

## STARTERS

<b>Cream of Crab Soup</b>	
Tender crabmeat, roasted garlic and sherry	
Cup .....	<b>\$6.00</b>
Bowl .....	<b>\$8.00</b>
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<b>Chicken Tenders</b>	<b>\$10.00</b>
Served with fries and your choice of dipping sauce: wing sauce, honey mustard, creamy ranch or blue cheese	
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<b>Roasted Garlic and Sundried Tomato Hummus</b>	<b>\$9.00</b>
With fresh vegetables for dipping and grilled pita	
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<b>Tunion Rings</b>	<b>\$8.00</b>
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<b>Creamy Spinach Dip</b>	<b>\$9.00</b>
Served with house made Tri Color Tortilla Chips	
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<b>Brew House Chili</b>	<b>\$9.00</b>
Waygu beef, onions, IPA, chilies, topped with cheddar cheese and green onions. Served with jalapeño corn muffins	
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<b>Blue Claw Fries</b>	<b>\$12.00</b>
A mountain of French fries covered in melted cheddar jack cheese and super lump crabmeat dusted with Old Bay seasoning	
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<b>Crispy Calamari</b>	<b>\$11.00</b>
Lemon pepper dredge, deep fried Jalapeno and a trio of dipping sauces, chipotle aioli, Cuban tartar and marinara	
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<b>Tun Nachos</b>	<b>\$10.00</b>
Cheddar jack cheese, fresh jalapeños, black beans, sour cream, pico de gallo, scallions, house fried corn chips +Add Chicken or Chili..... <b>\$4.00</b>	
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<b>Soup of the Day</b>	
It's the chef's selection and it's always good!	
Cup .....	<b>\$5.00</b>
Bowl .....	<b>\$7.00</b>
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<b>"Crunchy" Fish Tacos</b>	<b>\$10.00</b>
Three tacos with jalapeño-cabbage slaw, pico de gallo, shredded jack cheese a zesty chipotle aioli and finished with sour cream	
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## TUN WINGS

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

<b>Chipotle BBQ</b>	
A tasty classic, no heat just enough sweet	
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<b>Classic Buffalo</b>	
The original and still a crowd favorite	
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<b>Garlic Parmesan</b>	
A zesty combination of 2 great flavors	
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<b>Inferno</b>	
It's all in the name, hellfire in your mouth	
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## 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

<b>Pub Burger</b>	<b>\$11.00</b>
All natural beef burger with bacon, white American cheese, lettuce, tomato, onion and our housemade burger sauce	
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<b>Turkey Burger</b>	<b>\$12.00</b>
Grilled all white meat turkey with lettuce, tomato and avocado, served with a cranberry-sriracha sauce. Substitute Veggie Burger - No Charge	
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<b>Byob - Build Your Own Burger</b>	<b>\$9.00</b>
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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<b>The Steak House</b>	<b>\$12.00</b>
Peppercorn crusted beef burger with horseradish sauce, cheddar, haystack onions, tomato and cabernet sauce. It's like the greatest steak dinner you've ever had re-incarnated as a burger	
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<b>Farmer Brown</b>	<b>\$13.00</b>
All natural beef burger, an over easy egg, cured bacon, cheddar and crisp lettuce with a dab of chipotle mayo	
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<b>One Tun Burger</b>	<b>\$15.00</b>
16 oz. beef burger with bacon, cheddar cheese and our housemade burger sauce	
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## SANDWICHES

Mushrooms, Fried Onions, Roasted Peppers, Hot Peppers, Lettuce, Tomato \$0.50, Bacon or Extra cheese \$1. All sandwiches are served with chips. Upgrade to: French fries \$2, Onion rings \$4, Sweet potato fries \$3, Side salad \$3

<b>Philly Cheesesteak (or Chicken)</b>	<b>\$12.00</b>
Your choice of grilled, thinly sliced rib eye or chicken steak with your choice of cheese	
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<b>Chicken and Ranch</b>	<b>\$11.00</b>
Grilled chicken on a toasted roll with smoked bacon, avocado, sharp cheddar, lettuce, tomato and a chipotle ranch	
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<b>The Crab Shack</b>	<b>\$13.00</b>
Spiced up fresh crab cake served with Cuban tartar and served with creamy coleslaw. Like a summer beach vacation on a bun!	
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<b>Chicken Parm Sandwich</b>	<b>\$11.00</b>
Fresh breaded chicken breast, mozzarella, marinara sauce on a roll	
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<b>The Reuben</b>	<b>\$12.00</b>
Thinly sliced corned beef with sauerkraut, Swiss cheese and thousand island dressing on grilled rye bread	
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<b>PHD (Piled High and Deep)</b>	<b>\$11.00</b>
Roasted turkey breast, cheddar cheese, bacon, lettuce and tomato on a brioche roll with housemade honey mustard	
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<b>Chicken Pot Pie Sandwich</b>	<b>\$11.00</b>
Breaded chicken cutlet with creamy peas and carrots on a roll	
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<b>Alex's Chicken Salad Sandwich</b>	<b>\$10.00</b>
Tender breast of chicken blended with mayo, red onion, celery and dried cranberries on a Brioche bun with lettuce and tomato	
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<b>Reel Me In Fish N' Chips</b>	<b>\$14.00</b>
Three Alaskan battered cod fillets served with Cuban tartar sauce, crispy fries and our creamy IPA cole slaw	
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## TUN SIGNATURE DISHES

