



**Serving Lunch & Dinner • Sunday Brunch Buffet**  
**Appetizers**

- Asian Twist Shrimp** . . . . . \$11  
Coconut & cashew tempura-battered gulf shrimp, flash fried & served with a sweet & spicy dipping sauce.
- Tuna Tataki** . . . . . \$9  
Sesame-crusting tuna just seared. Served with Asian slaw, pickled ginger, wasabi and soy glaze.
- Our Famous Mike's Waffle** . . . . . \$13  
Beer-battered waffle-cut fries, topped with sautéed shrimp and lump crab mounded with melted Cheddar Jack cheese, seasoned with JO Seafood Seasoning and served with roasted garlic ranch or chipotle dipping sauce.

**Salads**

*Top your salad with grilled chicken, grilled shrimp or any one of our daily fresh fish choices for an additional charge.*

- Granny Smith Salad** . . . . . \$7  
Mixed greens with fresh Granny Smith apples, red grapes, shredded white Cheddar cheese, toasted walnuts and our Wild Berry Vinaigrette.
- Marcus Brutus** . . . . . \$7  
Crisp greens with tomatoes, cucumbers, carrots, peppers, onions, bacon and fresh corn tossed with our special Gorgonzola dressing.

**Entrées**

- Pistachio Chicken** . . . . . \$14  
Boneless breast coated with toasted pistachios sautéed and finished with roasted garlic cream sauce, served with our roasted garlic mashed potatoes and a side.
- Linguine di Mare** . . . . . \$22  
Fresh crab, shrimp and scallops sautéed with fresh herbs, white wine and garlic, finished with your choice of our fresh marinara, roasted garlic cream sauce or our white garlic butter, then topped with fried fresh calamari and a side of grilled garlic bread.
- Grrrrreat Grouper** . . . . . \$18  
Grouper filet coated with Kellogg's Frosted Flakes, flash-fried and drizzled with sweet & spicy tiger sauce served with roasted garlic mashed potatoes and a side.
- Cedar Salmon** . . . . . \$19  
Cedar-plank-roasted salmon filet basted with our special soy maple glaze served over eda mame with fresh vegetable medley.
- Sea Scallops** . . . . . \$19  
If you like scallops you'll love these. We use only the best and freshest jumbo sea scallops we can get, broiled with real butter, and then topped with cream Fontina cheese. Served with roasted garlic mashed potatoes and fresh vegetable medley.

**Dessert Features**

- Fat Tuna's Famous Carrot Cake** . . . . . \$6  
For those that don't even like carrot cake. An age-old recipe we found on Ebay, baked golden brown, then soaked with a sweetened buttermilk glaze and lathered with our Grand Marnier orange cream cheese frosting served with cinnamon ice cream.

*Menu & prices are subject to change without notice.*

**Route 26 • 3 miles west of Bethany Beach**  
**302-541-8200 • Open Year-Round**