

## ENTRÉES

All entrees are served with a house salad, rolls & butter, and a choice of any two side selections below.

Jumbo Lump Crab Cakes <i>Two of our homemade cakes served golden brown</i>	22
Pistachio and Basil Butter Crusted Salmon <i>Fillet of atlantic salmon</i>	20
Blackened Grouper Fillet <i>Served with a stone ground mayo</i>	18
Broiled Stuffed Shrimp with Crab Meat <i>Sweet and tender pink gulf shrimp</i>	21
Baked Seafood Sampler <i>Fillet of salmon, jumbo shrimp, scallops, crab cake, and a dungeness crab cluster</i>	35
Almond Encrusted Mahi Mahi Fillet <i>Topped with a warm fruit chutney</i>	20
Nina Capri Crab Cakes <i>Two of our crab cakes layered with honey goat cheese, spinach, and fire roasted bell peppers</i>	23
Flounder Stuffed with Jumbo Lump Crabmeat	19
Coconut Encrusted Tilapia <i>Finished in a warm lime chutney</i>	16
Lemon Pepper Catfish Fillet	15
Flounder Francaise <i>Finished in a lemon, caper, and garlic white wine sauce</i>	16
Terrayaki Glazed Chicken Breast	16
Chicken Breast Stuffed with Crab Meat <i>Finished in a sun-dried tomato, garlic, and artichoke sauce</i>	21

## 1/2 lb. BURGERS

All Burgers are served on a fresh brioche bun and are served with crispy coated french fries

Mushroom, Onion, Bacon, Monterey Jack	12
Pepper Corn & Crumbled Blue Cheese	12
Jamaican Jerk with Goat Cheese	12
Classic Cheeseburger <i>Lettuce, Tomato, Red Onion</i>	12
Bacon Cheeseburger	12

## PASTA

All served with our house salad, roll & butter

Sautéed Seafood Chipino in Marinara <i>Shrimp, scallops, clams, dungeness, and salmon over fresh linguine</i>	29
Jumbo Lobster Ravioli & Sea Scallops <i>Tossed in a sun dried tomato garlic white wine sauce</i>	25
Clams & Linguini <i>Served with Red, White, or Fra Diablo sauce</i>	20
Shrimp Fra Diablo <i>Tender gulf shrimp tossed in a spicy red sauce</i>	21
Chicken Cutlet Parmesean <i>Over a bed of linguini</i>	16
Chicken Franciase over Linguini <i>Finished in a lemon, caper, and garlic white wine sauce</i>	16

## TUNA

All are wild caught sushi grade ahi tuna, served rare or med rare

Pan Seared Wasabi Tuna <i>Served with a sesame ginger soy broth</i>	21
Blackened Tuna <i>Served with a creole mustard sauce</i>	21
Sesame Crusted Tuna <i>Served with a sesame ginger soy broth</i>	21
Jamaican Jerk Grilled Tuna	21
Peppercorn Crusted Tuna <i>Topped with bleu cheese and mushroom stock</i>	21
Honey Jalapeno Glazed Tuna	21

## STEAKS & COMBOS

1/2 lb. Center Cut Filet Mignon	25
12 oz Center Cut New York Strip Steak	23
6oz Flat Iron	18
Fillet and Garlic Butter Shrimp	31
6 oz Flat Iron and Jombo Lump Crab Cake <i>Add a Crab Cake</i>	31 8
<i>Add Garlic Butter Shrimp</i>	7
<i>Add Cheesey Au gratin Sauce</i>	4
<i>Add Dungeness Crab Legs</i>	10

## FRIED SEAFOOD SELECTIONS

All served with house salad, rolls and butter with cocktail and tarter sauce

Jr's Gulf Shrimp <i>20 pcs</i>	15	Lemon Pepper Catfish Fillet	15
Twin Flounder Fillets	14	Fisherman's Feast <i>Shrimp, Scallops, Flounder, Oysters, Crab Cake</i>	22
Long Island Crispy Oysters	17	Pick Any 2 <i>Except Fisherman's Feast</i>	16
Sea Scallops	16	Pick Any 3 <i>Except Fisherman's Feast</i>	20
Crispy Blackened Grouper Fillet	18		

All entrees except pasta are served with any 2

Garlic Mashed Potatoes · Sweet Potato Mash · Vegetable Rice Pilaf · Linguini in Red or White · French Fries · Baked Potato · Dinner Vegetables \*Seasonal\*  
20% gratuity added for parties of 5 or larger

# DINNER AT THE LITTLE TUNA

## APPETIZERS

Chicken Pot Stickers <i>Tossed in a sweet chili and garlic sauce</i>	8
Clams Casino <i>With peppers, celery, onions, and parmesan cheese topped with hickory smoked bacon</i>	9
Bacon Wrapped Sea Scallops <i>Served with a scallion sour cream</i>	11
Spinach and Artichoke Crab Dip	10
Creole Crab Minis <i>Our crab cake (bite size) in a pool of creole lobster bisque</i>	10
Bleu Steak and Bacon Bites <i>Beef tips stuffed with bleu cheese and wrapped in bacon, then broiled and served with a creamy horseradish sauce</i>	10
BBQ Bacon Wrapped Jumbo Shrimp <i>Served over a bed of sautéed spinach</i>	10
Flash Fried Calamari <i>Served with marinara</i>	10
Oysters Rockefeller <i>With sautéed spinach and parmesan cheese</i>	10
Sautéed Little Neck Clams by the Dozen <i>Choose between Red, White, or Fra Diablo style</i>	9
U Peel 'em Shrimp <i>1/2 lb. freshly steamed &amp; dusted in Old Bay. Approx. 20 pcs</i>	9
Coconut Fried Shrimp <i>8 shrimp with a fruit chutney sauce</i>	9

## SOUPS, SALADS, RAW BAR

<b>SOUPS</b>	Cup 4 / Bowl 6
Our Famous Lobster Bisque	
Maryland-Style Crab Soup	
Chicken and Rice Gumbo	
New England Clam Chowder	

## SIDE SALADS

House Salad <i>Baby greens, tomatoes, cucumbers, and chic peas</i>	3
Caesar Salad <i>Romaine hearts tossed in our lime caesar dressing and dusted with grated parmesan</i>	5
Spinach Salad <i>Tossed in our pomegranate vinaigrette with crumbled bleu cheese, candied nuts, and apples</i>	6
Add Grilled Chicken	3
Add Garlic Butter Shrimp	4

## RAW BAR

BUCK-a-SHUCK

Top Neck Clams
Little Necks
Gulf Oysters
Raw Bar Sampler

## TUNA PLATES

<i>Sliced thin and served rare with an assortment of dipping sauces</i>	
Sesame Encrusted	11
Wasabi & Ginger	11
Jamaican Jerk Style	11
Blackened	11
Honey Jalepeno	11

