

# STARTERS

◆ **BIG FISH BRUSCHETTA** 11.95  
Fresh Roma tomatoes, basil, red onion, garlic and olive oil served with our housemade garlic bread

**SHRIMP COCKTAIL (8)** 13.95  
Domestic Gulf Coast jumbo shrimp, served on ice with cocktail sauce, lemon and Old Bay

**GRILLED "CHARCOAL" SHRIMP** 9.95  
Served with melted butter

**FRIED VIRGINIA OYSTERS** 11.95  
Hand-breaded to order, served with tartar sauce

**FRIED TEXAS GULF SHRIMP** 10.95  
Hand-breaded to order, served with cocktail sauce

**CRISPY ATLANTIC COD FINGERS** 11.95  
Hand-breaded to order, "flash-fried" and served with our housemade tartar sauce

**STEAMED CLAMS** 13.95  
Simmered in garlic wine broth and served with garlic bread

◆ **"FLASH-FRIED" CALAMARI** 12.95  
with marinara & homemade mustard sauce

**BIG FISH OYSTERS ROCKEFELLER (6)** 14.95 (12) 28.95  
With a touch of Sambuca & served with lemon

**BIG FISH BAKED OYSTERS (6)** 14.95 (12) 28.95  
With wild mushrooms, smoked Gouda, bacon and rosemary

**HOMEMADE GARLIC BREAD** 3.95

# SALADS

**HOUSE** spring mix, tomato, gorgonzola, walnuts, maple walnut vinaigrette 7.95

**CAESAR** crisp romaine, fresh Parmesan cheese, house baked garlic croutons, homemade Caesar dressing using pasteurized eggs 7.95

**THE WEDGE** iceberg lettuce, tomatoes, gorgonzola, bacon, buttermilk garlic ranch 7.95

**GREEK** spring mix, romaine, tomatoes, cucumbers, onions, feta, kalamata olives, pepperoncini, Greek vinaigrette 7.95

**CHOPPED** romaine, carrots, tomatoes, corn, cucumbers, buttermilk garlic ranch 7.95

**GOAT CHEESE** Arcadian Harvest greens, romaine, aged goat cheese, toasted pecans, roasted red peppers, raspberry vinaigrette 7.95

**SPINACH** bacon, mushrooms, eggs, gorgonzola, warm apple cider vinaigrette 7.95

**ARUGULA** toffee pecans, dried cranberries, Parmesan, lemon thyme vinaigrette 7.95

TOP ANY LARGE SALAD ABOVE WITH...

+**GRILLED CHICKEN** (double breast) 16.95

+**CHARCOAL SHRIMP SKEWER** 16.95

+**CHESAPEAKE MARYLAND CRAB CAKE** 23.95

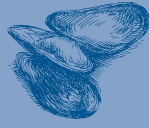
+**8 OZ. FRESH MARKET "CATCH OF THE DAY"** MP  
Choose a fish off the "board" and we will serve it over any of our delicious large salads.



ON THE RIVERFRONT

# BIG FISH GRILL DINNER

## POT 'O MUSSELS 14.95



Fresh sautéed Bouchot Mussels harvested from the cold, pristine waters off of Prince Edward Island, Canada.

PICK A SAUCE:

SPICY DIABLO • GARLIC WINE  
CHIPOTLE ADOBO & VIDALIA ONION

# FLASH-FRIED SEAFOOD

**FRIED TEXAS GULF SHRIMP** 22.95  
Hand-breaded to order served with cocktail sauce and choice of two sides

**FRIED VIRGINIA OYSTERS** 24.95  
Hand-breaded to order served with tartar sauce and choice of two sides

**FRIED "DAY BOAT" JERSEY SCALLOPS** 25.95  
Hand-breaded to order served with tartar sauce and choice of two sides

◆ **FRIED SEAFOOD COMBO** 26.95  
Hand-breaded shrimp, scallops and oysters with tartar sauce and choice of two sides

