

BIG FISH BOARD

THURSDAY OCTOBER 12TH, 2017

OYSTER NIGHT

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

CHECK OUT OUR NEW FALL DRINK MENU IN OUR DRINK BOOK

SEASONAL DRAFT BEERS

Guinness Blonde Lager **5.75**
Dogfish Head Punkin Ale **6.5**

FLAVORED HOUSE MADE LEMONADES 4.5

Strawberry, Mango, OR Peach | Free Refills

FEATURED COCKTAIL 8

Pink Punch
Smirnoff Watermelon, club soda & cranberry

PINK LEMONADE SELTZER 2.95

BENEFITS DBCC | Zero Calories | Free Refills

SMIRNOFF SPIKED SPARKLING SELTZER (12OZ CAN) 5.00

Cranberry Lime, Watermelon, OR Orange Mango

EVERY THURSDAY NIGHT

BUCK A SHUCK

BOURBON CREEK OYSTERS

DAILY SOUPS & CHOWDERS 6.75

New England Clam Chowder
Pumpkin Crab Bisque

FEATURED DESSERT 7.95

Pumpkin Pie
WITH CARAMEL SAUCE

STARTERS

Autumn Harvest Salad , arugula, spinach, local pears, pickled red onions, carrots, gorgonzola, pistachios, honey-poppy seed vinaigrette	8.95
Local Beefsteak Tomato Caprese , vine-ripened New Jersey tomatoes, sliced fresh mozzarella, imported balsamic reduction, fresh basil	9.95
Chilled Sesame Seared Ahi Tuna , sushi-grade sliced yellowfin 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

Scottish Salmon Costa Rica Tilapia Louisiana Catfish
Rhode Island Flounder Gulf Coast Yellowfin Tuna Florida Red Snapper
North Atlantic Swordfish Australian Sea Bass Alaskan Halibut Florida Mahi-Mahi
(All of our fish is served fresh, never frozen!!!)

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
Pecan Crusted Alaskan Halibut , topped with lemon mascarpone crème and mango papaya salsa, over sweet potato mash and 1 side	27.95
Fried Rhode Island Flounder , "flash-fried" in our house breading, served with homemade tartar sauce, shoestring fries & coleslaw	25.95
Tortilla Crusted Florida Mahi , smoky tortilla crust, sautéed spinach, cauliflower rice w/ pancetta, avocado cream sauce	26.95
Surf n' Turf , 7oz broiled lobster tail & 6oz Filet Mignon, served with demi-glance, drawn butter and choice of 2 sides	39.95
Aged Balsamic n' Herb Glazed Australian Sea Bass , shrimp risotto, sautéed spinach, tomato-basil beurre blanc, bruschetta	23.95
Key Lime Crusted Gulf Coast Yellowfin Tuna , shrimp risotto, grilled asparagus, mango coulis	25.95
Blackened Louisiana Catfish , shrimp-andouille orzo, grilled asparagus, ravigote sauce	19.95
Grilled North Atlantic Swordfish Scampi , over a grilled portabella with sautéed spinach, shallots, creamy shrimp scampi & linguini	24.95
Grilled Soy-Sesame Glazed "Day Boat Scallops" , Peruvian shrimp fried rice, steamed broccoli, crispy wontons	26.95
Chesapeake Bay Seafood Tortellini , sautéed Gulf shrimp, three cheese tortellini, parmesan blush sauce, with our signature crab cake	22.95
Sesame Crusted "Rare" Yellowfin Tuna , seared rare, Peruvian shrimp fried rice, savoy cabbage-mango slaw, orange ginger reduction	24.95
Broiled Jumbo Lobster Tail , 10oz cold water lobster tail, broiled and served with drawn butter, choice of 2 sides	35.95
Blackened Florida Red Snapper , over Spanish rice and grilled asparagus, with avocado-poblano ranch and mango-papaya salsa	24.95
Big Fish Cioppino , fresh fish, shrimp, clams, mussels & scallops simmered in a tomato-garlic wine sauce over linguini pasta	23.95
Broiled Stuffed Maine Lobster , ½ of a 1 ½ lb Maine lobster stuffed with crab imperial, choice of 2 sides	26.95
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	30.95
Grilled Scottish Salmon , saffron rice, Dijon cream sauce, choice of 1 side	20.95
Big Fish Mixed Grill , skewered char grilled beef tenderloin medallions, scallops, & shrimp with our broiled signature crab cake, 2 sides	34.95
Lobster & Shrimp Fra Diavolo , sautéed roma tomatoes, garlic, & fresh basil simmered in a spicy marinara, tossed with angel hair	23.95
Caramelized Scottish Salmon , over saffron rice, topped with shaved parmesan, choice of 1 side	20.95
Cashew Crusted Costa Rica Tilapia , over sweet mashed, finished with an apple cider sauce, choice of 1 side	19.95

FEATURED SIDES

Steamed Broccoli	Local Vegetable Ratatouille	Jersey Sweet Corn on the Cob
Sautéed Spinach	Peruvian Shrimp Fried Rice	Shrimp & Andouille Sausage Orzo
Cauliflower Rice w/ Pancetta	Toasted Shrimp Risotto Cake (add \$3.00)	Grilled Asparagus (add \$1.50)