

BIG FISH BOARD

FRIDAY JANUARY 12TH, 2017

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 - \$13.95 1lb – \$23.95
Blue Point (<i>Long Island Sound, NY</i>)	2.50	13.95	26.95	Jumbo Lump Blue Crab Cocktail <i>Hand-picked, served with old bay, drawn butter & mustard sauce</i> 18.95
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 and 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 Creek oysters & Jumbo shrimp, served chilled with cocktail, old bay & daily mignonette</i> 19.95
Standish Shore (<i>Duxbury, 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>				

FEATURED DRAFT BEERS	FLAVORED HOUSE MADE LEMONADES 4.5	FEATURED BOTTLED BEERS
Blue Moon Belgian White 5.75 Dogfish Head Liquid Truth Serum 6.5	Strawberry, Mango, <u>OR</u> Peach Free Refills	Brooklyn IPA 4.75 Redbridge Lager (Gluten Free) 3 Victory Prima Pils 4.75
GINGERBREAD SODA 3.95 <i>A refreshing seasonal flavor you won't want to miss!</i>		

DAILY SOUPS & CHOWDERS 6.75
Chesapeake Seafood Chowder Roasted Red Pepper Lobster Bisque Hearty Kale & Vegetable w/ Andouille Sausage

STARTERS

Pomegranate Salad, mixed greens, bosc pears, goat cheese, toasted pistachios, pomegranate seeds, pomegranate vinaigrette	8.95
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	10.95
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 Costa Rica Tilapia Florida Mahi-Mahi Gulf Coast Yellowfin Tuna Louisiana Catfish Scottish Salmon North Atlantic Swordfish Australian Sea Bass <i>(All of our fish is served fresh, never frozen!!!)</i>

ADD ON A 6OZ 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
Surf n' Turf, 6oz broiled lobster tail & 6oz Filet Mignon, served with demi-glace, drawn butter and choice of 2 sides	39.95
Pumpkin Seed Crusted Florida Mahi, toasted butternut squash risotto, grilled asparagus, pumpkin seed romesco	25.95
Roasted Garlic Crusted Sea Bass & Short Rib Ravioli, braised beef in fresh pasta, savory mushroom cream sauce w/ pancetta	29.95
Key Lime Pepper Crusted Gulf Coast Yellowfin Tuna, toasted shrimp risotto, grilled asparagus, mango coulis	25.95
Grilled North Atlantic Swordfish Scampi, over a grilled portabella with sautéed spinach, shallots, creamy shrimp scampi & linguini	24.95
Pan Seared Maryland Rockfish, toasted butternut squash risotto, grilled asparagus, roasted pear-ginger chutney, spiced crema	26.95
AGED Balsamic n' Herb Glazed Australian Sea Bass, shrimp risotto, sautéed spinach, tomato-basil beurre blanc, bruschetta	23.95
Twin Lobster Tails, two 6oz cold water lobster tails, broiled and served with drawn butter, choice of 2 sides	42.95
Chesapeake Bay Seafood Tortellini, sautéed Gulf shrimp, three cheese tortellini, parmesan blush sauce, with our signature crab cake	22.95
Applewood Smoked Bacon Crusted Florida Mahi, shrimp-andouille orzo, grilled asparagus, caramelized shallot beurre blanc	24.95
Blackened Louisiana Catfish, shrimp-andouille orzo, grilled asparagus, ravigote sauce	19.95
Sesame Crusted "Rare" Yellowfin Tuna, seared rare, Peruvian shrimp fried rice, savoy cabbage-mango slaw, orange ginger reduction	24.95
Broiled Stuffed Maine Lobster, ½ of a 1 ½ lb Maine lobster stuffed with crab imperial, choice of 2 sides	27.95
Steamed 1 ½ lb Maine Lobster, served with drawn butter and a choice of 2 sides	33.95
Lobster n' Asparagus 8oz Filet Mignon, fresh cut 8oz filet topped w/ lobster & asparagus in a garlic herb beurre blanc, 2 sides	36.95
Grilled Scottish Salmon, saffron rice, Dijon cream sauce, 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
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

FEATURED SIDES

Steamed Broccoli	Toasted Butternut Squash Risotto Cake (add \$1.00)	Peruvian Shrimp Fried Rice
	Shrimp & Andouille Sausage Orzo	Grilled Asparagus (add \$1.00)
Roasted Brussel Sprouts w/Pancetta & Pine Nuts	Sautéed Spinach	Toasted Shrimp Risotto Cake (add \$2.00)