



BIG FISH BOARD



WEDNESDAY SEPTEMBER 11TH, 2019

<p>FRESH RAW SHELLFISH EACH 2.50 HALF 13.95 DOZEN 26.95 Blue Point (Long Island Sound, NY) Bourbon Creek (York River, VA) Chincoteague Salt (Chesapeake Bay, VA) 38° North (Point Lookout, MD) Salten Rock (Barnstable Harbor, MA) Katama Bay (Martha's Vineyard, 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>Big Fish Cold Seafood Platter Bourbon Creek oysters, Middle Neck Clams, steamed & 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)</p> <p><i>All shellfish is shucked fresh to order</i></p>	<p>RAW BAR SPECIALS Steamed & Chilled 16/20 Gulf Shrimp Served in the shell with old bay & cocktail sauce ½ lb - \$13.95 1lb - \$23.95</p> <p>Maryland Jumbo Lump Blue Crab Cocktail Local catch from the Eastern Shore, hand-picked, served with old bay, drawn butter & mustard sauce 19.95</p> <p>Steamed Colossal U-10 Gulf Shrimp Chilled, peeled & deveined with old bay & cocktail sauce 3.00/ea. 16.95/half doz. 32.95/doz.</p> <p>Half Dozen Oysters & Jumbo 16/20 Gulf Shrimp (6) Bourbon Creeks & Jumbo shrimp, served chilled with cocktail, old bay & our daily mignonette 19.95</p>
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<p>DRAFT BEER Dogfish Head Punkin Ale 6.5 Heavy Seas Loose Cannon 5.75</p>	<p>FEATURED BEVERAGES Titos Sunset 8 Tito's vodka, pineapple, cranberry, & OJ Truly Hard Seltzer Mixed Berry or Grapefruit 5</p>	<p>FLAVORED HOUSE LEMONADES 4.5 Strawberry, Mango, Peach, <u>OR</u> Watermelon</p>
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<p>USDA PRIME NY STRIP STEAK \$32.95 12oz hand-cut, char-grilled, served w/ homemade demi-glaze, mashers & choice of 1 side</p>	<p>USDA PRIME RIBEYE STEAK \$35.95 14oz hand cut, char-grilled, served with mashers, homemade demi-glaze & choice of 1 side</p>
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<p>DAILY SOUPS & CHOWDERS \$6.75 Creamy Seafood Chowder Roasted Red Pepper Lobster Bisque</p>
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STARTERS

Watermelon Arugula Salad , fresh watermelon, arugula, roma tomatoes, pine nuts, feta cheese, balsamic maple walnut vinaigrette	8.95
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
Local Beefsteak Tomato & Mozzarella Salad , Jersey red vine ripe tomatoes w/ fresh mozzarella, basil, & balsamic	10.95

DAILY FRESH FISH		
Wild Alaskan King Salmon	Gulf Coast Yellowfin Tuna	Australian Sea Bass
Alaskan Halibut	Louisiana Catfish	North Atlantic Swordfish
	Scottish Salmon	Costa Rica Tilapia

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 Wild Alaskan King Salmon , over Spanish rice & asparagus, topped w/ roasted sweet corn salsa, avocado crema	26.95
Grilled Australian Sea Bass , over toasted blue crab-asparagus risotto cake & sautéed spinach, w/ Tuscan tapenade & balsamic glaze	24.95
Chesapeake Bay Jumbo Soft Shell Crabs (2) , "flash fried" served with remoulade sauce and choice of 2 sides	28.95
Pecan Crusted Alaskan Halibut , sweet potato mash, lemon-mascarpone creme, mango-papaya salsa, choice of 1 side	28.95
Big Fish Cioppino , fresh fish, scallops, shrimp, mussels, & clams in a tomato-seafood broth over linguini	24.95
Wasabi Pea Crusted Yellowfin Tuna , Peruvian shrimp fried rice, savoy cabbage-mango slaw, pickled ginger aioli	26.95
Grilled North Atlantic Swordfish , toasted blue crab & asparagus risotto cake, sautéed spinach, pumpkin seed pesto	25.95
Blackened Louisiana Catfish , shrimp & andouille orzo, grilled asparagus, ravigote sauce	19.95
Chesapeake Bay Seafood Tortellini , sautéed Gulf shrimp, three cheese tortellini, parmesan blush sauce, & our signature crab cake	23.95
Grilled Soy-Sesame Glazed "Day Boat" Scallops , Peruvian shrimp fried rice, steamed broccoli, crispy wontons	26.95
Grilled Scottish Salmon , served medium over saffron rice, Dijon cream sauce, choice of 1 side	20.95
Cashew Crusted Costa Rica Tilapia , over sweet mashed, finished with mango-papaya salsa, 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
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 \$2.00)	Peruvian Shrimp Fried Rice
Grilled Asparagus (add \$1.00)	Sautéed Spinach	Shrimp & Andouille Sausage Orzo
Green Beans w/ macadamia nuts & red bell peppers	Jasmine Rice	Saffron Rice