

Welcome to Tuskie's

FIRST THOUGHTS	MIXED BERRY DAIQUIRI 12 Berry infused Rum, Manzanilla Sherry, Fresh Lime Juice, served up	PAMPLEMOUSSE SANGRIA 10 Tequila, Grapefruit Sweetness, Pinot Grigio and a splash of Soda
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	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
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	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
SANDWICHES	GRILLED ALL ANGUS 8OZ. BURGER* 14 <i>Pat LaFrieda Beef</i> , 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	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
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	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
		<hr/> 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.