<b>12 Oz. "Peggy Mullen"</b>	<b>\$39.00</b>
Char-grilled NY strip, frizzled onions, French fries, IPA cole slaw +Have It Black N' Blue with Crabmeat and Blue Cheese .....	
	<b>\$7.00</b>
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<b>Boardwalk Crab Cakes</b>	<b>\$24.00</b>
Two lightly fried crab cakes topped with Cuban Tartar and served with creamy cole slaw. Served with French fries	
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## SIDES

<b>Coleslaw</b>	<b>\$4.00</b>
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<b>Chef's Vegetable</b>	<b>\$5.00</b>
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<b>French Fries</b>	<b>\$3.00</b>
+Add Cheese.....	<b>\$2.00</b>
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<b>Tater Tots</b>	<b>\$4.00</b>
+Add Cheese.....	<b>\$2.00</b>
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## SALADS

Can be Gluten Free without croutons or crispy wonton strips. 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

<b>Spinach Salad</b>	<b>\$12.00</b>
Baby spinach, bacon, mandarin oranges, walnuts, red onion, dried cranberries, chopped egg, topped with gorgonzola cheese crumbles and a cranberry-citrus vinaigrette	
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<b>The "Wedge"</b>	<b>\$11.00</b>
Crispy bacon, grape tomato, red onion, blue cheese dressing and blue cheese	
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<b>Classic Caesar</b>	<b>\$11.00</b>
Crisp romaine hearts, fresh grated parmesan and garlic herb croutons with Caesar dressing	
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<b>Asian Chicken Salad</b>	<b>\$13.00</b>
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	
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## SALAD ADDITION

Add to Any Salad:

<b>Grilled Chicken</b>	<b>\$4.00</b>
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<b>Cajun Chicken</b>	<b>\$5.00</b>
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<b>Buffalo Style Chicken</b>	<b>\$5.00</b>
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<b>Salmon</b>	<b>\$7.00</b>
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<b>Shrimp</b>	<b>\$6.00</b>
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<b>Crab Cake</b>	<b>\$8.00</b>
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## KIDS MENU

For our guests 12 and under

<b>Grilled Cheese with Fries</b>	<b>\$6.00</b>
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<b>Chicken Fingers and Fries</b>	<b>\$6.00</b>
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<b>Mac N' Cheese Bites</b>	<b>\$5.00</b>
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<b>Hamburger or Cheeseburger with Fries</b>	<b>\$7.00</b>
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<b>Penne with Marinara or Butter</b>	<b>\$7.00</b>
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<b>Penne with Broccoli</b>	<b>\$8.00</b>
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## DESSERTS

<b>Desserts</b>	
Your server will be glad to give you our selections for the day	
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## COCKTAILS

<b>Dirty Marty</b>	
Hendricks Gin, Dry Vermouth, Blue Cheese Stuffed Olives	
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<b>Manhattan</b>	
Bulleit Bourbon, Sweet Vermouth, Angostura Bitters, Luxardo Cherry	
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<b>Bloody Mary</b>	
Housemade Mary Mix, Cholula, Horseradish, Worcestershire, Absolut, Celery with an Old Bay Rim	
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<b>Old Fashioned</b>	
Buffalo Trace Bourbon, Demerara Syrup, Angostura Bitters, Orange	
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<b>Guava Mojito</b>	
Fresh Mint, Raw Sugar, Cruzan, Guava Rum with Lime and Fresh Strawberry	
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## 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!

<b>Tun Light "Golden Ale"</b>	
A Light Bodied Refreshing Golden Ale with a Low Hop Bitterness	
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<b>Tun Red "Crimson Ale"</b>	
A Medium Bodied Crimson Ale with Hints of Roasted Malt	
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<b>Leather-Neck Stout "Robust Stout"</b>	
A Full Bodied Creamy Ale that Features Flavors of Chocolate Coffee and Roasted Malts	
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<b>Devil Dog Pale "American Pale Ale"</b>	
A Light Bodied Ale that Emphasizes Hop Aroma and Flavor	
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<b>Seasonal Beer</b>	
We brew different Seasonal beers with the change of each Season. Ask Your Server Which One is Currently Available	
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<b>All American IPA "American India Pale Ale"</b>	
A Savory Pale Ale that Emphasizes Hop Bitterness and Flavor	
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<b>Samples</b>	
Five 3 oz. Tasters of Our Tun Beers	
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## SANGRIA

