

BIG FISH BOARD

DAILY FRESH FISH

SCOTTISH SALMON	19.95	CAROLINA CATFISH	19.95
ATLANTIC SWORDFISH	19.95	GULF COAST YELLOWFIN TUNA	19.95
VIRGINIA FLOUNDER	19.95		

(All our fish is fresh, NEVER frozen!)

AVAILABLE WITH YOUR CHOICE OF 2 SIDES OR AS A TOPPED SALAD

PICK YOUR PREPARATION

CARAMELIZED, GRILLED, BROILED, CASHEW CRUSTED,
BLACKENED, PECAN CRUSTED

PICK YOUR SAUCE

BALSAMIC REDUCTION, DIJON LEMON CREAM,
PINEAPPLE SALSA, LOBSTER SAUCE



DAILY BISQUE & CHOWDER

Maryland Crab 6.95 | Pumpkin Crab Bisque 9.00

FRESH RAW BAR SPECIALS

OYSTERS ON THE HALF SHELL

2.50/each 13.95/half doz 26.95/dozen

BOURBON CREEK (York River, VA)

BLUE POINTS (Cape Cod, MA)

ICHABOD FLATS (Plymouth, 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.—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

AUTUMN HARVEST SALAD, mixed greens, romaine, red onions and craisins, tossed in maple balsamic topped with fresh sliced apples, goat cheese, mandarin oranges and candied pecans 8.95

CREAMY SEAFOOD DIP, served with tortilla chips 11.95

LUNCH SPECIALS

BIG "FISH OF THE DAY" SANDWICH, choose any of our daily fresh fish, served with lettuce, tomato, pickles, on a toasted brioche bun. 19.95

FLASH FRIED VIRGINIA FLOUNDER, served with house made tartar sauce, coleslaw and shoestring fries 19.95

BLACK N' BLUE SWORDFISH SANDWICH, blackened swordfish on a toasted brioche bun, with blue cheese dressing, LTP and one side 19.95

BIG FISH CIOPPINO, fresh fish, scallops, shrimp, mussels & clams in a tomato-seafood broth over linguini 18.95

HOMEMADE SHRIMP SALAD, shrimp tossed in our house recipe dressing, LTP, red onion on a toasted croissant 15.95

JUMBO LUMP CRAB CAKES, 1 or 2 crab cakes, served with homemade tartar sauce and choice of 2 sides 21.95/39.95

FLASH FRIED TACOS (FISH OR SHRIMP), baja sauce, shredded cabbage, pico de gallo, Spanish rice, black-bean corn salsa and sour cream 15.95

BUFFALO SHRIMP SALAD, chopped iceberg, romaine, tomato, carrots, gorgonzola crumbles and buttermilk garlic ranch 16.95

CARIBBEAN JERK CHICKEN, organic free-range double breast served with Spanish rice and sautéed spinach with a pineapple salsa 17.95

PARMESAN CRUSTED SCALLOPS, served over saffron rice, topped with fresh bruschetta and a balsamic drizzle 17.95

BROILED SEAFOOD CAKES, 1 or 2 fresh blend of crab, shrimp & scallops served with homemade tartar sauce and 2 sides 17.95/26.95

FEATURED SIDES

Saffron Rice Stewed Tomatoes Sautéed Spinach
Cole Slaw Peruvian Shrimp Fried Rice Steamed Broccoli

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, Sprite, Ginger Ale, Raspberry Iced Tea, 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

CIGAR CITY JAI ALAI (ABV 7.5%) 6.5

DOGFISH 60 MIN IPA (ABV 6%) 6.5

MILLER LITE (ABV 4.2%) 4.5

LAGUNITAS IPA (ABV 6.2%) 5.75

BIG OYSTER HAMMERHEAD IPA (ABV 6.3%) 6.5

BLUE MOON BELGIAN WHITE (ABV 5.4%) 5.75

YUENGLING LAGER (ABV 4.5%) 4.5

FEATURED BEVERAGES

DOGFISH HEAD 60 MIN IPA 5 (ABV 6%)

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

TRULY HARD SELTZER Strawberry Lemonade, Wild Berry 5

JIM BEAM BOURBON AND GINGER ALE CAN (ABV 5%) 4

JIM BEAM BOURBON AND SELTZER CAN (ABV 5%) 4

FALL COCKTAILS

SPICED MULE 10

Captain Morgan mixed with ginger beer, lime juice and apple cider

CINNAMON TOAST CRUNCH 9

Vanilla vodka mixed with rum chata, fireball, and a splash of half and half

APPLE CIDER MARGARITA 9

Gold tequila mixed with triple sec, sour mix, lime juice and topped with apple cider

SIGNATURE MARTINIS

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

GEORGIA PEACH 9.5 Smirnoff peach vodka, peach schnapps & Grand Marnier, topped with a splash of cranberry juice

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

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

BIG FISH FAVORITES 9

BOURBON PEACH Jim Beam Bourbon, peach schnapps & sour mix

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

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

CRUSHES Orange, Mango, or Key Lime

SANGRIAS White Peach, Strawberry, Red Berry, Sparkling