

Welcome to Tuskie's!

FIRST THOUGHTS

THE TWIST & SHOUT 14
Blueberry infused Vodka,
St. Germaine, Lemon, & Cranberry

SWEET SMOKE 15
Mezcal with Pomegranate,
Pineapple, Black Orange Bitters

STARTERS

CORN CHOWDER Bacon, Potato Hay 7/9

FRIED GREEN TOMATOES 12
Pimento Cheese, Tomato Jam **

HOT CRAB & BACON DIP 13
Green Onions, Toasted Ciabatta

CRISPY CHESAPEAKE OYSTERS 15
Creamed Spinach, Curry, Black Salt **

MAINE LOBSTER 19
Sweet Potato Polenta, Lobster Butter

CHICKEN & SHRIMP SPRING ROLLS 12
Daikon Slaw, Chili Sauce**

ARANCINI - Sicilian Risotto Balls with Prosciutto, Mozzarella, & Marinara Sauce 13 **

SEARED SEA SCALLOP - Hazelnut Brown Butter, Pea Puree, & Crispy Shallots 16

CRISPY CHICKEN WINGS 14
Tangy Hot & Spicy, 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 16
Corn Salsa, Grilled Onion, Chipotle Cream

SALADS

SEAFOOD* 25
Shrimp, Lump Crab, Seared Tuna, Baby Greens, Avocado, Mango, Tomato, Black Salt, Curry Oil

FLANK STEAK SALAD 22
Crisp Romaine, Corn Relish, Grilled Onions, Egg, Chipotle Ranch Dressing **

Grain 12
Quinoa, Black Beans, Squash, Cranberries, Arugula, Pine Nuts, Beets, Feta, Honey Mustard Vinaigrette

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

GRILLED LEMONGRASS CHICKEN SKEWERS 16
Green Soba Noodle Salad with Cucumbers, Red Onions, Daikon Slaw & Sesame Soy Vinaigrette

CAESAR Romaine, Croutons, Romano 9

GRILLED CHICKEN SALAD 18
Mixed Greens, Strawberries, Mandarin Oranges, Feta, Candied Pecans, Raspberry Vinaigrette

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

**Add to any Salad: Chicken 8
Shrimp, Salmon, or Flank Steak 14**

SANDWICHES

GRILLED ALL ANGUS 8OZ. BURGER* 19
Pat LaFrieda Beef, Smoked Cheddar, Lettuce, Tomato, Onions, Pickles
- Add Smoked Bacon 2.50 Sub Blue Cheese 1.00

BLACKENED CHICKEN BLT & C 16
Havarti, Guacamole, Everything Ciabatta

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

THE VEGGIE BURGER 14
Avocado, Chipotle Ranch, on an 8-Grain Bun
With an Artichoke Salad

HOUSE MADE PASTRAMI REUBEN 18
Loaded High on Marbled Rye, Swiss Cheese, Sauerkraut, Russian Dressing

-Gluten Free Buns/Toast are available! 2

ENTREES

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

JUMBO LUMP CRAB CAKES 30
Warm Fingerling Potatoes & Green Bean Salad, with Lemon Leek Aioli

GRILLED FLANK STEAK* 22
Bourbon Molasses, Garlic Whipped Potatoes, Sautéed French Beans, Corn, & Sweet Onions **

BLACKENED FISH TACOS 16
Pan Seared Tilapia, Jalapeño, Shredded Cabbage, Pico de Gallo, & Lime Cilantro Sauce

PAN SEARED CHILEAN SEA BASS 30
Sweet Potato Gnocchi, Asparagus, Spinach, Peas & Saffron Butter Sauce

SMOKED CHICKEN RIGATONI 19
Peas, Bacon, Onions, Spinach, Romano Cream **

SHRIMP & GRITS 21
Spinach, Tomatoes, Virginia Ham, Madeira, Grits

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

GRILLED CREOLE SEASONED TROUT 18/25
Whipped Potatoes, Asparagus, Carrots, Capers, Almond Butter

SEAFOOD BRODETTO 24
Salmon, Halibut, Mussels, & Shrimp, Parmesan Polenta, Saffron Tomato Broth

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

PUMPKIN RAVIOLI 24
Sherry Goat Cheese Cream, Vegetables, Spiced Walnuts & Pumpkin Seed Oil **
With Scallops, Shrimp or Salmon add 14

* 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!

** Items Can Not be made Gluten Free