<b>Raspberry Sangria</b>	
Fruit infused red wine with Black-berry Brandy, Razzmatazz, and Pineapple	
Glass .....	<b>\$10.00</b>
Pitcher .....	<b>\$35.00</b>
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<b>Peach Sangria</b>	
Fruit infused white wine with Peach Schnapps and Pineapple	
Glass .....	<b>\$10.00</b>
Pitcher .....	<b>\$35.00</b>
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## CHAMPAGNE & SPARKLING WINES

<b>Korbel Brut, Sonoma</b>	
Bottle .....	<b>\$35.00</b>
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<b>Moet Imperial, France</b>	
Bottle .....	<b>\$80.00</b>
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<b>Freixenet Condon Negro Brut</b>	
Glass .....	<b>\$7.00</b>
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<b>Ca' Furlan Prosecco, Italy</b>	
Bottle .....	<b>\$32.00</b>
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## WHITE WINES

<b>White Zinfandel, Sycamore Lane, California</b>	
Glass .....	<b>\$7.00</b>
Bottle .....	<b>\$21.00</b>
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<b>Riesling, J. Lohr, Monterey</b>	
Glass .....	<b>\$8.00</b>
Bottle .....	<b>\$28.00</b>
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<b>Pinot Grigio, Ca'di Ponti, Italy</b>	
Glass .....	<b>\$9.00</b>
Bottle .....	<b>\$34.00</b>
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<b>Moscato, Beringer Stone Cellars, Chile</b>	
Glass .....	<b>\$7.00</b>
Bottle .....	<b>\$20.00</b>
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<b>Sauvignon Blanc, Rayun, Chile</b>	
Glass .....	<b>\$8.50</b>
Bottle .....	<b>\$32.00</b>
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<b>Pinot Grigio, Bosco Dei Cirmioli, Italy</b>	
Glass .....	<b>\$7.50</b>
Bottle .....	<b>\$27.00</b>
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<b>Chardonnay, Dante, California</b>	
Glass .....	<b>\$8.00</b>
Bottle .....	<b>\$28.00</b>
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<b>Sauvignon Blanc, Seaglass, Santa Barbara</b>	
Glass .....	<b>\$9.00</b>
Bottle .....	<b>\$34.00</b>
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<b>Chardonnay, J. Lohr Riverstone, Monterey</b>	
Glass .....	<b>\$9.00</b>
Bottle .....	<b>\$34.00</b>
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<b>Chardonnay, Simi, Sonoma</b>	
Bottle .....	<b>\$43.00</b>
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<b>Chardonnay, Cakebread, Napa</b>	
Bottle .....	<b>\$70.00</b>
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## RED WINES

<b>Pinot Noir, Jargon, California</b>	
Glass .....	<b>\$8.50</b>
Bottle .....	<b>\$32.00</b>
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<b>Pinot Noir, Montes, Limited Selection, Chile</b>	
Glass .....	<b>\$9.00</b>
Bottle .....	<b>\$36.00</b>
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<b>Chianti, Ruffino Superiore, Tuscany</b>	
Glass .....	<b>\$9.00</b>
Bottle .....	<b>\$34.00</b>
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<b>Merlot, Clos du Bois, Sonoma</b>	
Bottle .....	<b>\$42.00</b>
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<b>Malbec, Phillip Schell, Argentina</b>	
Glass .....	<b>\$8.00</b>
Bottle .....	<b>\$32.00</b>
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<b>Malbec, Kaiken, Argentina</b>	
Glass .....	<b>\$8.00</b>
Bottle .....	<b>\$32.00</b>
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<b>Syrah, Rayun, Chile</b>	
Glass .....	<b>\$7.00</b>
Bottle .....	<b>\$27.00</b>
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<b>Montepulciano D'abruzzo, Bosco Dei Cirmioli, Italy</b>	
Glass .....	<b>\$8.00</b>
Bottle .....	<b>\$33.00</b>
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<b>Cabernet Sauvignon, Dante, California</b>	
Glass .....	<b>\$8.00</b>
Bottle .....	<b>\$28.00</b>
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<b>Cabernet Sauvignon, J. Lohr, Paso Robles</b>	
Glass .....	<b>\$10.00</b>
Bottle .....	<b>\$40.00</b>
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<b>Cabernet Sauvignon, Louis Martini, Sonoma</b>	
Glass .....	<b>\$12.00</b>
Bottle .....	<b>\$44.00</b>
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<b>Cabernet Sauvignon, Rodney Strong, Alexander Valley</b>	
Bottle .....	<b>\$45.00</b>
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<b>Cabernet Sauvignon, Cakebread, Napa</b>	
Bottle .....	<b>\$125.00</b>
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