

BIG FISH BOARD

Sunday April 14th, 2019

<p style="text-align: center;">FRESH RAW SHELLFISH</p> <p style="text-align: center;">EACH 2.50 HALF 13.95 DOZEN 26.95</p> <p style="text-align: center;">Blue Point (<i>Long Island Sound, NY</i>) Bourbon Creek (<i>York River, VA</i>) Chincoteague Salt (<i>Chesapeake Bay, VA</i>) 38° North (<i>Point Lookout, MD</i>) Wellfleet (<i>Chesapeake Bay, VA</i>) Great White (<i>Cape Cod, Mass</i>)</p> <p>Oyster Combo (<i>Chef's Choice</i>) Half 13.95 Dozen 26.95 Middle Neck Clams (<i>Chester River, MD</i>) Half 6.95 Dozen 12.95</p> <p style="text-align: center;">Big Fish Cold Seafood Platter</p> <p style="text-align: center;"><i>Bourbon Creek oysters, Middle Neck Clams, steamed & chilled 16/20 Shrimp Cocktail and chilled Maine Lobster served with cocktail, mustard sauce, lemon and mignonette</i></p> <p style="text-align: center;">34.95 (2-3 people) 62.95 (4-6 people)</p> <p style="text-align: center;"><i>All shellfish is shucked fresh to order</i></p>	<p style="text-align: center;">RAW BAR SPECIALS</p> <p style="text-align: center;">Steamed & Chilled 16/20 Gulf Shrimp</p> <p style="text-align: center;"><i>Served in the shell with old bay & cocktail sauce</i> ½ lb – 13.95 1lb – 23.95</p> <p style="text-align: center;">Maryland Jumbo Lump Blue Crab Cocktail</p> <p style="text-align: center;"><i>Steamed & chilled, hand-picked, served with old bay, drawn butter & mustard sauce</i> 19.95</p> <p style="text-align: center;">Steamed Colossal U-10 Gulf Shrimp</p> <p style="text-align: center;"><i>Chilled, peeled & deveined with old bay & cocktail sauce</i> 3.00/ea. 16.95/half doz. 32.95/doz.</p> <p style="text-align: center;">Half Dozen Oysters & Jumbo 16/20 Gulf Shrimp (6)</p> <p style="text-align: center;"><i>Bourbon Creeks & Jumbo shrimp, served chilled with cocktail, old bay & our daily mignonette</i> 19.95</p>
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<p style="text-align: center;">FEATURED BEER</p> <p><i>Dogfish Head Dragons & Yum Yums 6.5</i> <i>Cigar City Jai Alai IPA Draft 6</i></p>	<p style="text-align: center;">FEATURED RED WINES 7.5</p> <p style="text-align: center;"><i>Backhouse Pinot Noir</i> <i>Pepperwood Grove Merlot</i> <i>Douglas Green Cabernet Sauvignon</i></p>	<p style="text-align: center;">FLAVORED HOUSE LEMONADES 4.5</p> <p style="text-align: center;"><i>Strawberry, Mango, OR Peach</i> <i>Free Refills</i></p>
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<p style="text-align: center;">USDA PRIME NY STRIP STEAK \$29.95</p> <p style="text-align: center;"><i>12oz hand-cut, char-grilled, served w/ homemade demi-glaze, mashers & choice of 1 side</i></p>	<p style="text-align: center;">SURF & TURF \$42.95</p> <p style="text-align: center;"><i>Broiled 6oz cold water lobster tail & char-grilled 5oz filet mignon, drawn butter & demi-glaze, choice of 2 sides</i></p>
<p style="text-align: center;">STEAMED 1.5LB WHOLE LOBSTER \$37.95</p> <p style="text-align: center;"><i>Live 1.5lb Maine lobster steamed & served cracked w/ drawn butter & lemon, choice of 2 sides</i></p>	<p style="text-align: center;">USDA PRIME RIBEYE STEAK \$35.95</p> <p style="text-align: center;"><i>14oz hand cut, char-grilled, served with mashers, homemade demi-glaze & choice of 1 side</i></p>

<p>DAILY SOUPS & CHOWDERS \$6.75</p> <p style="text-align: center;"><i>Chesapeake Seafood Chowder</i> <i>Roasted Tomato & Garlic Lobster Bisque</i></p>

