



BIG FISH BOARD

THURSDAY DECEMBER 7TH, 2017



RAW BAR MENU

RAW SHELLFISH

	EACH	HALF	DOZEN
Blue Points (<i>long island sound, NY</i>)	2.50	13.95	26.95
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
Rocky Nook (<i>Kingston Bay, 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

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
½ lb. - 12.95 1lb. - 22.95

FEATURED BEVERAGES

CHECK OUT OUR FALL DRINK SPECIALS IN OUR DRINK BOOK

FEATURED DRAFT BEERS

Dogfish Head Truth Serum 6.5
Guinness Blonde Lager 5.75

FLAVORED HOUSE MADE LEMONADES 4.5

Strawberry, Mango, OR Peach | Free Refills

FEATURED CANS

Weyerbacher 'Dallas Sucks' 5.5
Dogfish Head Flesh & Blood IPA 6

FLAVORED SELTZER 2.95

Pineapple Mango | Zero Calories | Free Refills

MARKET FRESH FISH

Scottish Salmon	16.95	Florida Mahi Mahi	19.95
Rhode Island Flounder	19.95	Gulf Coast Yellowfin Tuna	18.95
Costa Rican Tilapia	15.95	Louisiana Catfish	15.95
Australian Sea Bass	18.95	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
Manhattan Clam Chowder

APPETIZER SPECIALS

Chesapeake Bay Blue Crab Dip, blend of local sweet corn, lump crab, garlic, leeks, pepper jack cheese served with fresh tortilla chips	11.95
Homemade Beef Chili, served with shredded cheese, sour cream, red onion, tortilla chips	8.95
Pomegranate Salad, mixed greens, pears, goat cheese, toasted pistachios, pomegranate seeds, pomegranate vinaigrette	8.95
Chilled Sesame Ahi Tuna, sushi-grade sliced yellowfin tuna, wonton chips, seaweed salad, Sriracha and wasabi aioli	14.95
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

Broiled Seafood Cakes (1 or 2), blend of crab, shrimp & scallops served with homemade tartar sauce and choice of 2 sides	13.95/19.95
New England Style Fish n' Chips, beer battered fresh Atlantic cod, steak cut fries, coleslaw and homemade tartar sauce	15.95
Blackened Louisiana Catfish, shrimp-andouille orzo, choice of 1 side, ravigote sauce	15.95
Black n' Blue Swordfish Sandwich, Blackened Swordfish on a toasted brioche bun w/ blue cheese béchamel, LTP & 1 side	15.95
Seafood Pasta, fresh fish, clams, mussels & scallops simmered in a tomato garlic wine sauce over linguini pasta	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 (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
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