

BIG FISH BOARD

DAILY FRESH FISH

CAROLINA CATFISH | ALASKAN HALIBUT
 NORTH ATLANTIC SWORDFISH | CHILEAN SEA BASS
 GULF COAST YELLOWFIN TUNA | SCOTTISH SALMON
 VIRGINIA FLOUNDER
(All our fish is fresh, NEVER frozen!)



DAILY SOUPS & CHOWDERS 6.95

New England Clam Chowder | Roasted Red Pepper Lobster Bisque

FRESH RAW BAR SPECIALS

OYSTERS ON THE HALF SHELL *(mignonette available upon request)*

2.50/each 13.95/half doz 26.95/dozen

BLUE POINT *(Long Island Sound, NY)*

BOURBON CREEK *(York River, VA)*

WELLFLEET *(Cape Cod, MA)*

GREAT WHITE *(Long Island, NY)*

OYSTER COMBO *(Chef's Choice)* Half 13.95 | Dozen 26.95

MIDDLE NECK CLAMS *(Chester River, MD)* Half 6.95 | Dozen 12.95

STEAMED & CHILLED 16/20 GULF SHRIMP

Served in the shell with Old Bay & cocktail sauce

1/2 lb.—13.95 1 lb.—23.95

HALF DOZEN OYSTERS & JUMBO 16/20 GULF SHRIMP (6) 19.95

Bourbon Creeks & jumbo shrimp, served chilled with cocktail,

Old Bay & our daily mignonette

STARTERS

13.95 **BALSAMIC GLAZED U12 SCALLOPS**, topped with bruschetta blend

13.95 **LOBSTER PARMESAN SPINACH DIP**, served with tortilla chips

12.95 **PAN SEARED BOURBON SHRIMP**, served with a Thai chili glaze

13.95 **BACON WRAPPED SCALLOPS**, served with our scampi butter sauce

FEATURED LOBSTER

14 oz BRAZILLIAN LOBSTER TAIL, broiled served with drawn butter, 39.95
lemon and your choice of 2 sides

LOBSTER ROLL, Lightly dressed cold water lobster, toasted 21.95
New England style brioche bun, shoestring fries & coleslaw

FEATURED SIDES

Saffron Rice Neva's Potatoes Coleslaw Sautéed Spinach
 Grilled Asparagus (+1.00) Peruvian Shrimp Fried Rice Steamed Broccoli
 Mashed Potatoes Sweet Potato Mashers Creamed Spinach Stewed Tomatoes
 Shrimp Risotto Cake (+\$2) Corn on the Cob Spanish Rice

ENTRÉE SPECIALS

USDA PRIME CUT 16 OZ RIBEYE, farm raised, chargrilled to your liking, 39.95
served with mashers, demi and your choice of 1 side

STEAMED 1.5 LB. WHOLE MAINE LOBSTER, Live 1.5 lb. Whole Maine lobster 36.95
steamed & served cracked with drawn butter & lemon, choice of 2 sides

GRILLED SOY-SESAME GLAZED "DAY BOAT" SCALLOPS, Peruvian shrimp fried 27.95
rice, steamed broccoli, crispy wontons

LOBSTER & ASPARAGUS 8OZ FILET MIGNON, fresh cut 8oz filet topped w/lobster 39.95
& asparagus in a garlic herb beurre blanc, 2 sides

BROILED STUFFED MAINE LOBSTER, ½ of a 1 ½ lb Maine lobster stuffed with 31.95
crab imperial, choice of 2 sides

FLASH FRIED VIRGINIA FLOUNDER, served with house made tartar sauce, coleslaw 25.95
and shoestring fries

LOBSTER & SHRIMP FRA DIAVOLO, sautéed Roma tomatoes, garlic, & fresh basil, 24.95
simmered in a spicy marinara, tossed with angel hair

BIG FISH MIXED GRILL, skewered char grilled beef tenderloin medallions, scallops, 34.95
& shrimp with our broiled signature crab cake, 2 sides

CARAMELIZED SALMON, served medium over saffron rice, topped with 22.95
shaved parmesan, choice of 1 side

BROILED JUMBO LUMP CRAB CAKES, served with homemade tartar sauce and 26.95
a choice of 2 sides

BACON CRUSTED HALIBUT FILLET, set atop a shrimp risotto cake, sautéed spinach, 27.95
topped with sweet mango salsa, garnished with fresh scallions

CHESAPEAKE BAY SEAFOOD TORTELLINI, sautéed Gulf shrimp, three cheese tortellini, 24.95
parmesan blush sauce, and our signature crab cake

