

BIG FISH BOARD

DAILY FRESH FISH

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

DAILY BISQUE & CHOWDER 6.95

Creamy Seafood Chowder | Roasted Tomato Garlic Lobster Bisque

FRESH RAW BAR SPECIALS

OYSTERS ON THE HALF SHELL

2.50/each 13.95/half doz 26.95/dozen

BOURBON CREEK (York River, VA)

RIPETIDE (West Port River, MA)

BLUE POINT (Long Island Sound, 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.—14.95 1 lb.—25.95

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

Bourbon Creeks & jumbo shrimp, served chilled with cocktail,

Old Bay & our daily mignonette

STEAMED COLOSSAL U-10 GULF SHRIMP,

chilled, peeled & deveined with old bay & cocktail

3.25/ea 17.95/half doz. 33.95/doz

STARTERS

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

LOBSTER PARMESAN SPINACH DIP, served with tortilla chips 12.95

STRAWBERRY SUMMER SALAD, strawberries, red grapes, cranberries, feta 7.95
 cheese, toffee pecans, radish, romaine spring mix, strawberry red wine balsamic

FEATURED SIDES

Saffron Rice Neva's Potatoes Coleslaw Sautéed Spinach
 Grilled Asparagus (+\$1.00) Peruvian Shrimp Fried Rice Sweet Potato Mashers
 Steamed Broccoli Mashed Potatoes Creamed Spinach Spanish Rice
 Stewed Tomatoes Shrimp Risotto (+\$2.00)



ENTRÉE SPECIALS

BROILED JUMBO LUMP CRAB CAKES, served with homemade tartar sauce and a choice of 2 sides 39.95

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 39.95

GRILLED CHESAPEAKE BAY ROCKFISH, served over shrimp risotto cake & grilled asparagus, drizzled with basil oil and balsamic glaze, topped with parmesan and arugula greens 26.95

BLACKENED YELLOWFIN TUNA, shrimp risotto, grilled asparagus, topped with cilantro lime crema 27.95

CASHEW CRUSTED SWORDFISH, served with broccoli and mashers, topped with a black pepper bacon butter cream sauce 27.95

GRILLED SALMON, served medium over saffron rice, topped with Dijon cream sauce, choice of 1 side 26.95

BROILED STUFFED MAINE LOBSTER, 1/2 of a 1 1/2 lb Maine lobster stuffed with crab imperial, choice of 2 sides 37.95

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

BROILED AUSTRALIAN SEA BASS, seasoned to perfection over sautéed spinach and saffron rice finished with a bruschetta blend and balsamic glaze 27.95

SURF & TURF, half a Maine Lobster, stuffed with crab imperial, served with a char grilled 8oz Sirloin, drawn butter & demi glaze, choice of two sides 48.95

CARAMELIZED SALMON, served medium over saffron rice topped with shaved parmesan, choice of one side 26.95

GRILLED SOY-SESAME GLAZED "BOSTON" SCALLOPS, Peruvian shrimp fried rice, steamed broccoli, crispy wontons 28.95

LOBSTER & ASPARAGUS 8OZ FILET MIGNON, fresh cut 8oz filet topped w/lobster & asparagus in a garlic herb beurre blanc, 2 sides 49.95

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 39.95

BLACKENED CAROLINA CATFISH, served with Spanish rice, grilled asparagus topped with roasted garlic horseradish aioli 23.95

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

PECAN CRUSTED ALASKAN HALABUT sweet potato mashers, steamed broccoli, topped with lemon cream & house made pineapple salsa 27.95

CHESAPEAKE BAY SEAFOOD TORTELLINI, sautéed Gulf shrimp, three cheese tortellini, parmesan blush sauce, and our signature crab cake 29.95

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

FROZEN DRINKS 9
MARGARITA OR
STRAWBERRY DAIQUIRI

NON-ALCOHOLIC BEVERAGES

COCA-COLA PRODUCTS 3

Coke, Diet Coke, Ginger Ale, Sweet Black Tea Lemon, Orange

FRESH BREWED ICED TEA 3

REGULAR & DECAF COFFEE 3

JUICE 3

orange, cranberry, apple, pineapple

MIGHTY LEAF HOT TEA 3.5

BOTTLED ROOT BEER 3

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

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 SUMMMER ALE (ABV 5.3%) 5.75

LEINENKUGEL SUMMER SHANDY (ABV 4.7%) 5.75

DOGFISH HEAD 60MIN IPA (ABV 6%) 6.5

FEATURED BEVERAGES

SMIRNOFF RED WHITE & BERRY SELTZER (ABV 4.5%) 6

TRULY HARD SELTZER (ABV 5%) 5

SUMMER COCKTAILS

SUMMER-TINI 9.50

Malibu rum shaken with citron vodka, pineapple and cranberry juice, garnished with a lemon.

THE PEAR-FECT SPLASH 9

Absolut Pears and elderflower liqueur poured over muddled cucumber and mint, mixed with lemonade and a splash of club soda

GIN & JUICE 9

New Amsterdam Gin mixed with grapefruit juice and a splash of pomegranate puree topped with club soda (snoop dogg not included)

MELON VERDE 9

This neon green cocktail is a mixture of Silver Agave tequila, shaken with melon liqueur, a splash of lemonade and apple juice, garnished with a lime.

BUNNY PUNCH 9.50

Ketel One Orange & Peach Blossom Botanical vodka, lemonade, cranberry juice, muddled oranges and cherries

SIGNATURE MARTINIS

PINEAPPLE INFUSION 9.5 New Amsterdam orange vodka infused with fresh cut pineapple, hand squeezed, chilled & garnished w/ a Swedish Fish

WHITE COSMO 10 Smirnoff cranberry vodka shaken with, Elderflower, lime juice, white cranberry juice, dried cranberry garnish

POMEGRANATE MARTINI 9.5 Pomegranate vodka shaken with pomegranate liqueur, topped with pineapple juice

BIG FISH FAVORITES

RUM RUNNER 9 Cruzan Rum & Myers Dark Rum mixed with blackberry brandy & banana liqueur, topped w/ orange & pineapple juices w/ a splash of grenadine

BOURBON PEACH 9 Jim Beam Bourbon, peach schnapps & sour mix

LEMON BASIL FIZZ 9 Fresh muddled basil, New Amsterdam Gin, hand squeezed lemonade, topped w/ club soda

MOSCOW MULE 9 New Amsterdam vodka mixed with ginger beer & lime juice

CRUSHES 9

Orange, Grapefruit, Mango, or Key Lime

SANGRIAS 9 White Peach, Strawberry, Red Berry, Sparkling

