

DINNER AT THE LITTLE TUNA

APPETIZERS

Chicken Pot Stickers <i>Tossed in a sweet chili and garlic sauce</i>	7
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>	9
Crab Stuffed Mushroom Caps <i>Finished with a cheesy au gratin topping</i>	8
Toasted Crab Baguette <i>Fresh lump crab meat, artichokes, and monterey jack cheese, baked golden brown and served with marinara</i>	8
Spinach and Artichoke Crab Dip	9
Creole Crab Minis <i>Our crab cake (bite size) in a pool of creole lobster bisque</i>	9
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
Jumbo Shrimp Cocktail <i>Dusted with old bay and cocktail sauce</i>	10
Huge Bowl of Flash Fried Calamari <i>Served with marinara</i>	9
Oysters Rockefeller <i>With sautéed spinach and parmesan cheese</i>	11
Sautéed Little Neck Clams <i>20 clams sautéed in garlic, lemon, white wine, and crushed red pepper</i>	12
Buffalo Style Jumbo Shrimp <i>In a pool of blue cheese sauce</i>	13

SOUPS, SALADS, RAW BAR

SOUPS	Cup 3 / Bowl 5
Our Famous Lobster Bisque	
Maryland-Style Crab Soup	
Chicken and Rice Gumbo	
SALADS	
House Salad <i>Baby greens, tomatoes, cucumbers, and chic peas</i>	2
Side Caesar <i>Romaine hearts tossed in our lime caesar dressing and dusted with grated parmesan</i>	3
Spinach Salad <i>Tossed in our pomegranate vinaigrette with crumbled bleu cheese, candied nuts, and apples</i>	4
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 <i>Two of our homemade cakes served golden brown</i>	24
Pistachio and Basil Crusted Salmon <i>Fillet of atlantic salmon</i>	21
Sweet Soy & Ginger Grilled Grouper Filet <i>Topped with toasted sesame seeds & scallions</i>	20
Broiled Stuffed Shrimp with Crab Meat <i>Sweet and tender pink gulf shrimp</i>	23
Shrimp and Crab Etouffee <i>Smothered in sherry cream lobster stock with sautéed peppers, onions, and celery over brown rice</i>	23
Baked Seafood Sampler <i>Fillet of salmon, jumbo shrimp, scallops, crab cake, and a dungeness crab cluster</i>	28
Broiled Scallops and Crab Au Gratin <i>Finished in creamy, cheesy sauce</i>	21
Ancho Glazed Atlantic Salmon Filet <i>Slightly spicy & smoky sweet flavor</i>	21
Almond Encrusted Mahi Mahi Filet <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>	27
Flounder Stuffed with Lump Crabmeat	22
Coconut Encrusted Tilapia <i>Finished in a warm lime chutney</i>	20
Honey Ginger & Spicy Citrus Glazed Shrimp	21
Baked Crab and Asparagus Casserole <i>Topped with monterey jack cheese</i>	19
Chicken Breast <i>Layered with goat cheese, spinach, and fire roasted red bell peppers</i>	20

PASTA

Sautéed Seafood Chipino in Marinara <i>Shrimp, scallops, clams, dungeness, and salmon over fresh linguine</i>	24
Jumbo Shrimp Scampi over Fresh Linguine <i>In a splashy garlic white wine sauce</i>	23
Jumbo Lobster Ravioli & Sea Scallops <i>Tossed in a sun dried tomato garlic white wine sauce</i>	27

TUNA

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

LOBSTER

½ Pound Brazilian Tail with Butter & Lemon	30
Stuffed Lobster Tail <i>Stuffed with jumbo lump crab meat</i>	39

STEAKS & COMBOS

8 oz Center Cut Filet Mignon	26
12 oz New York Strip Steak <i>Center cut of aged beef</i>	24
Filet Mignon & Jumbo Lump Crab Cake	35
New York & Jumbo Stuffed Shrimp <i>Shrimp are stuffed with jumbo lump</i>	39
Classic Surf & Turf <i>Half pound lobster tail & half pound fillet mignon</i>	47

PICK A SIDE

<i>All entrees come with sautéed vegetable of the day and a choice of the following</i>	
Roasted garlic mashed potato	
Vegetable rice pilaf	
Sweet mashed potato	

