

BIG FISH BOARD

SUNDAY JULY 16TH, 2017

FRESH RAW SHELLFISH	EACH	HALF	DOZEN	RAW BAR SPECIALS	
Bourbon Creek (York River, VA)	2.50	13.95	26.95	Steamed & Chilled 16/20 Gulf Shrimp	
38° North (Point Lookout, MD)	2.50	13.95	26.95	<i>Served in the shell with old bay & cocktail sauce</i>	
Wild Ass Ponies (Assateague Bay, MD)	2.50	13.95	26.95	½ lb - \$12.95	1lb - \$22.95
Summerside (Prince Edward Island, Can)	2.50	13.95	26.95	Fresh Maryland Jumbo Lump Blue Crab Cocktail	
Great White (Cape Cod, MA)	2.50	13.95	26.95	<i>From Hooper's Island, MD served with old bay, drawn butter & mustard sauce</i>	
Oyster Combo (Chef's Choice)		13.95	26.95	18.95	
Middle Neck Clams (Chester River, MD)		6.95	12.95	Steamed Colossal U-10 Gulf Shrimp	
Big Fish Cold Seafood Platter				<i>Chilled, peeled & deveined with old bay & cocktail sauce</i>	
<i>Bourbon Creeks, Middle Neck Clams, steamed & chilled 16/20 Shrimp Cocktail and chilled Maine Lobster served with cocktail, mustard sauce, lemon and daily mignonette</i>				3.00/ea. 16.95/half doz. 32.95/doz.	
34.95 (2-3 people) 62.95 (4-6 people)				Half Dozen Oysters & Jumbo 16/20 Gulf Shrimp (6)	
<i>All shellfish is shucked fresh to order</i>				<i>Bourbon Creeks & Jumbo shrimp, served chilled with cocktail, old bay & our daily mignonette</i>	
				19.95	

SEASONAL DRAFT BEERS	FEATURED COCKTAILS	FLAVORED HOUSE MADE LEMONADES 4.5
Leinekugel Summer Shandy 5.75	Blueberry Lemonade 8	Strawberry, Mango, <u>OR</u> Peach Free Refills
Dogfish Head Romantic Chemistry 6.5	Absolut Pear-Tini 8	
	NEW! PINEAPPLE-COCONUT SELTZER 2.95	
	Zero Calories Free Refills	

DAILY SOUPS & CHOWDERS 6.75
Maryland Crab
Cream of Crab

STARTERS

Local Beefsteak Tomato Caprese , New Jersey vine-ripened beefsteak tomatoes, fresh mozzarella, basil, imported balsamic reduction	9.95
Watermelon Arugula Salad , arugula, watermelon, Roma tomatoes, feta cheese, toasted pine nuts, maple walnut vinaigrette	8.95
Baby Seafood Cakes , a blend of bay scallops, gulf shrimp, and blue crab, broiled and served with homemade tartar sauce	10.95
Chilled Sesame Seared Ahi Tuna , sushi grade sliced yellow fin tuna, wonton chips, seaweed salad, Sriracha and wasabi aioli	14.95
Pan Seared Gulf Coast Bourbon Shrimp , served with a Thai chili glaze	9.95
Lobster Parmesan Spinach Dip , served with tortilla chips	10.95
Baked Oysters, "Big Fish Style" our signature blend with mushrooms, bacon & smoked Gouda	½ doz. 13.95/doz. 26.95
Baked Oysters Rockefeller , traditional blend with a splash of Sambuca	½ doz. 13.95/ doz. 26.95

DAILY FRESH FISH			
Maryland Rockfish	Florida Red Snapper	Australian Sea Bass	Carolina Mahi
Wild Alaskan Sockeye Salmon	Costa Rica Tilapia	Gulf Coast Yellowfin Tuna	
North Atlantic Swordfish	Scottish Salmon	Alaskan Halibut	
<i>(All of our fish is served fresh, never frozen!!!)</i>			

