

DINNER AT THE LITTLE TUNA

APPETIZERS

Chicken Pot Stickers	7
<i>Tossed in a sweet chili and garlic sauce</i>	
Clams Casino	9
<i>With peppers, celery, onions, and parmesan cheese topped with hickory smoked bacon</i>	
Bacon Wrapped Sea Scallops	9
<i>Served with a scallion sour cream</i>	
Spinach and Artichoke Crab Dip	9
Creole Crab Minis	9
<i>Our crab cake (bite size) in a pool of creole lobster bisque</i>	
Bleu Steak and Bacon Bites	10
<i>Beef tips stuffed with bleu cheese and wrapped in bacon, then broiled and served with a creamy horseradish sauce</i>	
BBQ Bacon Wrapped Jumbo Shrimp	10
<i>Served over a bed of sautéed spinach</i>	
Flash Fried Calamari	9
<i>Served with marinara</i>	
Oysters Rockefeller	11
<i>With sautéed spinach and parmesan cheese</i>	
Sautéed Little Neck Clams	12
<i>20 clams sautéed in garlic, lemon, white wine, and crushed red pepper</i>	

SOUPS, SALADS, RAW BAR

SOUPS	Cup 4 / Bowl 5
Our Famous Lobster Bisque	
Maryland-Style Crab Soup	
Chicken and Rice Gumbo	

SALADS

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

RAW BAR

<i>Six to the order, ice cold, and served with cocktail sauce and lemon</i>	
Top Neck Clams	6
Little Necks	6
Oysters Du Jour	9
Raw Bar Sampler	8

TUNA PLATES

<i>Sliced thin and served rare with an assortment of dipping sauces</i>	
Sesame Encrusted	13
Wasabi & Ginger	13
Jamaican Jerk Style	13



ENTREES

Jumbo Lump Crab cakes	24
<i>Two of our homemade cakes served golden brown</i>	
Pistachio and Basil Crusted Salmon	21
<i>Fillet of atlantic salmon</i>	
Sweet Soy & Ginger Grilled Grouper Filet	20
<i>Topped with toasted sesame seeds & scallions</i>	
Broiled Stuffed Shrimp with Crab Meat	23
<i>Sweet and tender pink gulf shrimp</i>	
Baked Seafood Sampler	28
<i>Fillet of salmon, jumbo shrimp, scallops, crab cake, and a dungeness crab cluster</i>	
Almond Encrusted Mahi Mahi Filet	20
<i>Topped with a warm fruit chutney</i>	
Nina Capri Crab Cakes	27
<i>Two of our crab cakes layered with honey goat cheese, spinach, and fire roasted bell peppers</i>	
Flounder Stuffed with Lump Crabmeat	22
Coconut Encrusted Tilapia	20
<i>Finished in a warm lime chutney</i>	
Honey Ginger & Spicy Citrus Glazed Shrimp	21
Chicken Breast	21
<i>Grilled to your liking or layered with goat cheese, spinach, and fire roasted red bell peppers</i>	

PASTA

Sautéed Seafood Chipino in Marinara	24
<i>Shrimp, scallops, clams, dungeness, and salmon over fresh linguine</i>	
Jumbo Lobster Ravioli & Sea Scallops	27
<i>Tossed in a sun dried tomato garlic white wine sauce</i>	

TUNA

<i>All are wild caught sushi grade ahi tuna, served rare or med rare</i>	
Pan Seared Wasabi Tuna	22
<i>Served with a sesame ginger soy broth</i>	
Blackened Tuna	22
<i>Served with a creole mustard sauce</i>	
Sesame Crusted Tuna	22
<i>Served with a sesame ginger soy broth</i>	
Jamaican Jerk Grilled Tuna	22
Peppercorn Crusted Tuna	22
<i>Topped with bleu cheese and mushroom stock</i>	

STEAKS

8 oz Center Cut Filet Mignon	28
12 oz New York Strip Steak	26
<i>Center cut of aged beef</i>	

20% gratuity added for parties of 5 or larger

