

TUCKER'S SHUCKERS

OYSTER • TAP • SUSHI

LAKE OZARK

GLUTEN-SMART AND VEGETARIAN MENUS AVAILABLE UPON REQUEST

STARTERS

BUFFALO BITES

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

SEARED AHI TUNA

Ahi Tuna rolled in our spicy blackened seasoning, seared rare, then drizzled with our house-made teriyaki and wasabi aioli. Served on a bed of slaw 17.99

DOUBLE DOWN WINGS

1 lb 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 wings tossed in our Nashville inspired spices. Topped with dill pickles and comeback sauce. Served with ranch or bleu cheese 16.99

POUTINE

Crispy golden fries piled high with tender braised boneless beef short rib, Wisconsin cheese curds, rich house-made gravy, and fresh green onions 17.99

BRUSSELS SPROUTS

Crispy brussels sprouts tossed in a sweet glaze. Finished with grated Parmesan 11.99

PARM TRUFFLE FRIES

Crispy fries finished with truffle oil, seasoned salt, fresh parsley, and shaved Parmesan, served with roasted garlic aioli 13.99

BUTTERMILK ONION RINGS

House cut, battered and fried. Served with our house-made spicy ranch 12.99

BUFFALO CHICKEN DIP

This blend of shredded chicken, house-made hot sauce, ranch, and cheddar jack cheese will blow your socks off. Served with tortilla chips, carrots, and celery 13.99

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 17.99

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

Shucked Daily

OYSTERS ON THE HALF SHELL

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

Mid Atlantic ½ Dozen 14.99 Dozen 28.99

Oyster of the Week ½ Dozen 18.99 Dozen 35.99

CHARGRILLED OYSTERS

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

½ 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

½ Dozen 16.99 Dozen 32.99

CHILI CRISP OYSTER

Freshly shucked oysters cooked over an open flame. Chargrilled, and cooked with chili crisp butter

½ Dozen 16.99 Dozen 32.99

SOUTHERN FRIED OYSTERS

Six freshly shucked oysters, fried, served with celery, bleu cheese dressing, and buffalo sauce 17.99

OYSTER TRIO

2 Chargrilled, 2 Rockefeller, 2 Chili crisp 17.99

OYSTER TOWER

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

OYSTER SHOOTER

Absolut Peppar vodka, oyster, spicy Bloody Mary mix 9

SOUPS • SALADS • BOWLS

LOBSTER BISQUE

Creamy lobster bisque brimming with flavor

Cup 7.99 Bowl 9.99

ICEBERG WEDGE

House bleu cheese dressing, tomatoes, green onions, bleu cheese crumbles, crisp bacon, and croutons 14.99

CHOP SALAD

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

CLASSIC CAESAR

With sautéed shrimp, grilled chicken or blackened chicken 17.99

CLAM CHOWDER

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

STEAK SALAD

Tender sliced sirloin over a spring mix with burrata, candied pecans, blackberries, and balsamic vinaigrette 17.99

BAJA SALAD

Fresh spring mix topped with blackened chicken, roasted corn, black bean salsa, and avocado 17.99

SHRIMP CURRY BOWL

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

Dressings: Ranch, Bleu Cheese, Balsamic Vinaigrette, Greek, Honey Dijon Mustard, 1000 Island, Caesar, Honey Lemon Vinaigrette

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SIGNATURE SANDWICHES & MORE

*(Served with fries, chips, coleslaw, or broccoli salad.)
Substitute sweet potato fries, creamed corn, or veggies 1.50
soup, salad, or mac & cheese 2.99*

Gluten-free bun 2

Add bacon, egg, mushrooms, or caramelized onions 1

FATTY

*1/2lb of our signature beef topped with American Cheese, lettuce, tomato, onion, pickle, and Tucker's Sauce. Served on a brioche bun 16.99.
Make it a double for 20.99*

JALAPEÑO BACON BURGER

Juicy burger topped with pepper jack cheese, bacon, crispy fried jalapeño, and flamethrower sauce on a toasted brioche bun 18.99

CHEESEBURGERS SLIDERS

Mini burgers covered in melted American cheese, sautéed onions, and thousand island dressing served on a mini brioche roll 16.99

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 17.99*

RANCHERS WRAP

Tender grilled chicken, crispy bacon, melted pepper jack cheese, fresh tomatoes, mixed greens, drizzled with house made ranch dressing 16.99

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

BANG BANG SHRIMP PO' BOY

Crispy fried shrimp piled on a toasted hoagie roll with lettuce, tomato, green onion, and bang bang sauce 17.99

LOBSTER ROLL

*Connecticut style, 1/4 lb of lobster poached in herb butter, and celery.
Served on a toasted hoagie 30.99*

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

BLACKBERRY COBBLER

Warm, buttery blackberry cobbler served with vanilla ice cream and blackberry sauce 9.99

CRÈME BRULÉE

Served with berry compote and whipped cream 9.99

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 9.99*

ENTREES

AVAILABLE AFTER 4PM

*Entrees & Prime Cuts are served with a vegetable, your choice of baked potato, mashed potatoes, fries, maple bourbon glazed sweet potatoes, or mac & cheese and a soup or side salad.
Substitute a twice baked potato for 3*

Pastas do not come with vegetables or potato

SALMON

8oz. Salmon filet with a cajun honey glaze 29.99

GROUPE

Blackened grouper served with a lemon butter caper sauce 30.99

CRAB CAKE DINNER

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

SEARED SCALLOPS

Seared scallops with crispy pork belly over cauliflower purée, finished with chive oil and chili oil 31.99

RIGATONI ALLA VODKA

Rigatoni in a spicy Calabrian pepper vodka sauce, topped with burrata, toasted Italian breadcrumbs, Parmesan, and fresh parsley 25.99

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 with house-made marinara, melted provolone and Parmesan, served over a bed of fettuccine alfredo 24.99

Sub Blk Chicken 1

Sub Fried Oysters 4

Sub Shrimp 4

TUSCAN CHICKEN

Tender grilled chicken breast topped with creamy Alfredo, mushrooms, spinach, sun-dried tomatoes, and Parmesan 25.99

PRIME CUTS

STEAK ENHANCEMENTS

Sautéed Lobster Claw Meat 20

Sautéed Shrimp 10

Mushrooms 3

Sautéed 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 42.99

TOP SIRLOIN STEAK

8oz of Angus Beef aged 21 days. Topped with sautéed mushrooms and steak butter 26.99

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 42.99