

STARTERS

Tunior Rings	\$8.00
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Blue Claw Fries	\$12.00
A mountain of French fries covered in melted cheddar jack cheese and super lump crabmeat dusted with Old Bay seasoning	
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Chicken Tenders	\$10.00
Served with fries and your choice of dipping sauce: wing sauce, honey mustard, creamy ranch or blue cheese	
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Creamy Spinach Dip	\$9.00
Served with house made Tri Color Tortilla Chips	
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Roasted Garlic and Sundried Tomato Hummus	\$9.00
With fresh vegetables for dipping and grilled pita	
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Fried Brussel Sprouts	\$9.00
Chipotle mayo, dusted with truffled parmesan cheese	
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Crab N' Cheddar Tater Tumblers	\$11.00
Super lump crab with white cheddar tossed in shredded potatoes and fried to golden crispy brown. Served with Cuban tartar dipping sauce	

Cream of Crab Soup	
Tender crabmeat, roasted garlic and sherry	
Cup	\$6.00
Bowl	\$8.00
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Crispy Calamari	\$11.00
Lemon pepper dredge, deep fried Jalapeno and a trio of dipping sauces, chipotle aioli, Cuban tartar and marinara	
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Mussels	\$11.00
Chorizo, whole grain mustard and an ale butter sauce, with grilled bread. Also red, white and fra diablo	
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Brew House Chili	\$9.00
Waygu beef, onions, IPA, chilies, topped with cheddar cheese and green onions. Served with jalapeño corn muffins	
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Soup of the Day	
It's the chef's selection and it's always good!	
Cup	\$5.00
Bowl	\$7.00

TUN WINGS

One Pound of Our World Famous Wings! Served with housemade blue cheese, celery and carrots \$10

Chipotle BBQ	
A tasty classic, no heat just enough sweet	
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Classic Buffalo	
The original and still a crowd favorite	

Garlic Parmesan	
A zesty combination of 2 great flavors	
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Inferno	
It's all in the name, hellfire in your mouth	

TUN SIGNATURE DISHES

Lobster Ravioli	\$28.00
Topped with blistered grape tomatoes in a truffled parmesan butter sauce	
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12 Oz. "Peggy Mullen"	\$37.00
Char-grilled NY strip, served with Yukon gold mashed potatoes, roasted asparagus and frizzled onions and a demi glace	
<ul style="list-style-type: none"> + Have It Black N' Blue with • Crabmeat and Blue Cheese \$7.00 	
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8 Oz. Filet Mignon	\$39.00
Char-grilled served with Yukon gold mashed potatoes, roasted asparagus and frizzled onions, crumbled blue cheese and demi glace	

Fire Braised St. Louis Style Ribs	
Served with sweet potato fries and cole slaw	
Half Rack	\$15.00
Full Rack	\$25.00
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Grilled 22 Oz. Cowboy Steak	\$45.00
Bone-in char-grilled served with Yukon gold mashed potatoes, roasted asparagus and frizzled onions and a balsamic reduction	

Pappardelle and Shrimp	\$25.00
Shrimp, spinach, blistered grape tomatoes, tossed in a fresh herb, garlic and white wine butter sauce. Served over pappardelle	
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Chicken Parmesan	\$22.00
Tender breast of chicken lightly breaded and fried with Parmesan and provolone cheese with marinara sauce over penne pasta	

Tun's Broiled Seafood Combo Platter	\$29.00
A broiled combination platter with crab cake, shrimp, devilled clam, flounder and scallops served with rice and vegetables	
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Boardwalk Crab Cakes	\$24.00
Two lightly fried crab cakes topped with Cuban Tartar and served with creamy cole slaw. Served with French fries	

Blackened Chicken Alfredo	\$21.00
Blackened chicken tossed with penne pasta in a creamy alfredo sauce	

Cast Iron-roasted "Locally Harvested" Scal	\$27.00
Seared to perfection, topped with a velvety jumbo lump crab sauce. Served with rice and roasted vegetables	
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Roasted Shallot and Balsamic Glazed Salmon	\$22.00
Served with rice and roasted vegetables	

