

A LITTLE BIT ABOUT THE TUNA (if you care)

First of all I would like to thank you very much for your business, (for those of you who have not visited us yet thanks for considering it, I promise you won't be sorry).

A little bit about our background: My name is Steve Parrill; I am President of the Fat Tuna Group Inc., which owns and operates the restaurant. Me, my wife, Michelle, and my Dad, (Carl, or more commonly called "Pops" by the staff), along with a great staff are responsible for the day-to-day operations of the restaurant. I serve as the director of operations, my wife Michelle, who I'm sure many of you have seen in the dining room (she looks a lot better than me), is our dining room manager, as well as our marketing manager. My dad who never misses a day, and can most often be found at the restaurant during the day does a little bit of everything and is a very important part of our daily operation. There are several other family members involved as well, my cousin Lori who is a very successful interior designer in the Philadelphia area is responsible for our decor, and its upkeep. She was a very important part of our design and building process, and is crucial in keeping the restaurant looking as great as it does. My Mother (Colleen) helps out from time to time as well, although she prefers to relax at home with a good book and away from my Dad, she helps out hosting and in the kitchen when we need her. Other family members that were very important in the restaurant's success were my Aunt Liz and her husband Bas, who are both very successful real estate agents. Also my cousin David, who resides in CA, and is a very successful surgeon. Without this group of people, and their support and dedication my dream would never have come true, and I can never thank them enough for it.

I am a '94 graduate of the Culinary Institute of America, and I have an extensive background in the restaurant industry. Starting at age 14, I was a dishwasher at a small seafood restaurant in my hometown of Hanover, PA. From then till now, I have covered just about every possible position there is from server to executive chef. I have worked in privately owned restaurants and also worked for some of the popular franchises gaining valuable experience from both sides. I even met my wonderful wife at a restaurant where we both worked. The most important things I learned in all my positions were the importance of customer service, and respecting and appreciating the team around you. Everything else seems to fall in place if you stand behind those two principles.

In our short time here, we have developed a very loyal customer base, and we've made some great friends. I'm so glad to be part of this wonderful community. It's our promise to bring you the best dining experience possible. My background as a chef demands that only the freshest possible ingredients are used in our kitchen. We buy the freshest possible seafood, and meats available. If something is not right when it comes in the door, we do not accept it; that is our commitment to you. I am proud to say that we have one

best kitchen staffs at the beach. They take pride in what they serve, and I take pride in them. Great food is only part of the experience at The Tuna. We couldn't make any of it happen without our incredible dining room staff. I think you'll agree that we have some of the best servers around; we constantly get compliments from guests praising their service. If you're a customer, thank you very much for your business; we hope to see you again. If you haven't visited us yet, give us a try; you won't be disappointed, I promise. Hopefully every visit you have is a great one, but we know that things aren't always perfect. If there is ever anything that you need, or if you have comments or suggestions please don't hesitate to ask for Michelle or me. We want to make sure you leave happy, and we'll do whatever it takes. Also, please feel free to email any questions, concerns or compliments to us, we would be happy to hear from you. Postmaster@thefattuna.com
Steve Parrill

RESERVATIONS

We take reservations for parties of 8 or more. Please call and ask for a manager. We will be happy to accommodate you.

CATERING MADE EASY

Call us for all your catering needs. We do on and off premises catering. We will accommodate your group, whatever your function may be.

FUNDRAISERS

If you are in need of a fundraiser for a school, church, community group, or a benefit, please give us a call. We have a program to help you raise money. We take pride in helping the community!



DIRECTIONS FROM ROUTE 1

Turn at Route 26 (at Totem Pole), Continue on Route 26 WEST for approximately 2 1/2 miles, Located Directly across from the Millville Fire Company

319 Atlantic Ave Millville DE

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Starters

Mike's Waffle
Waffle cut fries smothered with lump crab, shrimp, and cheddar jack cheese served with chipotle dipping sauce 12.