ADD ON A 7OZ LOBSTER TAIL TO ANY ENTRÉE FOR \$17.95

ENTRÉE SPECIALS

Broiled Chesapeake Bay Jumbo Lump Crab Cakes , served with homemade tartar sauce and a choice of 2 sides	25.95
Lemon-Dill Crusted Alaskan Halibut , over saffron rice and grilled asparagus, with cucumber-tzatziki sauce	27.95
Key Lime Crusted Gulf Coast Yellowfin Tuna , shrimp risotto, grilled asparagus, mango coulis	24.95
Surf n' Turf , 7oz broiled lobster tail & 6oz Filet Mignon, served with demi-glace, drawn butter and choice of 2 sides	39.95
Wild Alaskan Sockeye Salmon , served medium rare, over shrimp risotto and grilled asparagus with roasted sweet corn-avocado salsa	26.95
Grilled North Atlantic Swordfish , over a grilled portabella with sautéed spinach, shallots, creamy shrimp scampi and linguini	24.95
Aged Balsamic n' Herb Glazed Australian Sea Bass , shrimp risotto, sautéed spinach, tomato-basil beurre blanc, bruschetta	23.95
Grilled Soy-Sesame Glazed "Day Boat Scallops" , Peruvian shrimp fried rice, steamed spring vegetables, crispy wontons	26.95
Blackened Louisiana Catfish , shrimp-andouille orzo, grilled asparagus, ravigote sauce	19.95
Pecan Crusted Alaskan Halibut , topped with lemon mascarpone crème and mango papaya salsa, over sweet potato mash and 1 side	27.95
Blackened Florida Red Snapper , over Spanish rice and grilled asparagus, with avocado-poblano ranch and mango-papaya salsa	26.95
Chesapeake Bay Seafood Tortellini , sautéed Gulf shrimp, three cheese tortellini, parmesan blush sauce, with our signature crab cake	22.95
Roasted Garlic Crusted Maryland Rockfish , shrimp-andouille orzo, sautéed spinach, roasted baby heirloom tomato salsa	26.95
Grilled Scottish Salmon , saffron rice, Dijon cream sauce, choice of 1 side	20.95
Broiled Carolina Mahi n' Crab Cake , fresh mahi topped with our signature crab cake and lobster sauce, served with choice of 2 sides	26.95
Big Fish Mixed Grill , skewered char grilled beef filet medallions, scallops, & shrimp with our broiled signature crab cake, 2 sides	34.95
Big Fish Cioppino , fresh fish, shrimp, clams, mussels & scallops simmered in a tomato-garlic wine sauce over linguini pasta	23.95
Broiled Jumbo Lobster Tail , 10oz cold water lobster tail, broiled and served with drawn butter, choice of 2 sides	35.95
Broiled Stuffed Maine Lobster , ½ of a 1 ½ lb Maine lobster stuffed with crab imperial, choice of 2 sides	25.95
Lobster n' Asparagus 8oz Filet Mignon , broiled & topped w/lobster & asparagus in a garlic-herb beurre blanc, 2 sides	36.95
Steamed 1 ½ lb Maine Lobster , served with drawn butter and a choice of 2 sides	29.95
Caramelized Scottish Salmon , over saffron rice, topped with shaved parmesan, choice of 1 side	20.95
Lobster & Shrimp Fra Diavolo , sautéed roma tomatoes, garlic, & fresh basil simmered in a spicy marinara, tossed with angel hair	23.95
Cashew Crusted Costa Rica Tilapia , over sweet mashed, finished with an apple cider sauce, choice of 1 side	19.95

FEATURED SIDES

Steamed Broccoli	Vegetable Medley
Sautéed Spinach	Peruvian Shrimp Fried Rice
Toasted Shrimp Risotto Cake (add \$3.00)	Shrimp & Sausage Orzo
Grilled Asparagus (add \$1.50)	Corn on the Cob