BURGERS

Our Burgers are fresh ground Certified Angus Beef. All burgers are served with chips. Upgrade to: French fries \$2, Onion rings \$4, Sweet potato fries \$3, Side salad \$3

One Tun Burger	\$15.00
16 oz. beef burger with bacon, cheddar cheese and our housemade burger sauce	
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The Steak House	\$12.00
Peppercorn crusted CAB beef burger with horseradish sauce, cheddar, haystack onions, tomatoes and cabernet sauce. It's like the greatest steak dinner you've ever had re-incarnated as a burger	

Byob - Build Your Own Burger	\$9.00
8 ounce Certified Angus Beef, Turkey Burger or Veggie Burger. Toppings: Mushrooms, Fried Onions, Roasted Peppers, Hot Peppers, Lettuce, Tomato \$0.50. Bacon or Extra cheese \$1	
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Turkey Burger	\$12.00
Grilled all white meat turkey with lettuce, tomato and avocado, served with a cranberry-sriracha sauce. Substitute Veggie Burger - No Charge	

Pub Burger	\$11.00
All natural beef burger with American cheese, bacon, lettuce, tomato, onion and our housemade burger sauce	

SIDES

Coleslaw	\$4.00
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Steamed Broccoli	\$6.00
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Mashed Potatoes	\$5.00

Sautéed Spinach	\$5.00
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Grilled Asparagus	\$7.00
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House Salad	\$7.00
Mixed baby greens topped with grape tomatoes, cucumbers, red onion and choice of dressing	

SALADS

Dressings: Balsamic Vinaigrette, Cranberry Citrus Vinaigrette, Italian, Thousand Island, Orange Sesame Ginger Vinaigrette, Honey Mustard, Caesar, Blue Cheese, Ranch and Chipotle Aioli. Can be Gluten Free without croutons or crispy wonton strips

Asian Chicken Salad	\$13.00
Grilled chicken, baby greens, dried cranberries, mandarin oranges, wasabi peas, cucumbers, red onion topped with crispy fried wonton strips and an orange sesame ginger dressing	

The "Wedge"	\$11.00
Crispy bacon, tomato, red onion, blue cheese dressing and crumbles	
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Classic Caesar	\$11.00
Crisp romaine hearts, fresh grated parmesan and garlic herb croutons with house made Caesar dressing	

SALAD ADDITION

Add to Any Salad:

Grilled Chicken	\$4.00
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Buffalo Style Chicken	\$5.00
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Shrimp	\$6.00

Cajun Chicken	\$5.00
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Salmon	\$7.00
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Crab Cake	\$8.00

SANDWICHES

Mushrooms, Fried Onions, Roasted Peppers, Hot Peppers, Lettuce, Tomato \$0.50. Bacon or Extra cheese \$1

Alex's Chicken Salad Sandwich	\$10.00
Tender breast of chicken blended with mayo, red onion, celery and dried cranberries on a Brioche bun with lettuce and tomato	

PHD (Piled High and Deep)	\$11.00
Roasted turkey breast, cheddar cheese, bacon, lettuce and tomato on a brioche roll with housemade honey mustard	
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Philly Cheesesteak (or Chicken)	\$12.00
Your choice of grilled, thinly sliced rib eye OR chicken steak with your choice of cheese	

KIDS MENU

For our guests 12 and under

Grilled Cheese with Fries	\$6.00
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Mac N' Cheese Bites	\$5.00
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Penne with Marinara or Butter	\$7.00

Chicken Fingers and Fries	\$6.00
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Hamburger or Cheeseburger with Fries	\$7.00
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Penne with Broccoli	\$8.00

DESSERTS

Desserts	
Your server will be glad to give you our selections for the day	

COCKTAILS

Dirty Marty	
Hendricks Gin, Dry Vermouth, Blue Cheese Stuffed Olives	
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Bloody Mary	
Housemade Mary Mix, Cholula, Horseradish, Worcestershire, Absolut, Celery with an Old Bay Rim	

Manhattan	
Bulleit Bourbon, Sweet Vermouth, Angostura Bitters, Luxardo Cherry	
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Old Fashioned	
Buffalo Trace Bourbon, Demerara Syrup, Angostura Bitters, Orange	

Guava Mojito	
Fresh Mint, Raw Sugar, Cruzan, Guava Rum with Lime and Fresh Strawberry	

HAND CRAFTED BEERS

Growlers available (64 oz. Brown Jug to Take Home). Join our growler club! Get Your Tun Tavern Growler Refilled 6 Times and Receive 1 complimentary refill!

