

# BIG FISH BOARD

Monday March 16<sup>th</sup>, 2020

<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)                  Chincoteague Salt (Chesapeake Bay, VA)                  38° North (Point Lookout, MD)                  Little Pilgrim (Plymouth, MA)                  Chatham (Boston, MA)</p> <p>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></p> <p><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>Fresh Jumbo Lump Blue Crab Cocktail</b>                  Chilled, steamed &amp; hand-picked jumbo lump blue crab served with old bay, drawn butter &amp; mustard sauce                  18.95</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 BEER</b>                  Heavy Seas Loose Cannon IPA <b>5.75</b>                  Dogfish Head American Beauty Hazy Ripple IPA <b>6.5</b>                  Cape May IPA Can <b>6</b></p>	<p><b>FEATURED COCKTAILS</b>  <b>Spiked Winter Cider 9</b>                  Captain Morgan Gingerbread and apple cider,                  Garnished with a cinnamon stick</p>	<p><b>FLAVORED HOUSE LEMONADES 4.5</b>                  Strawberry, Mango, Peach, of                  Watermelon</p>
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**USDA CHOICE RIBEYE \$35.95**  
 14oz hand-cut, char-grilled, served w/ homemade demi-glaze, mashers & choice of 1 side

**STEAMED 1.5LB WHOLE LOBSTER \$37.95**  
 Live 1.5lb Maine lobster steamed & served cracked with drawn butter & lemon, choice of 2 sides



**DAILY SOUPS & CHOWDERS \$6.75**  
 Roasted Butternut Squash Crab Bisque  
 Maryland Crab Chowder



**STARTERS**

- Chesapeake Bay Blue Crab Dip**, blend of sweet corn, lump crab, garlic, leeks, pepper jack cheese served with tortilla chips **11.95**
- 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**
- Fried Clam Strips**, wild caught Massachusetts surf clams flash-fried with homemade tartar sauce **8.95**
- Cheesesteak Spring Rolls**, shaved ribeye & cooper sharp cheese in a light spring roll & fried crispy golden brown, with spicy ketchup **8.95**
- Winter Salad**, arugula, romaine, pears, goat cheese, toasted pistachios, tossed with house made pomegranate vinaigrette **9.95**
- Lobster Parmesan Spinach Dip**, served with tortilla chips **10.95**
- Chipotle Grilled Shrimp**, cucumber, apple carrot slaw, smoked tomato chipotle drizzle, crispy wonton strips **12.95**

**DAILY FRESH FISH**  
 Florida Mahi Mahi    Australian Sea Bass    North Atlantic Swordfish  
 Costa Rica Tilapia    North Carolina Catfish  
 Gulf Coast Yellowfin Tuna    Scottish Salmon    Virginia Flounder  
*(All of our fish is served fresh, never frozen!!!)*

**ENTRÉE SPECIALS**

- Broiled Australian Sea Bass**, sun dried tomato, basil pesto goat cheese cream reduction, Peruvian shrimp fried rice, julienne red pepper **25.95**
- Fried Clam Strips Dinner**, wild caught Massachusetts surf clams flash-fried with homemade tartar sauce, coleslaw & shoestring fries **16.95**
- Bacon Crusted Atlantic Swordfish**, toasted blue crab & asparagus risotto cake, sautéed spinach, pumpkin seed-plum tomato romesco sauce **24.95**
- USDA Choice NY Strip**, 12OZ hand cut, char-grilled, served with mashers, homemade demi-glaze & choice of 1 side **32.95**
- Surf & Turf**, half of a Maine lobster stuffed w/ crab imperial & char-grilled 5oz filet mignon, drawn butter, demi-glaze & choice of 2 sides **42.95**
- Blackened Carolina Catfish**, seared with our house blackening spice, shrimp & andouille orzo, grilled asparagus, ravigote sauce **19.95**
- Seared Sesame Crusted Yellowfin Tuna**, seared rare, seasoned sushi rice & stir-fried vegetables w/ signature yum yum sauce **25.95**
- Maryland Jumbo Lump Crab Imperial**, fresh jumbo lump blue crab baked in house made imperial sauce w/ buttery cracker crust, 2 sides **27.95**
- Grilled Australian Sea Bass**, over toasted blue crab-asparagus risotto cake & grilled asparagus, w/ Tuscan tapenade & balsamic glaze **24.95**
- Grilled Soy-Sesame Glazed "Day Boat" Scallops**, Peruvian shrimp fried rice, steamed broccoli, crispy wontons **26.95**
- Big Fish Cioppino**, fresh fish, scallops, shrimp, mussels, & clams in a tomato-seafood broth over linguini **24.95**
- Broiled Stuffed Maine Lobster**, ½ of a 1 ½ lb Maine lobster stuffed with crab imperial, choice of 2 sides **29.95**
- Flash Fried Virginia Flounder**, served with coleslaw and shoestring fries **25.95**
- Chesapeake Bay Seafood Tortellini**, sautéed Gulf shrimp, three cheese tortellini, parmesan blush sauce, & our signature crab cake **23.95**
- Grilled Yellowfin Tuna**, chargrilled to your liking, sautéed spinach, shrimp & andouille orzo & homemade lobster sauce **24.95**
- Broiled Florida Mahi & Crab Cake**, fresh cut Florida Mahi-Mahi & our signature crab cake, topped w/ homemade lobster sauce, 2 sides **29.95**
- Lobster & Shrimp Fra Diavolo**, sautéed Roma tomatoes, garlic, & fresh basil simmered in a Spicy Marinara, tossed with angel hair **23.95**
- 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 mango papaya, 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**
- Broiled Jumbo Lump Crab Cakes**, served with homemade tartar sauce and a choice of 2 sides **26.95**

**FEATURED SIDES**

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