

# BIG FISH BOARD

## DAILY FRESH FISH

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

## DAILY SOUPS & CHOWDERS 6.95

Pumpkin Crab Bisque Chesapeake Seafood Chowder

## 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** (Cape Cod, MA)

**WELL FLEET** (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 Dozen 33.95/Doz

## STARTERS

**LOBSTER PARMESEAN SPINACH DIP**, served with tortilla chips 12.95

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

**WINTER SALAD**, baby spinach & spring mix, cranberries, apples 7.95  
 candied pecans, goat cheese, shredded carrots, citrus champagne vinaigrette

**CRAB BRUSCHETTA**, lump crab meat, bruschetta tomatoes atop 11.95

toasted crostini, roasted tomato balsamic vinaigrette, shaved parmesan

**CRISPY LOBSTER WONTON**, served golden brown with a pineapple 12.95

soy dipping sauce

**BUFFALO CHICKEN DIP**, served with tortilla chips 10.95

## FEATURED SIDES

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



## ENTRÉE SPECIALS

<b>STEAMED 1.5 LB. WHOLE MAINE LOBSTER</b> , Live 1.5 lb. Whole Maine lobster steamed & served cracked with drawn butter & lemon, choice of two sides	36.95
<b>BROILED FLORIDA MAHI &amp; CRAB CAKE</b> , fresh cut Florida Mahi-Mahi & our signature crab cake topped w/ homemade lobster sauce, choice of 2 sides	29.95
<b>BIG FISH CIOPPINO</b> , fresh fish, scallops, shrimp, mussels & clams in a tomato-seafood broth over linguini	24.95
<b>PEPPERCORN POTATO CRUSTED CHESAPEAKE ROCKFISH</b> , set atop shrimp risotto cake, sautéed spinach, finished with fresh rosemary roasted red pepper whipped butter.	26.95
<b>BROILED STUFFED MAINE LOBSTER</b> , ½ of a 1 ½ lb Maine lobster stuffed with crab imperial, choice of 2 sides	31.95
<b>CHILEAN SEA BASS</b> , Peruvian shrimp fried rice, sautéed spinach, fresh pico de gallo, sweet balsamic glaze, fresh basil garnish	27.95
<b>LOBSTER &amp; ASPARAGUS 8OZ FILET MIGNON</b> , fresh cut 8oz filet topped w/lobster & asparagus in a garlic herb beurre blanc, 2 sides	39.95
<b>FLASH FRIED VIRGINIA FLOUNDER</b> , served with house made tartar sauce, coleslaw, and shoestring fries	25.95
<b>PAN SEARED FLORDIA GROUPE</b> , romesco sauce, over a shrimp risotto cake, grilled asparagus, topped with basil oil	26.95
<b>LOBSTER &amp; SHRIMP FRA DIAVOLO</b> , sautéed Roma tomatoes, garlic, & fresh basil simmered in a spicy marinara, tossed with angel hair	24.95
<b>PUMPKIN CRUSTED ATLANTIC SWORDFISH</b> , set atop shrimp risotto cake, grilled asparagus, finished with a creamy lobster reduction and toasted pumpkin seeds	27.95
<b>BIG FISH MIXED GRILL</b> , skewered char grilled beef tenderloin medallions, scallops, & shrimp with our broiled signature crab cake, and a choice of 2 sides	34.95
<b>CARAMELIZED SALMON</b> , served medium over saffron rice, topped with shaved parmesan, choice of 1 side	22.95
<b>GRILLED SOY-SESAME GLAZED "BOSTON" SCALLOPS</b> , Peruvian shrimp fried rice, steamed broccoli, crispy wontons	27.95
<b>BROILED JUMBO LUMP CRAB CAKES</b> , served with homemade tartar sauce and a choice of 2 sides	26.95
<b>BLACKENED YELLOWFIN TUNA</b> , shrimp risotto cake grilled asparagus, black bean corn salsa, cilantro lime crema	24.95
<b>CHESAPEAKE BAY SEAFOOD TORTELLINI</b> , sautéed Gulf shrimp, three cheese tortellini, parmesan blush sauce, and our signature crab cake	24.95
<b>BLACKENED CAROLINA CATFISH</b> , Peruvian shrimp fried rice, grilled asparagus, topped with roasted garlic, horseradish aioli	21.95
<b>SURF &amp; TURF</b> , 5 oz filet mignon & 1/2 of a lobster stuffed with crab imperial, served with demi-glaze, drawn butter and choice of 2 sides	44.95
<b>BROILED SEAFOOD CAKES</b> , fresh blend shrimp & scallop served with homemade tartar sauce and choice of 2 sides	19.95

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, Dr Pepper

### 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



## WINTER COCKTAILS

### WINTER WHITE COSMO 10

Smirnoff cranberry vodka shaken with Cointreau, Elderflower, lime juice, simple and white cranberry juice, dried cranberry garnish

### MISTLETOE MULE 9

pomegranate vodka mixed with lime juice, pomegranate puree, topped with ginger beer and a candy cane

### SUGAR COOKIE MARTINI 9.5

delicious mix of Smirnoff vanilla vodka, Bailey's Irish Cream and Amaretto, complete with vanilla icing and sprinkle rim

### RUM HOT TODDY 8.5

Captain Morgan rum and fresh honey steeped in hot water, topped with a lemon twist and cinnamon sugar rim (add a pouch of Mighty Leaf tea for \$1)

## 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**, Naked Turtle & 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

### BIG FISH FROSE 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 CAMPFIRE AMPLIFIER STOUT (ABV 6.5%) 3.25(8 oz.) 5-75 (16 oz.)

## FEATURED BEER & SELTZERS

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

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

Strawberry Lemonade, Lime, Pineapple, & Grapefruit

### WOODCHUCK BUBBLY PEARSECCO (GF, ABV 6.1%) 6