# SIGNATURE PASTA DISHES

◆ **BIG SEAFOOD OF THE DAY** 24.95  
Linguine served with shrimp, scallops, clams, and mussels tossed in our homemade lobster sauce

**SHRIMP SCAMPI PASTA** 21.95  
Gulf coast shrimp tossed in a creamy scampi sauce, served over linguini

**BIG SHRIMP PENNE** 21.95  
Large shrimp sautéed with mushrooms, spinach, sundried tomatoes and fresh basil tossed in our light homemade lobster sauce

# LAND & SEA

◆ **BOURBON MARINATED JUMBO GULF SHRIMP** 23.95  
Jim Beam, brown sugar & pineapple juice marinade, pan-seared over saffron rice with Thai chili glaze and choice of one side

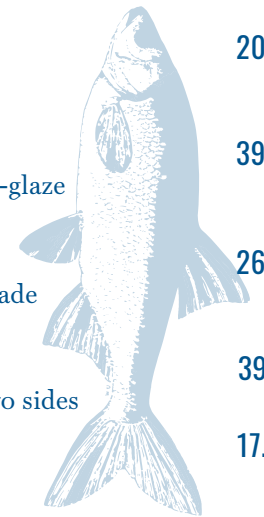
**BIG FISH JAMBALAYA** 20.95  
Traditional spicy sauce with chicken, shrimp, crawfish and Andouille sausage served over saffron rice, choice of one side

◆ **BIG FILET** 39.95  
8 oz. pan seared center-cut Angus beef filet over mashers with homemade demi-glaze and your choice of one side...**WITH A JUMBO LUMP CRAB CAKE...49.95**

**SIRLOIN & SHRIMP** 26.95  
Hand-cut 8 oz. center-cut Black Angus, Gulf Coast shrimp skewer with homemade demi-glaze with a choice of two sides

**NEW YORK STRIP** 39.95  
Hand-cut 14 oz. USDA Choice char-grilled served with demi-glaze, choice of two sides

**BIG CHICKEN** 17.95  
Coleman's all-natural organic marinated grilled double breast served over mashers, choice of one side



# SANDWICHES

All served on a homemade sesame seed brioche bun with salted fries.

**BIG CHICKEN SANDWICH** 13.95  
Coleman's all-natural organic double breast with American cheese, bacon, lettuce, tomato, and pickle

**OLD FASHIONED CHOP HOUSE BACON CHEESEBURGER** 14.95  
Fresh ground Angus with lettuce, tomato, pickle, bacon, and American cheese

**BIG "FISH OF THE DAY" SANDWICH** 19.95  
Choose any of our daily fresh fish off our Big Fish Board, served with lettuce, tomato, pickle, and tartar sauce

**CRISPY ATLANTIC COD SANDWICH** 16.95  
Hand-breaded to order, flash-fried, served with lettuce, tomato, pickle, and tartar sauce

## HOMEMADE DESSERTS

◆ **PEANUT BUTTER PIE** 7.95

**DOUBLE CHOCOLATE CAKE A LA MODE** 7.95

**DEEP DISH CHOCOLATE CHIP COOKIE A LA MODE** 7.95

**WARM PECAN APPLE COBBLER**  
with cinnamon ice cream 7.95

**KEY LIME PIE** 7.95

## HOMEMADE SIDES 3.95

SALTED FRIES • MASHERS • NEVA'S POTATOES • COLE SLAW • SWEET POTATO MASHERS  
SAFFRON RICE • DAILY FRESH VEGGIE • STEWED TOMATOES • CREAMED SPINACH

**ADD TO ANY ENTRÉE - GRILLED SHRIMP 6.95 | SCALLOP SKEWER 9.95 | CRAB CAKE 14.95**

### DEAR GUESTS WITH ALLERGIES,

We care tremendously about your safety. Our from-scratch kitchen includes an active bakery, and nuts, wheat, and dairy products are used in a wide range of recipes. We strongly recommend individuals with severe allergies susceptible to cross-contact do not dine in the restaurant as we cannot guarantee your safety. For less severe allergies, allow our servers to recommend a dish that does not contain your allergen(s). Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially with individuals with certain medical conditions.

