

# BIG FISH BOARD

Tuesday, July 10<sup>th</sup>, 2018

<p><b>FRESH RAW SHELLFISH</b>  <b>EACH 2.50   HALF 13.95   DOZEN 26.95</b>                  Blue Point (Long Island Sound, NY)                  Bourbon Creek (York River, VA)                  38° North (Point Lookout, MD)                  Chincoteague Salts (Chesapeake Bay, VA)                  Cotuit (Nantucket Sound, MA)                  Wellfleet (Herring River, MA)                  Oyster Combo (Chef's Choice) Half 13.95 Dozen 26.95                  Middle Neck Clams (Chester River, MD) Half 6.95 Dozen 12.95</p> <p><b>Big Fish Cold Seafood Platter</b>                  Bourbon Creek oysters, Middle Neck Clams, steamed &amp; chilled 16/20 Shrimp Cocktail and chilled Maine Lobster served with cocktail, mustard sauce, lemon and mignonette                  34.95 (2-3 people) 62.95 (4-6 people)  <i>All shellfish is shucked fresh to order</i></p>	<p><b>RAW BAR SPECIALS</b>  <b>Steamed &amp; Chilled 16/20 Gulf Shrimp</b>                  Served in the shell with old bay &amp; cocktail sauce                  ½ lb - \$13.95 1lb - \$23.95</p> <p><b>Maryland Jumbo Lump Blue Crab Cocktail</b>                  Local catch from Hoopersville, MD, hand-picked, served with old bay, drawn butter &amp; mustard sauce                  19.95</p> <p><b>Steamed Colossal U-10 Gulf Shrimp</b>                  Chilled, peeled &amp; deveined with old bay &amp; cocktail sauce                  3.00/ea. 16.95/half doz. 32.95/doz.</p> <p><b>Half Dozen Oysters &amp; Jumbo 16/20 Gulf Shrimp (6)</b>                  Bourbon Creeks &amp; Jumbo shrimp, served chilled with cocktail, old bay &amp; our daily mignonette                  19.95</p>
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<p><b>FEATURED DRAFT BEERS</b>                  Goose Island IPA 5.75                  Dogfish Head Festina Pêche 6.5</p>	<p><b>FEATURED BEVERAGES</b>                  NEW! Big Fish Frosé 10</p>	<p><b>FLAVORED HOUSE LEMONADES 4.5</b>                  Strawberry, Mango, <u>OR</u> Peach                  Free Refills</p>
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<p><b>WINE NIGHT SPECIALS \$5</b>                  Adelsheim Pinot Gris Pine Ridge Chenin Blanc Point North Pinot Noir                  Rosso di Ca'Momi Belle Glos Pinot Noir Blanc</p>		
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<p><b>PAN SEARED WILD ALASKAN SOCKEYE SALMON \$28.95</b>                  Shrimp &amp; vegetable quinoa, grilled asparagus, topped w/baby heirloom tomato-shrimp salsa</p>	<p><b>STEAMED 1.5LB MAINE LOBSTER \$35.95</b>                  Served with drawn butter and a choice of 2 side</p>
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<p><b>DAILY SOUPS &amp; CHOWDERS \$6.95</b>                  Roasted Red Pepper Lobster Bisque                  Chesapeake Seafood Chowder</p>
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**APPETIZERS**

<b>North Atlantic Chilled Colossal Rock Crab Claw</b> , served with drawn butter & mustard sauce	<b>11.95\each</b>
<b>Chesapeake Bay Blue Crab Dip</b> , blend of sweet corn, lump crab, garlic, leeks, pepper jack cheese served with tortilla chips	<b>11.95</b>
<b>Pan Seared Gulf Coast Bourbon Shrimp</b> , served with an Thai chili glaze	<b>10.95</b>
<b>Local Jersey Beef Steak Tomato &amp; Burrata Caprese</b> , fresh basil & balsamic reduction	<b>10.95</b>
<b>Watermelon Arugula Salad</b> , fresh cut watermelon, roma tomatoes, feta cheese, toasted pine nuts, & balsamic maple-walnut vinaigrette	<b>8.95</b>
<b>Chilled Sesame Seared Ahi Tuna</b> , sushi-grade sliced yellowfin tuna, wonton chips, seaweed salad, Sriracha and wasabi aioli	<b>14.95</b>
<b>Lobster Parmesan Spinach Dip</b> , served with tortilla chips	<b>10.95</b>

