

Welcome to Tuskie's!

First Courses

Corn Chowder Bacon, Potato Hay 6 / 8

BBQ Bacon Wrapped Shrimp
Corn Salsa, Grilled Onion, Chipotle Cream 14

Oysters on the Half Shell*
Mignonette, Sriracha Cocktail Sauce AQ

Seared Beef Fondue* Blue Cheese, Truffle Salt 12

Chicken & Shrimp Spring Rolls
Sweet Chili Sauce, Daikon Slaw 9

Crispy Chesapeake Oysters
Creamed Spinach, Curry, Black Salt 13

Pork Belly "Tacos" Korean Slaw, Sweet Chili 13

Zucchini Fries with Curry Aioli 8

Crispy Grilled Chicken Wings
Tangy Hot & Spicy Rub, Celery, Blue Cheese 10

Blackened Fish Tacos
Pan Seared Tilapia, Shredded Cabbage, Jalapeno,
Pico de Gallo, Grilled Pineapple Salsa 13

Fried Green Tomatoes
Burrata Cheese, Fresh Basil, Tomato Dill Vinaigrette 12

Crab and Bacon Dip
Green Onion & Everything Ciabatta 11

Maine Lobster
Sweet Potato Polenta Savory Lobster Butter 17

Salads

Add to any Salad: Chicken 6 Shrimp, Salmon or Flank Steak* 10

Caesar ~ Romaine, Romano, Croutons 9

The Flank Steak ~ Crisp Romaine, Corn Relish, Grilled Onions, Chipotle Ranch 19

House ~ Local Greens, Asiago, Sunflower Seeds, Tomato, Champagne Vinaigrette 9

Grain ~ Quinoa, Farro, Black Beans, Squash, Cranberries, Arugula, Pine Nuts, Beets, Feta, Honey Mustard Vinaigrette 11

Seafood* ~ Shrimp, Lump Crab, Peppered Tuna, Avocado, Mango, Tomatoes, Madras Curry Oil, Black Salt 20

Baby Wedge ~ Baby Iceberg, Smoked Gorgonzola Dressing, Bacon, Cracked Pepper, Tomato, Tobacco Onions 11

Main Courses

Gulf Shrimp & Grits ~ Spinach, Tomatoes, Madeira,
Virginia Ham, Country Grits 23

Grilled Pork Ribeye ~ Benton's Bacon, Cherry Glaze,
Roasted Sweet Potatoes with Fennel and Apples 29

Creekstone Prime Filet Mignon ~ Cauliflower Potato
Gratin, Bacon Braised Brussel Sprouts,
& Gorgonzola Bordelaise 48

Grilled Flank Steak* ~ Bourbon Molasses Glaze, Tobacco
Onions, Whipped Potatoes, Beans & Corn 24

Pumpkin Ravioli ~ Spiced Walnuts, Sherry Goat Cheese
Cream, Pumpkin Seed Oil, Julienne Vegetables, Romano 21
With Scallops, Shrimp or Salmon add 10

Meatloaf ~ Whipped Potatoes, Broccoli,
Roasted Tomato, Red Wine Mushroom Sauce 13

Roasted Organic Chicken ~ Fingerling Potatoes, Baby
Carrots, Cipollini, Red Wine Sauce 27

Pan Seared Chilean Sea Bass ~ Pumpkin Ricotta Gnocchi
Broccoli Rabe, Spinach, Hazelnut Brown Butter 31

Braised Lamb Shank ~ Gorgonzola Scalloped Potatoes,
Roasted Trumpet Mushrooms,

Brussels Sprouts, Rosemary Bordelaise 40

Smoked Chicken Rigatoni ~ Spinach, Smoked Bacon,
Caramelized Onions, Peas, Romano Cream 19

Grilled Beef & Scallops* ~ Whipped Potatoes, Carrots &
Beans, Red Wine & Horseradish Béarnaise Sauces 32

Grilled Creole Spice Trout ~ Lump Crab, Almond Butter,
Whipped Potatoes, Asparagus, Carrots, Capers 20 / 28

Seafood Brodetto ~ Salmon, Halibut, Mussels & Shrimp
with Parmesan Polenta, Saffron Tomato Broth 26

Crab Cakes ~ Warm Fingerling Potato & Green Bean
Salad, Benton's Bacon, Lemon-Leek Aioli 30

Grilled Lemongrass Chicken Skewers ~ Green Soba
Noodle Salad with Cucumbers, Red Onions,
Daikon Slaw, Sesame Soy Vinaigrette 13

Herbivorous ~ Portabella Mushroom Stuffed with
Smoked Ratatouille & Feta, Beluga Lentils, Tomato 20
With Scallops, Shrimp or Salmon add 10

Grilled Duck Breast* ~ Bacon Cheese Grits,
Grilled Asparagus, Cherries, Hickory Glaze 29

Sandwiches

The Barn Yard "au Jus" ~ Smoked Beef Brisket & Pork,
Caramelized Onions, Provolone, Pepper Spread,
Arugula, Everything Ciabatta 13

Blackened Chicken BLT & C ~ Havarti, Avocado,
Chipotle Ranch & Everything Ciabatta 14

Grilled Angus Burger* ~ Pat LaFrieda Beef, NYC
Fully Garnished with Smoked Cheddar 16
~ SUB BLUE 1.00

The Veggie Burger ~ Avocado, Ranch, Salsa, SSU 8-
Grain Bun, Chipotle Ranch Salad 12

HOUSE MADE PASTRAMI REUBEN ~ Loaded High
on Marbled Rye, Swiss Cheese,
Sauerkraut, Russian Dressing 15