



BIG FISH BOARD



SUNDAY JULY 16TH, 2017

RAW BAR MENU

RAW SHELLFISH	EACH	HALF	DOZEN
Bourbon Creek, (York River, VA)	2.50	13.95	26.95
Wild Ass Ponies (Assateague, MD)	2.50	13.95	26.95
38° North, (Point Lookout, MD)	2.50	13.95	26.95
Summerside, (Prince Edward Isl., CAN)	2.50	13.95	26.95
Oyster Combo (Chef's Choice)		13.95	26.95
Middle Neck Clams (Seaside, VA)		6.95	12.95

Half Dozen Oysters & Jumbo 16/20 Shrimp
Virginia Salts & Jumbo Shrimp, Served chilled with Old Bay,
Cocktail sauce and daily mignonette
19.95

Maryland Jumbo Lump Crab Cocktail
Served with old bay, drawn butter & Mustard sauce
18.95

Peel & Eat 16/20 Gulf Shrimp
Served chilled in the shell with Old Bay & cocktail sauce
½ lb. - **12.95** 1lb. - **22.95**

Colossal U-10 Gulf Shrimp
Chilled, Peeled & Deveined with Old Bay
3.00/ea 16.95/half doz. 32.95/doz

Cold Seafood Platter

VA Salts, Clams, Shrimp Cocktail, Chilled Maine Lobster
cocktail sauce, mustard sauce, mignonette
sm. **34.95/lg. 62.95**

ALL SHELLFISH IS SHUCKED FRESH TO ORDER

FEATURED BEVERAGES

SEASONAL DRAFT BEERS

Leinekugel Summer Shandy **5.75**
Dogfish Head Romantic Chemistry **6.5**

SEASONAL COCKTAILS

Blueberry Lemonade **8**
Absolut Pear-Tini **8**

FLAVORED HOUSE-MADE LEMONADES 4.5

Strawberry, Mango, OR Peach
Free Refills

***NEW PINEAPPLE-COCONUT SELTZER 2.95**
Zero Calories | Free Refills

MARKET FRESH FISH

Scottish Salmon	16.95	Louisiana Catfish	15.95
North Atlantic Swordfish	16.95	Florida Mahi Mahi	18.95
Costa Rican Tilapia	15.95	Gulf Coast Yellowfin Tuna	18.95
Australian Sea Bass	18.95	Alaskan Halibut	19.95
Florida Grouper	19.95	Florida Red Snapper	19.95

PICK YOUR PREPARATION

Caramelized Grilled Broiled
Cashew Blackened Pecan

CHOOSE YOUR SAUCE

Blue Cheese Béchamel
Dijon-lemon cream Cider Sauce
Mango-Papaya Salsa Lobster Sauce
Balsamic Reduction

AVAILABLE WITH YOUR CHOICE OF 2 SIDES
AS A TOPPED SALAD OR AS A SANDWICH WITH CHOICE 1 SIDE

DAILY SOUPS & CHOWDERS 6.75

Maryland Crab
Cream of Crab

APPETIZER SPECIALS

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, (3) our famous blend of crab, shrimp & scallops served with homemade tartar sauce	9.95
Homemade Beef Chili, served with shredded cheese, sour cream, red onion, tortilla chips	8.95
Lobster Parmesan Spinach Dip, served with house made tortilla chips	10.95
Chilled Sesame Seared Ahi Tuna, sushi grade sliced yellow fin tuna, wonton chips, seaweed salad, Sriracha and wasabi aioli	12.95
Baked Oysters "Big Fish Style", our signature blend of 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

ENTRÉE SPECIALS

New England Style Fish n' Chips, beer battered fresh Atlantic cod, steak cut fries, coleslaw and homemade tartar sauce	15.95
Black n' Blue Swordfish Sandwich, Blackened Swordfish on a toasted brioche bun w/ blue cheese béchamel, LTP & 1 side	15.95
Blackened Louisiana Catfish, shrimp-andouille orzo, remoulade, choice of 1 side	15.95
Shrimp Salad Sandwich, served on a toasted croissant w/ lettuce, tomato, pickle, onion and choice of 1 side	12.95
Seafood Pasta, fresh fish, shrimp, scallops, clams & mussels simmered in a homemade tomato garlic wine sauce over linguini pasta	15.95
Flash Fried Tacos (Fish or Shrimp), Baja sauce, shredded cabbage, Pico de Gallo, Spanish rice, black-bean corn salsa, sour cream	13.95
Jumbo Lump Maryland Crab Cakes, 1 or 2 crab cakes, served with tartar sauce, choice of 2 sides	16.95/25.95
Caribbean Jerk Chicken, Spanish rice and sautéed spinach with a mango-papaya salsa	11.95
Buffalo Shrimp Salad, chopped iceberg, romaine, tomato, carrots, gorgonzola crumbles, buttermilk garlic ranch	12.95
Pan Seared Tilapia Salad, Spring Mix, Fresh Fruit, Gorgonzola Crumbles and Raspberry Vinaigrette	14.95
Bourbon Chicken Cobb Salad, mixed Greens, romaine, avocado, cucumbers, tomatoes, carrots, bacon, croutons, cheddar, eggs, ranch	12.95
Parmesan Crusted Atlantic "Day Boat" Scallops, over jasmine rice with fresh bruschetta tomatoes, balsamic reduction	14.95

ADD A "CHARCOAL" SHRIMP SKEWER 4.95, SCALLOP SKEWER 6.95 OR A CRAB CAKE 11.95 TO ANY ENTRÉE

FEATURED SIDES

Peruvian Shrimp Fried Rice
Saffron Rice Stewed Tomatoes Shrimp & Sausage Orzo Broccoli
Spring Vegetable Medley Sautéed Spinach Jasmine Rice