

**TOMMY'S**



729 Main Street  
Reedville, Virginia 22539  
804-453-4666

*Northern Neck Style Seafood & Steaks*

## ***Restaurant Hours***

***Wednesday, Thursday & Sunday  
5:00 p.m. ~ 9:00 p.m.***

***Friday & Saturday  
5:00 p.m. ~ 10:00 p.m.***

***Welcome To Reedville, Virginia***

# TOMMY'S WINE LIST

## Whites

*Dry Creek Chardonnay, California*

*Full of tropical pineapple and golden apple aromas and flavors.  
It has good, balanced acidity, and a clean, crisp finish*

**Bottle**

**\$24.75**

*Feudi di Romans Pinot Grigio, Italy*

*Fresh citrus, floral aromas; pleasing and lively on the palate*

**\$21.25**

*Villa Maria Sauvignon Blanc, New Zealand*

*Crisp and fresh, with kiwi, gooseberry, and mineral flavors*

**\$21.25**

*Dr. L. Riesling, Germany*

*Bright Peach and Apricot fruit with a burst of zesty acidity. Off-dry  
and extremely refreshing*

**\$19.50**

*Ken Forrester, Petit Chenin, South Africa*

*Delightful rich fruit character, with fresh, ripe melon and  
honeysuckle. A mellow round mild palate and refreshing long finish*

**\$21.25**

*Jim Jim White, Australia*

*(Blend of Viognier & Verdehlo)*

*Crisp and clean with vibrant notes of apple and pear with hints of honey.  
Bright acidity and long finish*

**\$20.50**

## Reds

*Wishing Tree Shiraz, Australia*

*Delicious red and black fruit characters and enticing spice and pepper nuances*

**\$21.25**

*Fossi Chianti, Italy*

*Full-bodied and quite intense, with black cherry and violet*

**\$21.25**

*Hess Select Cabernet Sauvignon, California*

*Juicy and fresh, with blackberry and cassis fruit, sweet smoke  
and a chocolaty finish*

**\$25.00**

*Heron Pinot Noir, California*

*Well-balanced, neatly textured, firm & delicate with plum & strawberry aromas*

**\$21.25**

*Heron Merlot, France*

*Soft and endearing, the ripe and fruit-forward Merlot is a good solid  
example of this varietal. Dried cherries and blackberries with a  
wonderfully balanced finish*

**\$21.25**

## House Wine By The Glass

Glass ~ \$4.25

½ Liter ~ \$11.50

Liter ~ \$22.00

*Chardonnay ~ White Zinfandel ~ Pinot Grigio  
Merlot ~ Cabernet Sauvignon*

**Select Pinot Noir ~ \$6.25** (per glass not available in ½ or full liters)

*Tommy's selects the best wines available at an affordable price. Our "by the glass" selection may vary. If Vintner or Region is important to you, please feel free to ask your server or bartender for this week's selections.*

BEER ~ Draft Bud Lite ~ \$2.75

Miller Lite, Odouls, Bud, Bud Light, Coors Light, Busch Light, Michelob Light,  
Michelob Ultra ~ \$3.50

Sam Adams, Amstel Light, Bass Ale, Corona, Heineken, Killian's Real ~ \$4.00

07/08 revision

## Sandwiches

**Hamburgers ~ \$8.00**

**Oyster Po Boy (Seasonal) ~ \$14.00**

**Crab Cake ~ \$10.00**

**Fried Fish ~ \$8.00**

**Fried Soft Shell Crab (Seasonal) ~ \$9.00**

**Grilled Chicken Club ~ \$12.00**

**Steak & Cheese ~ \$13.00**

**Add: American, Cheddar, Swiss, Jack, Bacon, Mushroom,  
Bell Peppers or Sautéed Onions ~ \$1.00 each**

**All Sandwiches Served With Lettuce, Tomato, Onion,  
Pickle  
AND French Fries**

## Homemade Desserts

**Selections vary, please ask your server for today's choices.**

## Soft Drinks ~ \$3.00

**Coke, Diet Coke, Sprite, Ginger Ale, Coffee, Hot Tea and  
Iced Tea (Sweetened or Unsweetened)**

**"Split Plate Charge (\$3.00)"**

**18% gratuity on tables of 8 or more persons ~ please!**

## Appetizers

**Petit Crab Cakes ~ \$10.00 ~ (3)**  
*Served with tartar, cocktail or Remoulade sauce*

**Fried Oysters (Seasonal) ~ \$10.00**  
*Served with tartar or cocktail sauce*

**Steamed Spiced Shrimp (1/2 lb.) ~ \$9.00**

**Calamari ~ \$7.00**

**Crab & Spinach Dip ~ \$7.00**

**Onion Rings ~ \$9.00**

**Homemade Soup Of The Day ~ \$6.00 (Bowl) \$4.50 (Cup)**

## Salads

**Caesar with Grilled Jumbo Shrimp ~ \$18.00**

**Caesar with Grilled Chicken Breast ~ \$15.00**

**Large House Salad with Grilled Rockfish ~ Market Price**

**Greek Salad ~ \$9.00**

**Caesar Salad ~ \$6.00**

**Lettuce Wedge with Maytag Blue Cheese Crumbles ~ \$5.00**

**House Salad ~ \$4.00**

**\*\* Salad Dressings Include:**

**House, Blue Cheese, Ranch, French, Greek, Caesar,  
Parmesan Peppercorn \*\***

# ENTREES

**\*\*All Entrees Served With House Salad And Choice  
Of One Side\*\***

## STEAK

Delmonico ~ \$28.00  
Filet ~ \$30.00  
NY Strip ~ \$28.00  
Sirloin ~ \$24.00  
Chopped Steak ~ \$14.00

**Add: Sautéed onions (\$3.00), mushrooms (\$4.00) or bell  
peppers (\$4.00)**

~~~~~

**Very Rare ~ Dark red cool center**  
**Rare ~ Dark red warm center**  
**Medium Rare ~ Bright red center**  
**Medium ~ Pink to rosy center**  
**Medium Well ~ Very little to no pink**  
**Well Done ~ No color & Not Guaranteed**

~~~~~

**New Zealand Rack of Lamb ~ \$27.00**

**Large Center Cut Frenched Bone Pork Chop ~  
\$17.00**

**Pan Seared Calf's Liver ~ \$16.00**  
(With Bacon & Onions)

**Grilled Chicken Breast ~ \$14.00**

## Seafood

**Flounder** (Fried or Broiled) ~ **\$18.00**

**Rockfish** (Fried, Grilled or Broiled) ~ **\$Market Priced**

**Fried Catfish** ~ **\$16.00**

**Fried Oysters** (Seasonal) ~ **\$21.00**

**Scallops** (Fried or Broiled) ~ **\$24.00**

**Jumbo Shrimp** (Fried or Broiled) ~ **\$22.00**

**Crab Cakes** (Sautéed) ~ **\$22.00**

**Fried Soft Shell Crabs** (Seasonal) ~ **\$Market Price**

## Chef's Suggestions

**Fried Seafood Platter** ~ **\$28.00**

**Flounder, Crab Cake, Jumbo Shrimp, Scallops, and  
Oysters (In Season) or Soft Shell Crab (In Season)  
(Also Offered Broiled)**

**Coconut Shrimp** ~ **\$24.00**

**Baked Rockfish** ~ **\$Market Price**  
**With Bacon, Onions & Potatoes**

**Flounder Imperial** ~ **\$24.00**

**Sides** ~ **\$4.00**

**Potato Of The Day**