

BIG FISH BOARD

DAILY FRESH FISH

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



DAILY SOUPS & CHOWDERS 6.95

Manhattan Clam Chowder | Pumpkin Crab

FRESH RAW BAR SPECIALS

OYSTERS ON THE HALF SHELL

2.50/each 13.95/half doz 26.95/dozen

BLUE POINT (Long Island Sound, NY)

BOURBON CREEK (York River, VA)

COTUIT (Cap 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

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

FEATURED DESSERT

Fresh fruit tart, with a peach whipped cheesecake mousse 6.95

FEATURED SIDES

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

ENTRÉE SPECIALS

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

BROILED FLORIDA MAHI & CRAB CAKE, fresh cut Florida Mahi-Mahi & our signature 29.95

crab cake topped w/ homemade lobster sauce

LOBSTER ROLL, lightly dressed cold water lobster toasted New England Style 21.95

brioche bun, shoestring fries & coleslaw.

LOBSTER & ASPARAGUS 8OZ FILET MIGNON, fresh cut 8oz filet topped w/lobster 39.95

& asparagus in a garlic herb beurre blanc, choice of 2 sides

BROILED STUFFED MAINE LOBSTER, 1/2 of a 1 1/2 lb Maine lobster stuffed with 31.95

crab imperial, choice of 2 sides

14 oz BRAZILIAN LOBSTER TAIL, broiled served with drawn butter, 39.95

lemon, choice of 2 sides

PAN SEARED GROUPEL FILET, set atop andouille shrimp orzo, steamed broccoli 27.95

finished with a sweet harvest apple cider reduction

CHILEAN SEA BASS, Peruvian shrimp fried rice, sautéed spinach, fresh pico de gallo, 27.95

sweet balsamic glaze, fresh basil garnish

CRAB IMPERIAL STUFFED AUSTRALIAN SEA BASS set a top Peruvian shrimp fried rice 27.95

grilled asparagus finished with garlic lemon scampi butter

PEPPERCORN POTATO CRUSTED CHESAPEAKE ROCKFISH, set atop shrimp risotto 26.95

cake sautéed spinach finished with fresh rosemary roasted red pepper whipped butter

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

and shoestring fries

HOUSE MADE CRAB IMPERIAL, baked golden, topped with a buttery cracker crust 26.95

& choice of 2 sides

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

GRILLED SOY-SESAME GLAZED "BOSTON" SCALLOPS, Peruvian shrimp fried 27.95

rice, steamed broccoli, crispy wontons

PUMPKIN CRUSTED ATLANTIC SWORDFISH, atop shrimp risotto cake, grilled asparagus, 25.95

finished with a creamy lobster reduction and toasted pumpkin seeds

BROILED JUMBO LUMP CRAB CAKES, served with homemade tartar sauce and 26.95

a choice of 2 sides

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-glaze, 2 sides

BLACKENED YELLOWFIN TUNA, shrimp risotto cake, grilled asparagus, black bean 24.95

corn salsa, cilantro lime crema

BLACKENED CAROLINA CATFISH, Spanish rice, grilled asparagus, topped with 21.95

roasted garlic, horseradish aioli

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



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

CRANBERRY APPLE PIE 9

Apple pie whiskey, cranberry juice, sparkling cider, cinnamon stick garnish

RUM HARVEST 8.5

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

POMEGRANATE PUNCH 8.5

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

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

POMEGRANATE MARTINI, pomegranate vodka shaken with pomegranate liqueur, topped with pineapple juice

BIG FISH FAVORITES 9

RUM RUNNER, Bacardi Superior & Myers Dark Rum mixed w/ 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

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 WINTER LAGER (ABV 5.3%) 5-75

DOGFISH HEAD PUNKIN ALE (ABV 7%) 6.5

FEATURED BEER & SELTZERS

21ST AMENDMENT HELL OR HIGH MANGO (ABV 4.9%) 6

TRULY HARD SELTZER (ABV 5%) 5

Strawberry Lemonade, Lime, Pineapple, Wild Berry, Black Cherry, &

WOODCHUCK BUBBLY PEARSECCO (GF, ABV 6.1%) 6