<p><b>DAILY FRESH FISH</b>                  Wild Alaskan Sockeye Salmon Texas Red Drum Rhode Island Flounder Alaskan Halibut                  Maryland Rockfish Australian Sea Bass Gulf Coast Yellowfin Tuna Costa Rica Tilapia                  Scottish Salmon Louisiana Catfish Atlantic Swordfish                  (All of our fish is served fresh, never frozen!!!)</p>			
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**\*ADD ON 6OZ LOBSTER TAIL TO ANY ENTRÉE FOR \$17.95\***

**ENTRÉE SPECIALS**

<b>Broiled Jumbo Lump Crab Cakes</b> , served with homemade tartar sauce and a choice of 2 sides	<b>25.95</b>
<b>Blackened Texas Red Drum</b> , shrimp & vegetable quinoa, roasted corn & heirloom tomato salad, avocado-jalapeño puree	<b>24.95</b>
<b>Roasted Garlic Crusted Alaskan Halibut</b> , topped with caramelized shallot cream sauce & choice of 2 sides	<b>27.95</b>
<b>Broiled Stuffed Maine Lobster</b> , ½ of a 1 ½ lb Maine lobster stuffed with our signature crab cake, choice of 2 side	<b>26.95</b>
<b>Crispy Maryland "Whale" Soft Shell Crabs (2)</b> , flash-fried w/ remoulade sauce, shoestring fries, & coleslaw	<b>28.95</b>
<b>Grilled Soy-Sesame Glazed "Day Boat Scallops"</b> , Peruvian shrimp fried rice, steamed broccoli, crispy wontons	<b>26.95</b>
<b>Grilled Maryland Rockfish</b> , toasted sweet corn & bacon risotto, grilled asparagus, saffron-shellfish cream sauce	<b>27.95</b>
<b>Chesapeake Bay Seafood Tortellini</b> , sautéed Gulf shrimp, three cheese tortellini, parmesan blush sauce, & our signature crab cake	<b>23.95</b>
<b>Crispy Rhode Island Flounder</b> , "flash-fried" in our house dredge, served with homemade tartar sauce, shoestring fries, & coleslaw	<b>27.95</b>
<b>Grilled North Atlantic Swordfish</b> , over jasmine rice, grilled portabella with sautéed spinach, finished w/ tomato-basil beurre blanc	<b>22.95</b>
<b>Big Fish Cioppino</b> , fresh fish, shrimp, clams, mussels & scallops simmered in a tomato garlic wine sauce over linguine pasta	<b>23.95</b>
<b>Sesame Crusted "Rare" Yellowfin Tuna</b> , seared rare, Peruvian shrimp fried rice, savoy cabbage-mango slaw, orange-ginger reduction	<b>24.95</b>
<b>Aged Balsamic n' Herb Glazed Australian Sea Bass</b> , sweet corn & bacon risotto, sautéed spinach, tomato-basil beurre blanc, bruschetta	<b>23.95</b>
<b>Blackened Louisiana Catfish</b> , shrimp & andouille orzo, grilled asparagus, ravigote sauce	<b>19.95</b>
<b>Lobster n' Asparagus 8oz Filet Mignon</b> , fresh cut 8oz filet topped w/ lobster & asparagus in a garlic herb beurre blanc, 2 sides	<b>36.95</b>
<b>Grilled Scottish Salmon</b> , served medium over saffron rice, Dijon cream sauce, choice of 1 side	<b>20.95</b>
<b>Cashew Crusted Costa Rica Tilapia</b> , over sweet mashed, finished with an apple cider sauce, choice of 1 side	<b>19.95</b>
<b>Big Fish Mixed Grill</b> , skewered char grilled beef tenderloin medallions, scallops, & shrimp with our broiled signature crab cake, 2 sides	<b>34.95</b>
<b>Lobster &amp; Shrimp Fra Diavolo</b> , sautéed Roma tomatoes, garlic, & fresh basil simmered in a Spicy Marinara, tossed with angel hair	<b>23.95</b>
<b>Surf n' Turf</b> , 6oz broiled lobster tail & 5oz Filet Mignon, served with demi-glace, drawn butter and choice of 2 sides	<b>39.95</b>
<b>Caramelized Scottish Salmon</b> , served medium over saffron rice, topped with shaved parmesan, choice of 1 side	<b>20.95</b>

**FEATURED SIDES**

Steamed Broccoli	Shrimp & Andouille Sausage Orzo	Peruvian Shrimp Fried Rice	Shrimp & Vegetable Quinoa Pilaf
Sautéed Spinach	Sweet Corn on the Cob	Grilled Asparagus (add \$1.00)	Toasted Sweet Corn & Bacon Risotto Cake (add \$1.00)