

BIG FISH BOARD

DAILY FRESH FISH

SCOTTISH SALMON | CAROLINA CATFISH | YELLOWFIN TUNA
 VIRGINIA FLOUNDER | ATLANTIC SWORDFISH | FLORIDA MAHI
 SPECKLED TROUT

(All our fish is fresh, NEVER frozen!)

DAILY BISQUE & CHOWDER

Maryland Crab 8.95 | Pumpkin Crab Bisque 8.95

FRESH RAW BAR SPECIALS

OYSTERS ON THE HALF SHELL

2.50/each 13.95/half doz 26.95/doz

BOURBON CREEK (York River, VA)

BLUE POINT (Long Island Sound, NY)

WELLFLEET (Cape Cod, MA)

MYSTIC (Noank, CT)

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

AUTUMN HARVEST SALAD, mixed greens, romaine, red onions and craisins 8.95

tossed in maple balsamic dressing topped with fresh sliced apples, goat cheese,

mandarin oranges and candied pecans

FEATURED SIDES

Grilled Asparagus (+1.00) Saffron Rice Neva's Potatoes Sautéed Spinach

Peruvian Shrimp Fried Rice Sweet Potato Mashers Steamed Broccoli

Mashed Potatoes Creamed Spinach Shrimp Risotto Cake (+2.00)



ENTRÉE SPECIALS

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

BLACKENED 14OZ NEW YORK STRIP, served medium and up with a side of grilled asparagus and mashed potatoes 32.95

STEAMED 1.5 LB. WHOLE MAINE LOBSTER, served with drawn butter, lemon & choice of two sides 39.95

LEMON PEPPER SEARED SPECKLED TROUT, served with fresh steamed broccoli and mashed potatoes, garnished with a lemon twist and chives 27.95

GRILLED ATLANTIC SWORDFISH, shrimp risotto, broccoli topped with creamy lobster sauce 27.95

BLACKENED CAROLINA CATFISH, served over Spanish rice & gilled asparagus topped with our homemade ravigote sauce 24.95

BLACKENED YELLOWFIN TUNA, shrimp risotto cake, grilled asparagus, topped with cilantro lime crema 29.95

JAMACIAN JERK FLORIDA MAHI, served with Spanish rice and broccoli topped topped with fresh pineapple mango salsa 27.95

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

FLASH FRIED VIRGINIA FLOUNDER, served with house made tartar sauce, coleslaw and shoestring fries 26.95

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

CASHEW CRUSTED CAROLINA CATFISH, topped with an apple cider sauce and our sweet potato mash, choice of one side 25.95

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

BROILED STUFFED MAINE LOBSTER, half of a 1 ½ lb Maine lobster stuffed with crab imperial, choice of 2 sides 37.95

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

SURF & TURF, half of a Maine lobster stuffed w/crab imperial & char-grilled 8oz Angus sirloin, drawn butter & demi-glace, choice of 2 sides 48.95

LOBSTER & SHRIMP FRA DIAVOLO, sautéed Roma tomatoes, garlic & fresh basil, simmered in a spicy marinara, tossed with angel hair 28.95

BIG FISH MIXED GRILL, skewered char grilled beef tenderloin medallions, scallops, & shrimp with our broiled signature crab cake and choice of 2 sides 39.95

BIG FISH CIOPPINO, fresh fish, scallops, shrimp, mussels & clams in a tomato-seafood broth over linguini 27.95

CHESAPEAKE BAY SEAFOOD TORTELLINI, sautéed Gulf shrimp, three cheese tortellini, parmesan blush sauce, and our signature crab cake 34.95

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, 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

SAN PELLEGRINO (500ML) 3.5

ACQUA PANNA (1L) 3.5

LEMONADE (OUR SIGNATURE BIG FISH RECIPE)

LEMONADE 3.5

FLAVORED LEMONADE 4.5

strawberry, peach, watermelon or mango



DRAFT BEER

BLUE MOON BELGIAN WHITE (ABV 5.4%) 5.75

CIGAR CITY JAI ALAI (ABV 7.5%) 6.5

YUENGLING LAGER (ABV 4.5%) 4.5

SAM ADAM OCTOBERFEST (ABV 5.3%) 5.75

MILLER LITE (ABV 4.2%) 4.5

LAGUNITAS IPA (ABV 6.2%) 5.75

DOGFISH HEAD 60MIN IPA (ABV 6%) 6.5

BIG OYSTER HAMMERHEAD IPA (ABV 6.3%) 6.5

FEATURED BEVERAGES

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

DOGFISH HEAD 60 MIN IPA BOTTLE (ABV 6%) 5

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

STATESIDE SELTZERS (Orange, Pineapple, Lemon Cucumber Mint) (ABV 5%) 6

HORNITOS TEQUILA LIME SELTZER (ABV 5%) 4

FALL COCKTAILS

CINNAMON TOAST CRUNCH 9

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

SPICED MULE 10

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

APPLE CIDER MARGARITA 9

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

PUMPKIN SPICE MARTINI 10

Vanilla vodka, pumpkin pie liqueur, amaretto, and a splash of half and half

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, Pomegranate vodka shaken with pomegranate liqueur, topped with pineapple juice

BIG FISH FAVORITES

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, Mango, or Key Lime

SANGRIAS 9 White Peach, Strawberry, Red Berry, Sparkling

KETEL ONE BOTANICALS, 9 Cucumber & Mint, Grapefruit & Rose, or Peach & Orange Blossom mixed with club soda