Tun Light "Golden Ale"	
A Light Bodied Refreshing Golden Ale with a Low Hop Bitterness	
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Leather-Neck Stout "Robust Stout"	
A Full Bodied Creamy Ale that Features Flavors of Chocolate Coffee and Roasted Malts	

Tun Red "Crimson Ale"	
A Medium Bodied Crimson Ale with Hints of Roasted Malt	
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Devil Dog Pale "American Pale Ale"	
A Light Bodied Ale that Emphasizes Hop Aroma and Flavor	

Seasonal Beer	
We brew different seasonal beers with the change of each season. Ask Your Server Which One is Currently Available	

All American IPA "American India Pale Ale"	
A Savory Pale Ale that Emphasizes Hop Bitterness and Flavor	
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Samples	
Five 3 oz. Tasters of Our Tun Beers	

SANGRIA

Raspberry Sangria	
Fruit infused red wine with Black-berry Brandy, Razzmatazz, and Pineapple	
Glass	\$10.00
Pitcher	\$35.00

Peach Sangria	
Fruit infused white wine with Peach Schnapps and Pineapple	
Glass	\$10.00
Pitcher	\$35.00

CHAMPAGNE & SPARKLING WINES

Korbel Brut, Sonoma	
Bottle	\$35.00
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Freixenet Condon Negro Brut	
Glass	\$7.00

Moet Imperial, France	
Bottle	\$80.00
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Ca' Furlan Prosecco, Italy	
Bottle	\$32.00

WHITE WINES

White Zinfandel, Sycamore Lane, California	
Glass	\$7.00
Bottle	\$21.00
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Pinot Grigio, Ca'di Ponti, Italy	
Glass	\$9.00
Bottle	\$34.00

Riesling, J. Lohr, Monterey	
Glass	\$8.00
Bottle	\$28.00
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Moscato, Beringer Stone Cellars, Chile	
Glass	\$7.00
Bottle	\$20.00

Sauvignon Blanc, Rayun, Chile	
Glass	\$8.50
Bottle	\$32.00
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Chardonnay, Dante, California	
Glass	\$8.00
Bottle	\$28.00

Pinot Grigio, Bosco Dei Cirmioli, Italy	
Glass	\$7.50
Bottle	\$27.00
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Sauvignon Blanc, Seaglass, Santa Barbara	
Glass	\$9.00
Bottle	\$34.00

Chardonnay, J. Lohr Riverstone, Monterey	
Glass	\$9.00
Bottle	\$34.00

Chardonnay, Simiti, Sonoma	
Bottle	\$43.00
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Chardonnay, Cakebread, Napa	
Bottle	\$70.00

RED WINES

Pinot Noir, Jargon, California	
Glass	\$8.50
Bottle	\$32.00
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Chianti, Ruffino Superiore, Tuscany	
Glass	\$9.00
Bottle	\$34.00

Pinot Noir, Montes, Limited Selection, Chile	
Glass	\$9.00
Bottle	\$36.00
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Merlot, Clos du Bois, Sonoma	
Bottle	\$42.00

Malbec, Phillip Schell, Argentina	
Glass	\$8.00
Bottle	\$32.00
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Syrah, Rayun, Chile	
Glass	\$7.00
Bottle	\$27.00

Montepulciano D'abruzzo, Bosco Dei Cirmioli, Italy	
Glass	\$8.00
Bottle	\$33.00
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Cabernet Sauvignon, J. Lohr, Paso Robles	
Glass	\$10.00
Bottle	\$40.00

Cabernet Sauvignon, Louis Martini, Sonoma	
Glass	\$12.00
Bottle	\$44.00

Cabernet Sauvignon, Rodney Strong, Alexander Valley	
Bottle	\$45.00
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Cabernet Sauvignon, Cakebread, Napa	
Bottle	\$125.00