

# BIG FISH BOARD

## DAILY FRESH FISH

CAROLINA CATFISH | CHILEAN SEABASS | CHESAPEAKE ROCKFISH  
 NORTH ATLANTIC SWORDFISH | FLORIDA MAHI MAHI  
 GULF COAST YELLOWFIN TUNA | SCOTTISH SALMON  
 VIRGINIA FLOUNDER | AUSTRALIAN SEA BASS  
*(All our fish is fresh, NEVER frozen!)*



## DAILY SOUPS & CHOWDERS 6.95

New England Clam Chowder | Pumpkin Crab 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)*

**COTUIT** *(cape cod, MA)*

**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 house-made mignonette*

**STEAMED COLOSSAL U-10 GULF SHRIMP,**

*chilled, peeled & deveined with old bay & cocktail*

3.25/Each 17.95/Half 33.95/Doz

## STARTERS

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

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

**AUTUMN HARVEST SALAD** *seasonal greens, roasted sweet potatoes, red onion, toasted pine nuts, apples, feta cheese dijon vinaigrette* 8.95

**SHRIMP & SCALLOP DIP** *Sauteed leeks, shallots, garlic bread points* 12.95

**CRAB BRUSCHETTA** *lump crab meat, bruschetta tomatoes atop toasted crostinis, roasted tomato balsamic vinaigrette, shaved parmesan* 11.95

## FEATURED SIDES

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

## ENTRÉE SPECIALS

- 14oz BRAZILLIAN LOBSTER TAIL**, *broiled served with drawn butter, lemon and you choice of two sides* 39.95
- BIG FISH SEAFOOD BROIL** *A tro of clams & mussels, twin U-10 shrimp, our signature crab cake all finished with garlic lemon butter and your choice of 2 sides* 28.95
- STEAMED 1.5 LB. WHOLE MAINE LOBSTER**, *Live 1.5 lb. Whole Maine lobster steamed & served cracked with drawn butter & lemon, choice of two sides* 36.95
- GRILLED SOY-SESAME GLAZED "BOSTON" SCALLOPS**, *Peruvian shrimp fried rice, steamed broccoli, crispy wontons* 27.95
- CRAB IMPERIAL STUFFED AUSTRALIAN SEABASS**, *set a top shrimp fried rice, grilled asparagus topped with a fresh dill lemon pepper cream reduction* 28.95
- LOBSTER & ASPARAGUS 8OZ FILET MIGNON**, *fresh cut 8oz filet topped w/lobster & asparagus in a garlic herb beurre blanc, 2 sides* 39.95
- BROILED STUFFED MAINE LOBSTER**, *½ of a 1 ½ lb Maine lobster stuffed with crab imperial, choice of 2 sides* 31.95
- CHILEAN SEA BASS**, *Peruvian shrimp fried rice, sautéed spinach, fresh pico de gallo, sweet balsamic glaze, fresh basil garnish* 27.95
- PEPPERCORN POTATO CRUSTED CHESAPEAKE ROCKFISH** *set –atop shrimp risotto cake sautéed spinach finished with fresh rosemary roasted red pepper whipped butter* 26.95
- FLASH FRIED VIRGINIA FLOUNDER**, *served with house made tartar sauce, coleslaw and shoestring fries* 25.95
- LOBSTER & SHRIMP FRA DIAVOLO**, *sautéed Roma tomatoes, garlic, & fresh basil simmered in a Spicy Marinara, tossed with angel hair* 24.95
- BIG FISH MIXED GRILL**, *skewered char grilled beef tenderloin medallions, scallops, & shrimp with our broiled signature crab cake, 2 sides* 34.95
- CARAMELIZED SALMON**, *served medium over saffron rice, topped with shaved parmesan, choice of 1 side* 22.95
- LOBSTER ROLL** *lightly dressed lobster served on a new England style brioche bun with shoestring fries and coleslaw* 21.95
- BROILED JUMBO LUMP CRAB CAKES**, *served with homemade tartar sauce and a choice of 2 sides* 26.95
- CHESAPEAKE BAY SEAFOOD TORTELLINI**, *sautéed Gulf shrimp, three cheese tortellini, parmesan blush sauce, and our signature crab cake* 24.95
- SURF & TURF**, *half of a Maine lobster, stuffed w/ crab imperial, served with a char-grilled 5oz filet mignon, drawn butter & demi-glace, 2 sides* 44.95
- BLACKENED YELLOWFIN TUNA**, *Shrimp risotto cake, grilled asparagus, black bean corn salsa, cilantro lime crema* 24.95
- GRILLED ATLANTIC SWORDFISH**, *bacon, gorgonzola, shallot, fresh herb topping, grilled asparagus choice of one side* 25.95
- BLACKENED CAROLINA CATFISH**, *Shrimp Orzo, grilled asparagus, topped with roasted garlic, horseradish aioli* 21.95

*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

## DRAFT BEER

### LAGUNITAS IPA (ABV 6.2%) 5.75

### 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

### YUENGLING LAGER (ABV 4.5%) 4.5

### MILLER LITE (ABV 4.2%) 4.5

### SAM ADAMS OCTOBERFEST (ABV 5.3%) 5.75

### DOGFISH HEAD PUNKIN ALE (ABV 7%) 6.5

## FEATURED BEER & SELTZERS

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

### TRULY HARD SELTZER (ABV 5%) 5

Pineapple, Passion Fruit, Black Cherry, & Grapefruit

## FALL COCKTAILS

### SALTED CARAMEL PRETZEL 9.5

Smirnoff vanilla vodka shaken with Baileys salted caramel liqueur, Frangelico & Butterscotch schnapps, garnished with caramel sauce & salted pretzel rim

### POMEGRANATE PUNCH 8.5

Pomegranate vodka shaken with pomegranate puree, fresh squeezed orange, pineapple, & cranberry juices

### APPLE CIDER MIMOSA 8.5

Charles de Fere champagne, local apple cider cinnamon sugar rim

### RUM HARVEST 8.5

Captain Morgan spiced rum, cranberry & lime juices, splash of coke, lime garnish

### BOO-BERRY LEMONADE 8.5

Vodka, blueberry liqueur, lemonade, splash of club, cherry garnish

## 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

**POMEGRANATE MARTINI**, pomegranate vodka shaken with pomegranate liqueur, topped with pineapple 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 with New Amsterdam Gin, peach schnapps, topped w/ lemonade and club soda

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

### CRUSHES 9

Orange, Grapefruit, Mango, or Key Lime

### SANGRIAS 9

White Peach, Strawberry, Red Berry or Sparkling

**FROZEN DRINKS 9**  
**FROZEN STRAWBERRY DAQUIRI**  
**FROZEN MARGARITA**  
Add a flavor (\$1): Strawberry, Peach, Watermelon, or Mango

