



# BIG FISH BOARD

WEDNESDAY OCTOBER 11<sup>TH</sup>, 2017



## RAW BAR MENU

RAW SHELLFISH	EACH	HALF	DOZEN
Bourbon Creeks ( <i>Magothy Bay, VA</i> )	2.50	13.95	26.95
Chincoteague Salts ( <i>Chesapeake Bay, VA</i> )	2.50	13.95	26.95
38° North, ( <i>Point Lookout, MD</i> )	2.50	13.95	26.95
Blue Points ( <i>long island sound, NY</i> )	2.50	13.95	26.95
Mayflower Point ( <i>Dennis, Ma.</i> )	2.50	13.95	26.95
Great White ( <i>Cape Cod, MA</i> )	2.50	13.95	26.95
Oyster Combo ( <i>Chef's Choice</i> )		13.95	26.95
Middle Neck Clams ( <i>Seaside, VA</i> )		6.95	12.95

### 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

**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**

**Steamed Colossal U-10 Gulf Shrimp**  
Chilled, peeled & deveined with old bay & cocktail sauce  
3.00/ea. 16.95/half doz. 32.95/doz

**Peel & Eat 16/20 Gulf Shrimp**  
Served chilled in the shell with Old Bay & cocktail sauce  
1/2 lb. - 12.95 1lb. - 22.95

## FEATURED BEVERAGES

\*CHECK OUT OUR NEW *FALL DRINK SPECIALS* IN OUR DRINK BOOK \*

**FEATURED DRAFT BEERS**  
Dogfish Head Punkin Ale 6.5  
Guinness Blonde Lager 5.75

**FLAVORED HOUSE MADE LEMONADES 4.5**  
Strawberry, Mango, OR Peach | Free Refills

**FEATURED COCKTAIL 8**  
Pink Punch  
*Smirnoff Watermelon, Club & Cranberry*

**PINK LEMONADE SELTZER 2.95**  
Benefits DBCC| Zero Calories | Free Refills

**SMIRNOFF SPIKED SPARKLING SELTZER (12oz CAN) 5**  
Cranberry Lime, Watermelon, OR Orange Mango

## MARKET FRESH FISH

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

**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

Pumpkin Crab Bisque  
New England Clam Chowder

### FEATURED DESSERT 7.95

Pumpkin Pie  
WITH CARAMEL SAUCE

## APPETIZER SPECIALS

Autumn Harvest Salad, arugula, spinach, local pears, pickled onion, carrot, gorgonzola, pistachios, honey-dijon vinaigrette	7.95
Local Beefsteak Tomato Caprese, vine-ripened Jersey tomatoes, fresh mozzarella, imported balsamic glaze, fresh basil	8.95
Chesapeake Bay Blue Crab Dip, blend of sweet corn, lump crab, garlic, leeks, pepper jack cheese served with tortilla chips	11.95
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	1/2 doz. 13.95/ doz. 26.95
Baked Oysters Rockefeller, traditional blend with a splash of Sambuca	1/2 doz. 13.95/ doz. 26.95

## ENTRÉE SPECIALS

Black n' Blue Swordfish Sandwich, Blackened Swordfish on a toasted brioche bun w/ blue cheese béchamel, LTP & 1 side	15.95
Big Fish Salad Trio, our signature shrimp salad, local beefsteak tomatoes, balsamic glaze, basil, & the Big Fish Wedge	15.95
New England Style Fish n' Chips, beer battered fresh Atlantic cod, steak cut fries, coleslaw and homemade tartar sauce	15.95
Seafood Pasta, fresh fish, clams, mussels & scallops simmered in a tomato garlic wine sauce over linguini pasta	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
Flash Fried Tacos ( <i>Fish or Shrimp</i> ), 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
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
Caribbean Jerk Chicken, Spanish rice and sautéed spinach with a mango-papaya salsa	11.95
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

Saffron Rice	Stewed Tomatoes	Shrimp & Andouille Sausage Orzo
	Sautéed Spinach	Jasmine Rice Broccoli
	Peruvian Shrimp Fried Rice	Cauliflower Rice w/ Pancetta