu cheese crumbles. 16.99

CLASSIC CAESAR

With sautéed shrimp, grilled chicken or blackened chicken. 16.99

SHRIMP CURRY BOWL

Shrimp and vegetables sautéed in our house made coconut curry sauce. Served over rice. 18.99

Dressings: Ranch, Blue Cheese, Balsamic Vinegar, Greek, Honey Dijon Mustard, 1000 Island, Caesar, Honey Lemon 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 SANDWICHES & MORE

(Served with fries, chips, or coleslaw.)

Substitute sweet potato fries, creamed corn, or veggies 1.50
soup, salad 2.50

Gluten-free bun 2

Add bacon, egg, mushrooms, caramelized onions 1

FATTY

1/2lb of our signature beef topped with American cheese, lettuce, tomato, onion, and pickle. Served on a brioche bun. 15.99

Make it a Double Fatty for 17.99

GOLD STANDARD BURGER

1/2lb of our signature beef chargrilled and topped with Boursin Cheese and house candied bacon. Served with lettuce, tomato, pickel & onion. 18.99

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. 17.99

FRENCH DIP

Thinly sliced prime rib, provolone cheese and onion rings. Served with Aus Jus. 17.99

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

RANCHERS WRAP

Tender grilled chicken, crispy bacon, melted pepper jack cheese, fresh tomatoes, and mixed greens, drizzled with house made ranch dressing. 15.99

THE LAKE CLUB

Turkey, crispy bacon, pepper jack cheese, mixed greens, tomato, cucumber and avocado. Topped with honey chipotle aioli. 17.99

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 hoagie. 28.99

FISH & CHIPS

New England style Cod hand battered in our beer batter, fried golden brown and served with French fries. 17.99

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

DESSERTS

ALL MADE IN HOUSE

ESPRESSO CHEESECAKE

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

APPLE CRISP

Cinnamon spiced apples baked to perfection and topped with a buttery, golden crumble. Served warm with a scoop of vanilla ice cream. 8.99

OOEY GOOEY BUTTER CAKE

The name says it all. It's ooey, gooey, and very delicious. Served warm with a scoop of vanilla ice cream. 8.99

ENTREES

AVAILABLE AFTER 4PM

Entrees & Prime Cuts are served with a vegetable, your choice of baked potato, mashed potatoes, fries or creamed corn, and a soup or side salad.
Substitute a twice baked potato for 3

Pastas do not come with vegetables or potato

CHICKEN NEWBERG

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

NEW ORLEANS BBQ SHRIMP

Shrimp sautéed in Cajun spice infused butter. 24.99

CRAB CAKE DINNER

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

BLACKENED SCALLOPS

Blackened scallops served over sweet creamed corn. Topped with bacon and green onions. 31.99

SALMON

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

GROUPEL

Blackened grouper served with a butter lemon caper sauce. 30.99

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

CHICKEN PARM ALFREDO

Crispy chicken breast topped marinara with melted provolone and Parmesan, served over a bed of fettuccine Alfredo. 24.99

Sub Blk Chicken 1

Sub Fried Oysters 4

Sub Shrimp 4

PRIME CUTS

STEAK ENHANCEMENTS

Sauteed Lobster Claw Meat 20

Sauteed Shrimp 10

Mushrooms 3

Sauteed Onions 3

Bleu Cheese Encrusted 5

Bourbon Peppercorn Sauce 4

STEAK FRITES RIBEYE

House cut 12 oz ribeye grilled to perfection, sliced and topped with chimichurri sauce. Served with French fries. 39.99

TOP SIRLOIN STEAK

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

FILET MIGNON

Hand-cut 8oz filet aged 21 days. Served with steak butter. 39.99

RIBEYE

12oz hand cut ribeye. Perfectly marbled ribeye steak chargrilled to your liking. Served with steak butter. 39.99

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