

Welcome to Tuskie's!

FIRST THOUGHTS

THE TWIST & SHOUT 13
Blueberry infused Vodka,
St. Germaine, Lemon, & Cranberry

SWEET BABY RYE 13
Peach infused Rye with Crème
de Peach, Black Walnut Bitters

STARTERS

CORN CHOWDER Bacon, Potato Hay 6 / 8

FRIED GREEN TOMATOES 12
Creamy Burrata, Basil Pesto,
Tomato Cracked Pepper Vinaigrette

CRISPY CHESAPEAKE OYSTERS 14
Creamed Spinach, Curry, Black Salt

HOT CRAB & BACON DIP 11
Green Onions, Toasted Ciabatta

MAINE LOBSTER 18
Sweet Potato Polenta, Lobster Butter

CHICKEN & SHRIMP SPRING ROLLS 9
Sweet Chili Sauce, Daikon Slaw

STEAMED MAINE MUSSELS 16
White Wine, Smoked Paprika Butter,
Olives, Capers, Tomatoes

CRISPY GRILLED CHICKEN WINGS 14
Tangy Hot & Spicy Rub, Celery, Blue Cheese

SEARED BEEF FONDUE* 13
Blue Cheese, Toast, Truffle Salt

PORK BELLY TACOS 13
Korean Slaw, Sweet Chili Sauce

BBQ BACON WRAPPED SHRIMP 14
Corn Salsa, Grilled Onion, Chipotle Cream

SALADS

SEAFOOD* 20
Shrimp, Lump Crab, Seared Tuna, Baby Greens,
Avocado, Mango, Tomato, Curry Oil, Black Salt

FLANK STEAK SALAD 19
Crisp Romaine, Corn Relish, Grilled Onions,
Egg, & Chipotle Ranch Dressing

GRAIN SALAD 11
Quinoa, Farro, Black Beans, Butternut Squash,
Dried Cranberries, Baby Arugula, Pine Nuts,
Roasted Beets, Feta, Honey Mustard Vinaigrette

HOUSE SALAD 9
Local and Artisan Greens, Asiago, Sunflower
Seeds, Tomato, Champagne Vinaigrette

GRILLED LEMONGRASS CHICKEN SKEWERS 13
Green Soba Noodle Salad with Cucumbers, Red
Onions, Daikon Slaw & Sesame Soy Vinaigrette

CAESAR Romaine, Croutons, Romano 9

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

BABY WEDGE 11
Baby Iceberg, Smoked Gorgonzola Dressing,
Bacon, Cracked Pepper, Tomato, Tobacco Onions

**Add to any Salad: Chicken 7
Shrimp, Salmon or Flank Steak 12**

SANDWICHES

GRILLED ALL ANGUS 8OZ. BURGER* 18
Pat LaFrieda Beef, Smoked Cheddar,
Lettuce, Tomato, Onions, Pickles
- Add Smoked Bacon 2.50 Sub Blue Cheese 1.00

SMOKED SALMON CLUB 17
Avocado Mayo, Toasted Sourdough, Bacon, & Fries

THE BARN YARD "AU JUS" 16
Smoked Beef Brisket & Pork, Caramelized Onions,
Aged Provolone, Pepper Spread, Everything Ciabatta

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

HOUSE MADE PASTRAMI REUBEN 16
Loaded High on Marbled Rye, Swiss
Cheese, Sauerkraut, Russian Dressing

-Gluten Free Buns are available! 2

ENTREES

EGGS BENEDICT, TUSKIE'S STYLE* 16
Benton's Bacon, Grilled Sourdough, Hollandaise,
Poached Free Range Eggs, Potato & Green Beans

SHRIMP & GRITS 19
Spinach, Tomatoes, Virginia Ham, Madeira, Grits

PAN ROASTED TASMANIAN SALMON 24
Sautéed Farro, Cranberries, Spinach,
Green Peas, Tarragon Beurre Blanc

GRILLED FLANK STEAK* 22
Bourbon Molasses Glaze, Whipped Potatoes,
French Beans, Tobacco Onions

PUMPKIN RAVIOLI 21
Sherry Goat Cheese Sauce, Sautéed Julienne
Vegetables, Spiced Walnuts
With Scallops, Shrimp or Salmon add 12

SMOKED CHICKEN RIGATONI 16
Peas, Bacon, Onions, Spinach, Romano Cream

SEARED SCALLOPS & GRILLED BEEF TIPS* 28
Whipped Potatoes, French Beans and Corn,
Red Wine and Hollandaise Sauces

BLACKENED FISH TACOS 15
Pan Seared Tilapia, Jalapeño, Shredded Cabbage,
Pico de Gallo, Grilled Pineapple Salsa

GRILLED CREOLE SEASONED TROUT 16/20
Whipped Potatoes, Almond Butter,
Asparagus, Carrots, Capers

SEAFOOD BRODETTO 23
Salmon, Halibut, Mussels, & Shrimp,
Parmesan Polenta, Saffron Tomato Broth

CREEKSTONE PRIME FILET MIGNON* 48
Bacon Braised Brussel Sprouts,
Scalloped Potatoes, Gorgonzola Bordelaise

ROASTED BUTTERNUT SQUASH RISOTTO 19
Spinach, Braised Leeks, Pepitas, Goat Cheese
With Scallops, Shrimp or Salmon add 12

* Consuming raw or under-cooked foods increases the risk of food-borne illness Desserts & Breads by South Street Under
Feeling a little Brunchie on Sundays? Join us for our Town Famous Buffet!