SURF & TURF, half of a Maine lobster, stuffed w/ crab imperial, served with a 44.95
char-grilled 5oz filet mignon, drawn butter & demi-glace, 2 sides

BLACKENED YELLOWFIN TUNA, shrimp risotto cake, grilled asparagus, black bean 26.95
corn salsa, cilantro lime crema

CASHEW CRUSTED ATLANTIC SWORDFISH, bacon, gorgonzola, shallot, 25.95
fresh herb topping, grilled asparagus, choice of 1 side

BIG FISH CIOPPINO, fresh fish, scallops, shrimp, mussels & clams in a 24.95
tomato—seafood broth over linguine

BLACKENED CAROLINA CATFISH, Spanish rice, grilled asparagus, topped with 21.95
roasted garlic, horseradish aioli

CHILEAN SEA BASS, Peruvian shrimp fried rice, sautéed spinach, fresh pico de gallo, 27.95
sweet balsamic glaze, fresh basil garnish

USDA CHOICE NY STRIP, 12oz hand-cut, char- grilled, served with homemade 33.95
demi-glace, mashers & choice of 1 side

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially with individuals with certain medical conditions.

BIG FISH BEVERAGES

NON-ALCOHOLIC BEVERAGES

COCA-COLA PRODUCTS 3

Coke, Diet Coke, Sprite, Ginger Ale, Orange Soda

FRESH BREWED ICED TEA 3

REGULAR & DECAF COFFEE 3

JUICE 3

orange, cranberry, apple, pineapple, grapefruit

MIGHTY LEAF HOT TEA 3.5

MAINE ROOT BEER 3

SAN PELLEGRINO (500ML) 3.5

ACQUA PANA (500ML) 3.5

HAND-SQUEEZED JUICE 5.5

grapefruit, orange

LEMONADE (OUR SIGNATURE BIG FISH RECIPE)

LEMONADE 3.5

FLAVORED LEMONADE 4.5

strawberry, peach, watermelon or mango



SUMMER COCKTAILS

FROZEN STRAWBERRY DAQUIRI 9

FROZEN MARGARITA 9

Add a flavor (\$1); Strawberry, Peach

SANGRIAS 9

White Peach, Strawberry, Red Berry or Sparkling

CRUSHES 9

Orange, Grapefruit, Mango, or Key Lime

WATERMELLON RITA-TINI 9.5

Silver tequila shaken w/ watermelon pucker, triple sec, sour mix and lime juice

SIGNATURE MARTINIS 9.5

PINEAPPLE INFUSION, *New Amsterdam orange vodka infused with fresh cut pineapple, hand squeezed, chilled & garnished w/ a Swedish Fish*

BLUE MARLIN, *New Amsterdam citron vodka & blue curacao shaken w/lemonade and Sprite, garnished w/ a Swedish Fish*

GEORGIA PEACH, *Smirnoff peach vodka, peach schnapps & Grand Marnier, topped with a splash of cranberry juice*

BIG FISH FAVORITES 9

RUM RUNNER, *Bacardi Superior & Myers Dark Rum mixed with blackberry brandy & banana liqueur, topped w/ orange & pineapple juices w/ a splash of grenadine*

BOURBON PEACH, *Bulliet Bourbon Whiskey, peach schnapps & sour mix*

LEMON BASIL FIZZ, *Fresh muddled basil, New Amsterdam Gin, hand squeezed lemonade, topped w/ club soda*

BUBBLY BERRY LEMONADE, *Muddled strawberries & blueberries shaken w. New Amsterdam Gin, peach schnapps, topped w/ lemonade and club soda*

MOSCOW MULE, *New Amsterdam vodka mixed with ginger beer & lime juice*

KETEL ONE BOTANICALS, *Cucumber & Mint, Grapefruit & Rose, or Peach & Orange Blossom mixed with club soda*

DRAFT BEER

LAGUNITAS IPA (ABV 6.2%) 5.75

DOGFISH HEAD PUNKIN ALE (ABV 7%) 6.5

CAPE MAY ALWAYS READY AMERICAN PALE ALE (ABV 4.8%) 5.75

BLUE MOON BELGIAN WHITE (ABV 5.4%) 5.75

BIG OYSTER HAMMERHEAD IPA (ABV 6.3%) 6.5

SAM ADAMS BOSTON LAGER (ABV 5.%) 5.75

YUENGLING LAGER (ABV 4.5%) 4.5

FEATURED BEER

21ST AMMENDMANT HELL OR HIGH WATERMELON (ABV 4.9%) 6

