# **DINNER** AT THE LITTLE TUNA

## APPETIZERS

Chicken Pot Stickers 8
*Tossed in a sweet chili and garlic sauce*

Clams Casino 11
*With peppers, celery, onions, and parmesan cheese topped with hickory smoked bacon*

Bacon Wrapped Sea Scallops 13
*Served with a scallion sour cream*

Spinach and Artichoke Dip 12

Creole Crab Minis 13
*Our crab cake (bite size) in a pool of creole lobster bisque*

Bleu Steak and Bacon Bites 12
*Beef tips stuffed with bleu cheese and wrapped in bacon, then broiled and served with a creamy horseradish sauce*

BBQ Bacon Wrapped Jumbo Shrimp 13
*Served over a bed of sautéed spinach*

Flash Fried Calamari 13
*Served with marinara*

Oysters Rockefeller 13
*With sautéed spinach and parmesan cheese*

Sautéed Little Neck Clams 15
*20 clams sautéed in garlic, lemon, white wine, and crushed red pepper*

U Peel 'em Shrimp 14
*20 tender gulf shrimp steamed in old bay, served with cocktail sauce and lemon*

## SOUPS, SALADS, RAW BAR

### SOUPS

Cup 4 / Bowl 5

Our Famous Lobster Bisque
Maryland-Style Crab Soup
Chicken and Rice Gumbo

### SALADS

House Salad 5
*Baby greens, tomatoes, cucumbers, and chic peas*

Side Caesar 7
*Romaine hearts tossed in our lime caesar dressing and dusted with grated parmesan*

Spinach Salad 8
*Tossed in our pomegranate vinaigrette with crumbled bleu cheese, candied nuts, and apples*

### RAW BAR

*Six to the order, ice cold, and served with cocktail sauce and lemon*

Top Neck Clams 8

LIttle Necks 8

Oysters Du Jour 10

Raw Bar Sampler 8

### TUNA PLATES

*Sliced thin and served rare with an assortment of dipping sauces*

Sesame Encrusted 15

Wasabi & Ginger 15

Jamaican Jerk Style 15

*20% gratuity added for parties of 5 or larger*

the little TUNA

## ENTREES

Jumbo Lump Crab cakes 26
*Two of our homemade cakes served golden brown*

Pistachio and Basil Crusted Salmon 24
*Fillet of atlantic salmon*

Blackened Grouper Filet 25
*Served with a stone ground mayo*

Broiled Stuffed Shrimp with Crab Meat 27
*Sweet and tender pink gulf shrimp*

Baked Seafood Sampler 33
*Fillet of salmon, jumbo shrimp, scallops, crab cake, and a dungeness crab cluster*

Almond Encrusted Mahi Mahi Filet 25
*Topped with a warm fruit chutney*

Nina Capri Crab Cakes 28
*Two of our crab cakes layered with honey goat cheese, spinach, and fire roasted bell peppers*

Flounder Stuffed with Lump Crabmeat 27

Coconut Encrusted Tilapia 24
*Finished in a warm lime chutney*

Honey Ginger & Spicy Citrus Glazed Shrimp 25

Chicken Breast 21
*Grilled to your liking or layered with goat cheese, spinach, and fire roasted red bell peppers*

## PASTA

Sautéed Seafood Chipino in Marinara 31
*Shrimp, scallops, clams, dungeness, and salmon over fresh linguine*

Jumbo Lobster Ravioli & Sea Scallops 33
*Tossed in a sun dried tomato garlic white wine sauce*

## TUNA

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

Pan Seared Wasabi Tuna 27
*Served with a sesame ginger soy broth*

Blackened Tuna 27
*Served with a creole mustard sauce*

Sesame Crusted Tuna 27
*Served with a sesame ginger soy broth*

Jamaican Jerk Grilled Tuna 27

Peppercorn Crusted Tuna 27
*Topped with bleu cheese and mushroom stock*

## STEAKS

*Served with our house salad*

8 oz Center Cut Filet Mignon 33

12 oz New York Strip Steak 29
*Center cut of aged beef*

Grilled Fillet of Flat Iron Topped with Brandied Mushrooms 23

*20% gratuity added for parties of 5 or larger*

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