

Welcome to Tuskie's

FIRST THOUGHTS MIXED BERRY DAIQUIRI 12
Berry infused Rum, Manzanilla Sherry,
Fresh Lime Juice, served up

STARTERS CORN CHOWDER Bacon, Potato Hay 6 / 8

PORK BELLY TACOS 10
Scallion Pancakes, Korean Slaw,
Sweet Chili Sauce

FRIED GREEN TOMATOES 9
Creamy Burrata Cheese, Fresh Basil,
Tomato Cracked Pepper Vinaigrette

AHI TUNA POKE* 13
Seaweed Salad, Avocado, Mango,
Wonton Chips

CHICKEN & SHRIMP SPRING ROLLS 8
Sweet Chili Sauce, Daikon Slaw

SALADS SEAFOOD* 19
Shrimp, Lump Crab, Seared Tuna, Baby
Greens, Avocado, Mango, Tomatoes, Curry
Oil, Black Salt

FLANK STEAK 16
Crisp Romaine, Corn Relish, Grilled Onions,
Egg, & Chipotle Ranch Dressing

Summer 10
Heirloom Tomatoes, Smoked Burrata, Pane
Fritto, Bacon, Arugula, Dill Vinaigrette

CAESAR Romaine, Romano, Garlic Croutons 7

SANDWICHES GRILLED ALL ANGUS 8OZ. BURGER* 14
Pat LaFrieda Beef, NYC Smoked Cheddar,
Lettuce, Tomato, Onions, Pickles
- Add Smoked Bacon 1.50 Sub Blue Cheese 1.00

THE BARN YARD "AU JUS" 13
Smoked Beef Brisket & Pork, Caramelized Onions,
Aged Provolone, Pepper Spread, Parmesan Bread

*Gluten Free Buns are available! 2

ENTREES EGGS BENEDICT, TUSKIE'S STYLE* 13
Benton's Bacon, Grilled Sourdough,
Hollandaise, Poached Free Range Eggs, Potato
& Green Beans

SHRIMP & GRITS 17
Spinach, Tomatoes, Virginia Ham,
Madeira, Grits

Pan Seared Halibut 22
Pearl Couscous Salad with Grilled Asparagus,
Baby Arugula, Pine Nuts, Currans, Papaya
Vinaigrette

CRAB CAKES 23
Warm Fingerling Potato & Green Bean Salad,
Benton's Bacon, Lemon-Leek Aioli

SMOKED CHICKEN PENNE 15
Peas, Bacon, Onions, Spinach, Romano Cream

Super Thin Flatbread 12
Goat Cheese, Roasted Onions, Sun Dried
Tomato Chutney, Crispy Prosciutto, Arugula

TUSKIE'S MEATLOAF 12
Mushroom Sauce, Whipped Potatoes, Broccoli

PAMPLEMOUSSE SANGRIA 10
Tequila, Grapefruit Sweetness,
Pinot Grigio and a splash of Soda

SEARED BEEF FONDUE* 10
Blue Cheese, Toast, Truffle Salt

CRISPY CHESAPEAKE OYSTERS 13
Creamed Spinach, Curry, Black Salt

CRAB & ARTICHOKE DIP 8
Old Bay Flat Breads, Ciabatta

MAINE LOBSTER 16
Sweet Potato Polenta, Lobster Butter

MANHATTAN PÂTÉ 13
Vermouth Pickled Onions, Cherry Dijon,
Grilled Ciabatta

GRILLED CHICKEN SALAD 13
Asian Pears, Grapes, Celery, Blue Cheese,
Mixed Greens, Tomatoes, Spiced Walnuts

HOUSE 7
Local and Artisan Greens, Asiago, Sunflower
Seeds, Tomato, Champagne Vinaigrette

BABY WEDGE 9
Baby Iceberg, Smoked Gorgonzola Dressing,
Bacon, Cracked Pepper, Tomato, Tobacco Onions

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

BLACKENED CHICKEN BLT & C 13
Havarti, Avocado, Chipotle Ranch
Cream, Parmesan Ciabatta

THE VEGGIE BURGER 12
Avocado, Ranch, Salsa, 8-Grain Bun
& Chipotle Ranch Salad

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

HERBIVOROUS 17
Portabella Mushroom with
Smoked Ratatouille, Marinara,
Feta, Baby Carrots & Asparagus
-Great with Scallops, Shrimp or Salmon 10

SEAFOOD RAVIOLI 19
Lobster & Crab Ravioli, Saffron Tomato Sauce,
Fish, Scallops, and Spinach

SEARED SCALLOPS & GRILLED BEEF TIPS* 27
Whipped Potatoes, French Beans and Corn
Red Wine and Hollandaise Sauces

Crispy Fish Tacos 13
Fried Cod, Mango & Avocado Salsa, Tomatoes,
Jalapeno, Shredded Lettuce, Pico de Gallo

GRILLED BRONZINI 14/20
Whipped Potatoes, Asparagus, Almond Butter

GRILLED FLANK STEAK* 20
Bourbon Molasses Glaze, Whipped Potatoes,
French Beans, Tobacco Onions

THE SQUARE PLATE SPECIAL - 7.95 (MONDAY-FRIDAY)
Monday-Meatless | Tuesday - Beef | Wednesday - Chicken
Thursday - Chef's Surprise | Friday- Seafood

* Consuming raw or under-cooked foods increases the risk of food-borne illness
Desserts & Breads by South Street Under
Feeling a little Brunchie on Saturdays? Check out our ala carte Brunch selections.