**GENERAL MANAGER - BOB CANTU CULINARY DIRECTOR - MICHAEL MGNUTT**

We reserve the right to include 18% gratuity on all tables of 6 or more.

# \$45 WINE LIST

## WHITES

FROG'S LEAP SAUVIGNON BLANC, CALIFORNIA  
SONOMA CUTRER RUSSIAN RIVER CHARDONNAY, CALIFORNIA  
PEJU SAUVIGNON BLANC, CALIFORNIA  
KIM CRAWFORD SAUVIGNON BLANC, NEW ZEALAND  
BOUCHAINE CHARDONNAY, CALIFORNIA  
KENDALL JACKSON CHARDONNAY, CALIFORNIA  
LES BOURSIKOTTES SANCERRE, FRANCE

## REDS

IRONSIDE RESERVE PINOT NOIR, CALIFORNIA  
FOUR VINES ZINFANDEL, CALIFORNIA  
SPOSATO 'RESERVE' MALBEC, ARGENTINA  
MURRIETTA'S WELL CABERNET, CALIFORNIA  
TEXTBOOK CABERNET, CALIFORNIA  
CHERRY PIE PINOT NOIR, CALIFORNIA

## WINES *by the glass*

We pour a 6 oz. glass...¼ of a bottle  
All wines by the glass are also available by the bottle.

## WHITES

RAYMOND CHARDONNAY, CALIFORNIA 8.50  
WENTE CHARDONNAY, CALIFORNIA 10.00  
SPOSATO SAUVIGNON BLANC, ARGENTINA 8.50  
OYSTER BAY SAUVIGNON BLANC, NEW ZEALAND 9.50  
CIELO PINOT GRIGIO, ITALY 8.00  
STONEFRUIT RIESLING, GERMANY 8.00  
BERINGER WHITE ZINFANDEL, CALIFORNIA 7.50  
GAMBINO PROSECCO, ITALY 7.50  
CHARLES DE FERRE BRUT RESERVE CHAMPAGNE, FRANCE 8.50  
VILLA VIALADE ROSÉ, FRANCE 7.50  
PINE RIDGE CHENIN BLANC VIOGNIER, CALIFORNIA 9.50

## REDS

LOVE PINOT NOIR, CALIFORNIA 9.00  
ANGELS INK PINOT NOIR, CALIFORNIA 13.00  
FARMHOUSE RED BLEND, CALIFORNIA 8.00  
IL NIDO CABERNET, ITALY 9.00  
JUGGERNAUT CABERNET, CALIFORNIA 13.00  
WILLIAM HILL MERLOT, CALIFORNIA 9.50  
SPOSATO 'CLASSIC' MALBEC, ARGENTINA 9.00



# 4 B

MILLER LITE  
COORS LIGHT  
BUDWEISER  
BUD LIGHT  
BUD LIGHT LIME  
MICHELOB ULTRA  
YUENGLING LAGER  
ROLLING ROCK  
PABST BLUE RIBBON  
BUCKLER N/A

# 5 O

CORONA EXTRA  
CORONA LIGHT  
DOGFISH HEAD  
SLIGHTLY MIGHTY (CAN)  
HEINEKEN  
PERONI  
SAM ADAMS BOSTON LAGER  
STELLA ARTOIS  
TRULY HARD SELTZER (CAN)  
TWISTED TEA

# 6 T

ANGRY ORCHARD  
HARD APPLE CIDER\*  
CAPE MAY IPA (CAN)  
DOGFISH HEAD  
HAZY-O IPA (CAN)  
EVIL GENIUS  
#ADULTING GUAVA IPA  
YARDS PALE ALE  
YARDS PHILADELPHIA  
PALE ALE

*Please Ask About Our  
Frosty Drafts and  
Signature Martinis!*

**\*GLUTEN FREE**

# L E D B E E R