STARTERS

Spring Melon Salad , mixed greens, fresh melon, red onions, feta cheese, prosciutto, & pistachio & citrus vinaigrette	8.95
Lobster Parmesan Spinach Dip , served with tortilla chips	10.95
Pan Seared Bourbon Shrimp , served with a Thai chili glaze	10.95
Chilled Sesame Seared Ahi Tuna , sushi-grade sliced yellowfin tuna, wonton chips, seaweed salad, Sriracha and wasabi aioli	14.95

<p>DAILY FRESH FISH</p> <p style="text-align: center;">Scottish Salmon Australian Sea Bass North Atlantic Swordfish Alaskan Halibut Virginia Rock Fish Costa Rica Tilapia Gulf Coast Ahi Tuna Virginia Flounder Louisiana Catfish</p> <p style="text-align: center;"><i>(All of our fish is served fresh, never frozen!!!)</i></p>

ADD ON 6OZ LOBSTER TAIL TO ANY ENTRÉE FOR \$17.95

ENTRÉE SPECIALS

Broiled Jumbo Lump Crab Cakes , served with homemade tartar sauce and a choice of 2 sides	26.95
Maryland Style Crab Imperial , fresh jumbo lump blue crab baked in house made imperial sauce w/ buttery cracker crust, choice of 2 sides	25.95
Pan Seared Australian Sea Bass , over toasted blue crab-asparagus risotto cake & sautéed spinach, w/ Tuscan tapenade & balsamic glaze	24.95
Pan Roasted Virginia Rockfish , over toasted blue crab-asparagus risotto cake & grilled ramps, topped w/ heirloom cherry tomato confit	27.95
Wasabi Pea Crusted Ahi Tuna , pan seared w/ shrimp fried rice, savoy cabbage-mango slaw, pickled ginger aioli, seaweed salad	26.95
Crispy Fried Virginia Flounder , "flash-fried" in our house breading, served w/ homemade tartar sauce, shoestring fries & coleslaw	26.95
Big Fish Cioppino , fresh fish, scallops, shrimp, mussels, & clams in a tomato-seafood broth over linguini	24.95
Pecan Crusted Alaskan Halibut , sweet potato mashed, spring vegetable medley, lemon crema, mango-papaya salsa	27.95
Chesapeake Bay Seafood Tortellini , sautéed Gulf shrimp, three cheese tortellini, parmesan blush sauce, & our signature crab cake	23.95
Blackened Louisiana Catfish , shrimp & andouille orzo, grilled asparagus, ravigote sauce	19.95
Grilled North Atlantic Swordfish , toasted blue crab & asparagus risotto cake, grilled asparagus, pumpkin seed pesto	25.95
Lobster & Shrimp Fra Diavolo , sautéed Roma tomatoes, garlic, & fresh basil simmered in a Spicy Marinara, tossed with angel hair	23.95
Grilled Soy-Sesame Glazed "Day Boat" Scallops , Peruvian shrimp fried rice, steamed broccoli, crispy wontons	26.95
Broiled Stuffed Maine Lobster , ½ of a 1 ½ lb Maine lobster stuffed with crab imperial, choice of 2 sides	27.95
Lobster n' Asparagus 8oz Filet Mignon , fresh cut 8oz filet topped w/ lobster & asparagus in a garlic herb beurre blanc, 2 sides	36.95
Cashew Crusted Costa Rica Tilapia , over sweet mashed, finished with an apple cider sauce, choice of 1 side	19.95
Grilled Scottish Salmon , served medium over saffron rice, Dijon cream sauce, choice of 1 side	20.95
Big Fish Mixed Grill , skewered char grilled beef tenderloin medallions, scallops, & shrimp with our broiled signature crab cake, 2 sides	34.95
Caramelized Scottish Salmon , served medium over saffron rice, topped with shaved parmesan, choice of 1 side	20.95

FEATURED SIDES

Steamed Broccoli	Toasted Blue Crab & Asparagus Risotto Cake (add \$2)	Peruvian Shrimp Fried Rice
	Grilled Asparagus (add \$1.00)	Shrimp & Andouille Sausage Orzo
Spring-Vegetable Medley	Sautéed Spinach	Grilled Ramps (add \$2)