



# BIG FISH BOARD



WEDNESDAY JULY 11<sup>TH</sup>, 2018

## RAW SHELLFISH

EACH 2.50 | HALF 13.95 | DOZEN 26.95

Bourbon Creek (York River, VA)

Cotuit (Nantucket Sound, MA)

Chincoteague Salts (Chesapeake Bay, VA)

38° North (Point Lookout, MD)

Megansett (Cape Cod, MA)

Wellfleet (Herring River, MA)

Oyster Combo (Chef's Choice)

Half 13.95 Dozen 26.95

Middle Neck Clams (Seaside, VA)

Half 6.95 Dozen 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

## RAW BAR MENU

Half Dozen Oysters & Jumbo 16/20 Shrimp

Bourbon Creeks & 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. - 13.95 1lb. - 23.95

## FEATURED WINES \$6

Rosso di Ca Momi Red Blend  
Belle Glose Rose

## FEATURED COCKTAIL

Blueberry Lemonade 8  
Blueberry Vodka, Fresh Squeezed  
Lemonade, & Club Soda

## FLAVORED HOUSE MADE

LEMONADES 4.5

Strawberry, Mango, OR Peach  
\*Free Refills\*

## MARKET FRESH FISH

Scottish Salmon	16.95	Atlantic Swordfish	15.95
Rhode Island Flounder	19.95	Alaskan Halibut	19.95
Costa Rican Tilapia	15.95	Australian Sea Bass	18.95
Maryland Rockfish	19.95	Louisiana Catfish	15.95
Texas Red Drum	19.95	Alaskan Wild Sockeye Salmon	19.95

## PICK YOUR PREPARATION

Caramelized Grilled Broiled  
Cashew Blackened Pecan

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

## CHOOSE YOUR SAUCE

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

## HOMEMADE DAILY SOUPS & CHOWDERS 6.75

Roasted Red Pepper Lobster Bisque  
Chesapeake Seafood Chowder

## APPETIZER SPECIALS

Lobster Parmesan Spinach Dip, served with tortilla chips	10.95
Chilled Sesame Seared Ahi Tuna, sushi grade sliced yellow fin tuna, wonton chips, seaweed salad, sriracha and wasabi aioli	14.95
Watermelon Arugula Salad, watermelon, roma tomatoes, feta cheese, toasted pine nuts, & our balsamic maple-walnut vinaigrette	8.95
Pan Seared Gulf Coast Bourbon Shrimp, served with Thai chili glaze	10.95
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

Chesapeake Bay Whale Soft Shell Crab Sandwich, first of the season flash fried served with tartar sauce and 1 side	15.95
Flash Fried Rhode Island Flounder, flash fried served with fresh cut fries, coleslaw, and tartar sauce	19.95
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
New England Style Fish n' Chips, beer battered fresh Atlantic cod, steak cut fries, coleslaw and homemade tartar sauce	15.95
Big Fish Cioppino, fresh fish, clams, mussels, shrimp & scallops simmered in a tomato garlic wine sauce over linguine pasta	15.95
Homemade Shrimp Salad Sandwich, jumbo shrimp, house recipe dressing, LTP, red onion, toasted croissant 1 side	12.95
Jumbo Lump Crab Cakes, 1 or 2 crab cakes, served with tartar sauce, choice of 2 sides	16.95/25.95
Broiled Lobster Tail, 6oz cold water lobster tail, broiled and served with drawn butter, choice of 2 sides	28.95
Flash Fried Tacos (Fish or Shrimp), Baja sauce, shredded cabbage, Pico de Gallo, Spanish rice, black-bean corn salsa, sour cream	13.95
Buffalo Shrimp Salad, chopped iceberg, romaine, tomato, carrots, gorgonzola crumbles, buttermilk garlic ranch	14.95
Pan Seared Tilapia Salad, Spring Mix, Fresh Fruit, Gorgonzola Crumbles and Raspberry Vinaigrette	14.95
Caribbean Jerk Chicken, Organic free-range double breast served with Spanish rice and sautéed spinach with a mango-papaya salsa	15.95
Bourbon Chicken Cobb Salad, mixed greens, romaine, avocado, cucumbers, tomatoes, carrots, bacon, croutons, cheddar, eggs, ranch	14.95
Parmesan Crusted Atlantic "Day Boat" Scallops, over jasmine rice with fresh bruschetta tomatoes, balsamic reduction	16.95

ADD A CHARCOAL SHRIMP SKEWER 5.95 | SCALLOP SKEWER 8.95 | OR A CRAB CAKE 11.95 TO ANY ENTRÉE

## FEATURED SIDES

Stewed Tomatoes	Sautéed Spinach	Shrimp & Andouille Sausage Orzo
Fresh Broccoli	Jasmine Rice	Saffron Rice
		Peruvian Shrimp Fried Rice