



BIG FISH BOARD



WEDNESDAY SEPTEMBER 11TH, 2019

RAW SHELLFISH

EACH 2.50 | HALF DOZEN 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 (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

Fresh Jumbo Lump Blue Crab Cocktail

Hand-picked, served with old bay, drawn butter & mustard sauce 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 1/2 lb. - 13.95 1lb. - 23.95

FEATURED DRAFT BEER

Heavy Seas Loose Cannon IPA 7.3% 6.5

Dogfish Head Punkin Ale 7% 6.5

FEATURED COCKTAILS

Truly Hard Seltzers 5

MIXED BERRY OR GRAPEFRUIT

FLAVORED HOUSE MADE

LEMONADE 4.5

Strawberry, Peach, Mango or Watermelon

* SUMMER COCKTAILS FEATURED IN OUR DRINK BOOK

MARKET FRESH FISH

Scottish Salmon 16.95

Gulf Coast Yellowfin Tuna 18.95

Alaskan Halibut 19.95

Australian Sea Bass 18.95

Costa Rica Tilapia 15.95

Atlantic Swordfish 15.95

Louisiana Catfish 15.95

PICK YOUR PREPARATION

Caramelized, Grilled, Broiled

Cashew, Blackened, Pecan

CHOOSE YOUR SAUCE

Blue Cheese Béchamel

Dijon-lemon cream Balsamic Reduction

Mango-Papaya Salsa Lobster Sauce

AVAILABLE WITH YOUR CHOICE OF 2 SIDES

AS A TOPPED SALAD OR AS A SANDWICH WITH CHOICE 1 SIDE

HOMEMADE DAILY SOUPS & CHOWDERS 6.75

Roasted Red Pepper Lobster Bisque Creamy Seafood Chowder

APPETIZER SPECIALS

Chesapeake Bay Blue Crab Dip, blend of sweet corn, lump crab, garlic, leeks, pepper jack cheese served with tortilla chips 11.95

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

Watermelon Arugula Salad, fresh watermelon, arugula, roma tomatoes, pine nuts, feta cheese, balsamic maple walnut vinaigrette 8.95

Lobster Parmesan Spinach Dip, served with tortilla chips 10.95

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 1/2 doz. 13.95/ doz. 26.95

Baked Oysters Rockefeller, traditional blend with a splash of Sambuca 1/2 doz. 13.95/ doz. 26.95

ENTRÉE SPECIALS

Chesapeake Bay Jumbo Soft Shell Crab Sandwich, flash fried, served with tartar sauce, LTP & 1 side 15.95

Blackened Louisiana Catfish, shrimp-andouille orzo, choice of 1 side, ravigote sauce 15.95

New England Style Fish n' Chips, beer battered fresh Atlantic cod, steak cut fries, coleslaw and homemade tartar sauce 15.95

Parmesan Crusted Atlantic "Day Boat" Scallops, over jasmine rice with fresh bruschetta tomatoes, balsamic reduction 16.95

Black n' Blue Swordfish Sandwich, Blackened Swordfish on a toasted brioche bun w/ blue cheese béchamel, LTP & 1 side 15.95

Chesapeake Club Stack, our signature crab cake & shrimp salad, layered club style on toasted sourdough w/ lettuce & tomato, 1 side 17.95

Homemade Shrimp Salad Sandwich, jumbo shrimp, house recipe dressing, LTP, red onion, toasted croissant 12.95

BF Cioppino, fresh fish, clams, mussels & scallops simmered in a tomato garlic wine sauce over linguine pasta 15.95

Jumbo Lump Crab Cakes, 1 or 2 crab cakes, served with tartar sauce, choice of 2 sides 16.95/25.95

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

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 Fresh Broccoli

Shrimp & Andouille Sausage Orzo Jasmine Rice

Saffron Rice Peruvian Shrimp Fried Rice