Coastal Calamari
Fresh Tender Calamari lightly seasoned then fried until golden served with pomodoro sauce and lemon pesto aioli 8.

Tuna Sate
Cilantro dusted ahi tuna skewers with siracha, sweet chili, and hoisin sauces 8.

Gulf Steamed Shrimp
Large shrimp steamed in Dog Fish Head Ale served with cocktail sauce 11.

Salads

Marcus Brutus ET TU BRUTE
Crisp greens, tomatoes, cucumbers, carrots, peppers, onions, bacon, and corn with gorgonzola ranch 6.

Granny Smith Salad
Mixed greens, apples, toasted walnuts, grapes, & white cheddar cheese, served w/ wild berry vinaigrette 6.

Hand Picked Seasonal Greens
Served w/ choice of dressing 5.

Roasted Garlic Ranch, Wild Berry Vinaigrette, Gorgonzola, Sherry Vinaigrette

Add Your Choice
Of Grilled Tuna, Chicken, or Shrimp 6.

Sides

Mashed Potatoes ~ Fries ~ Penne Marinara ~
Shoepeg Corn ~ Green Beans ~ Cole Slaw ~
Vegetable of the Day

Entrees

Phat Tuna
10oz Fresh Yellowfin Tuna dusted with fresh herbs, pan seared, drizzled with mango majo served with roasted garlic mashed potatoes and choice of one side 23.

Delmarva Delmonico
20oz bone in Ribeye Steak topped with wild mushroom demi-glaze, served with roasted corn scallion mashed potatoes and choice of one side 28.

Cadillac Cakes
Lump Crab and Lobster Cakes served with roasted pepper aioli and wasabi cream sauce. Choice of two sides 23.

Pistachio Chicken
Boneless Breast of Chicken coated with toasted pistachios finished with a roasted garlic cream sauce, served with roasted garlic mashed potatoes and choice of one side 14.

Apple Wood Chops
Smoked boneless Pork Chops with apple wood-honey barbeque served with cheddar mashed potatoes and choice of one side 13.

Las Vegas Strip
14oz Strip with Black Jack bourbon demi-glaze & tumbleweed onions, garlic mashed potatoes and choice of one side 25.

Strip and Surf
7 oz Strip Steak with a single Cadillac Cake. Choice of two sides 24.

Pasta Capone
Penne Pasta with grilled chicken, Italian sausage, roasted peppers, capers, portabella mushrooms and sauce Diavola. Served with grilled garlic bread 15.

Linguini di Mare
Lobster, Shrimp, Scallops, and Calamari sautéed with fresh herbs, finished with garlic cream sauce over linguini. Served with grilled garlic bread 21.

Hand Breaded

Served with Cole Slaw and Fries. Your Choice of Tartar or Cocktail Sauce.

Mike's Tortilla Shrimp
Large Gulf Shrimp in a light tortilla coating 13.

Oysters
Select Oysters with cornmeal coating 14.

Sea Scallops
Mike's tortilla coating 13.

Trio
Shrimp, Scallops, Oysters 16.

Sandwiches

Served with choice of 1 side.

Ahi Tuna
Blackened or broiled, served on grilled garlic bread with wasabi mayo 10.

Angus Burger
10 oz of Certified Angus Beef with munster cheese and apple wood smoked bacon served on a bakery kaiser with chipotle mayo 9.

Aunt Guidos
Grilled chicken with roasted peppers, portabella mushrooms, and provolone, served on a focaccia roll with lemon pesto mayo 8.

Tiny Tunas

Served with Fries and Ice Cream 5.

Bob's Krabby Patty- 5oz Burger
Chicken Little Chicken Strips
Little League Corn Dogs
Smuckers Peanut Butter and Jelly
Minnow's Macaroni and Cheese
Mostaccioli Marinara

Desserts

White Chocolate Macadamia Nut Brownie Ala Mode
Wildberry Cobbler Ala Mode
Chunky Monkey Bananas Foster