

LUNCH MENU

Our fish is fresh! That means there may be bones or shells present in a dish. We do our best to minimize this occurrence.

STARTERS

Fat Tuna Sesame* - \$10.59

fresh sushi grade Ahi Tuna sesame seared with
Cucumber salad, ginger and soy sauce

PEI Mussels - \$10.99

Sautéed in garlic and herbs with your choice of white wine or
red sauce, served with Garlic toast

Blackened Tuna Bites*- \$9.99

Blackened Tuna with mustard sauce and Pico de gallo

Crispy Fried Calamari - \$10.99

Served with sweet cherry peppers and spicy marinara

Chicken Wings - \$9.99

Fried and tossed in your choice of BBQ, Thai Chili, or buffalo
served with ranch or bleu cheese dressing

Fat Tuna Nachos- \$9.99

Nachos topped with Blackened tuna, cheese sauce,
Lettuce, fresh salsa, avocado and sour cream

Hurricane Shrimp - \$9.99

Golden fried and tossed in a chili sauce,
served on a bed of seaweed salad

Buffalo Oysters or Shrimp-\$9.99

Fried oysters or shrimp tossed in buffalo sauce
Served on a bed of coleslaw with blue cheese

Spicy Blue Crab Casserole - \$10.59

Blue crab, cream cheese, roasted peppers, spinach and
artichoke hearts, served with Tortilla chips

Oysters Chesapeake - \$12.99

Topped with crab imperial and
baked to perfection

Coconut Shrimp -\$10.99

Coconut crusted Shrimp deep fried to perfection in a sweet Thai chili
pineapple sauce

Oysters Rockefeller - \$12.99

Topped with creamy spinach, gruyere cheese and a hint of pernod
baked to perfection

Soups & Salad

She Crab or Soup of the day

Cup-\$4.99 Bowl-\$6.99

Salads served with Balsamic Vinaigrette, 1000 island, Blue Cheese, Ranch, Caesar or Oil & Vinegar

*Tuna or salmon Salad - \$11.99

Tuna or salmon grilled or blackened with crisp greens
Pineapple, cucumbers, dried cranberries, caramelized pecans
And Tomatoes

Fat Tuna Entrée Salad - \$8.59

Chopped crisp lettuce with applewood bacon,
tomato, avocado, cucumbers, black olives,
red onion, pecans and bleu cheese crumbles and croutons

Wedge Salad-\$7.99

Iceberg topped with bacon, cucumber, red onion,
tomato, Blue cheese dried cranberries, black olives, croutons
And caramelized pecans

Classic Caesar Salad - \$7.99

Fresh Romaine served with Caesar dressing,
topped with house made croutons and
shredded parmesan cheese

Garden salad \$3.99

Mixed greens with tomato, cucumber, red onion, carrots and croutons

Add to any salad

Chicken \$4

Tuna*, Salmon, Shrimp or Steak *for \$7

Crab Cake \$10.99

FRY BASKETS

Served with fries and slaw

Flounder- \$10.99

Shrimp- \$11.99

Scallops- \$11.99

Oyster- \$11.99

Chicken- \$9.99

Fresh Catch of the day

Prepared Pan-seared, Blackened, Grilled or broiled
Served with potato or rice and vegetable of the day
with choice of Brazilian Mustard, Citrus Beurre Blanc, Asian or Mango Salsa

TUNA*
\$11.99

SALMON
\$11.99

MAHI MAHI
\$11.99

Add a side house salad to any Entrée for \$3.99

*Tuna and oyster may be served raw, and steaks are cooked to order.

Consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Fat Tuna Specialties

All Sandwiches served with fries and Cole slaw
Add a side house salad to any Entrée for \$3.99

Chicken Sandwich-\$10.99

Fried or grilled Chicken with lettuce, tomato, red onion, avocado, pickle and Bistro Sauce
American, Cheddar or Swiss

Fish Tacos - \$10.59

Two soft tortillas with Blackened Tuna topped with lettuce, tomato salsa, sour cream, cheddar and avocado

American Classic Cheeseburger* - \$11.59

1/2 pound grass fed beef with lettuce, tomato, onion your choice of American , Swiss or Cheddar Cheese

Po Boy - \$11.99

Your choice of fried Oysters, Flounder or Shrimp on a warm roll or warm tortilla
topped with lettuce, tomato and our special Bistro sauce

Grouper Reuben - \$11.99

Fried or blackened Grouper filet topped with coleslaw, Swiss cheese, and Thousand Island dressing served on rye
bread

Crab Cake Sandwich - \$12.99

Our blend of all -natural crab and seasonings on a soft roll, served with our special Bistro sauce

Williamsburg Style Shrimp n' Grits-\$11.99

Sautéed jumbo shrimp in a Tasso Ham Gravy over cheesy grits , served with a garden salad

Chicken and Shrimp-\$10.99

Sautéed pepper crusted Chicken and jumbo shrimp with Surry ham, peppers and mushrooms over cheesy grits

Shrimp & Scallop pasta-\$12.99

Shrimp and scallop sautéed in garlic, olive oil, white wine and tomato cream with garlic crostini

Garden Pasta - \$11.99

Sautéed mushrooms, garlic, zucchini, red pepper, roasted tomatoes and spinach sautéed in olive oil, pesto
and marinara, served over linguine topped with grated parmesan cheese with garlic crostini

NY Strip* - \$25.99

14 oz Certified Black Angus NY Strip loin wood grilled with drunken mushrooms
Served with potato and vegetable

Lobster Tail \$23.99

Broiled 6oz lobster tail with starch and vegetable served with lemon and drawn butter

SEAFOOD RAW BAR

Oyster* on the half shell

Ask server about our local Oyster farmer selections

Clams* on the half shell

\$8.99 / half dozen \$12.99 / dozen

Peel n' Eat Shrimp with lemon

1/2 pound - \$11.99 1 pound - \$18

Mussels with lemon

Steamed - \$10.99

Steamship

Shrimp, Clams and Mussels
with corn, potatoes, Surry sausage, carrots, onions, celery,
in citrus Old Bay garlic butter
\$18.99-small \$25.99

Crab leg Steamship

1pound crab legs with corn, potatoes, Surry sausage, car-
rots, onions, celery,
in citrus old bay garlic butter
\$29.99

Fat Tuna Barge

Lobster Tail, Snow crab, Shrimp, Clams and Mussels
with corn, potatoes, Surry sausage, carrots, onions, celery,
In a lemon Old Bay garlic butter
\$59.99

**We try to find the freshest and most natural sustainable local ingredients available
Farm to table, sea to plate**

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