

BIG FISH BOARD

tonight's

SPECIALS

WEDNESDAY JULY 11, 2018

OYSTERS ON THE HALF SHELL

**Mignonette Upon Request*

Lady Slipper (RI) Clark Island (MA) Blue Point (CT)

Riptide (MA) Chincoteague (VA) Wellfleet

2.50/each 13.95/half dozen 26.95/dozen

MIDDLE NECK CLAMS ON THE HALF SHELL (VA)

1.20/each 6.95/half dozen 12.95/dozen

HALF 1 LB. LOBSTER STEAMED & CHILLED WITH 2 JUMBO U-10 SHRIMP 21.95

STEAMED & CHILLED 16/20 GULF SHRIMP (PEEL & EAT)

1/2 LB- 12.95 / 1 LB- 22.95

JUMBO U -10 SHRIMP (PEELED & DEVINED)

2.75/each 15.95 /half dozen 31.95/dozen

COLD SEAFOOD TOWER \$29.95(2-4 people)

3 Chefs Choice Raw Oysters, 3 Raw Middle Neck Clams,
½ dozen steamed & chilled 16/20 Gulf Shrimp,
4 oz. of a chilled Maine lobster tail, seaweed salad,
with cocktail sauce & mustard sauce, and choice of 1 sushi roll

FEATURED SPIRIT

SAGAMORE RYE WHISKEY

Taste of warm cinnamon, vanilla, honey & nutmeg

FEATURED MARTINI

PEAR PAMATINI 9.25

Grey Goose Pear vodka, pama liqueur, cranberry juice & a splash of sour

14 OZ. FROSTY DRAFTS

DOGFISH FLESH AND BLOOD (7.5%) 6.00

Orange peel and blood orange juice mingled with earthy hoppiness

MILLER LITE (4.2%) 3.75

Deep, radiant, golden quality and brilliant hue; American lager

GOLDEN ROAD MELON CART (4%) 6.00

"A light Wheat Ale bursting w/ watermelon, honeydew, & cantaloupe flavors, finishing crisp & refreshing"

STELLA ARTOIS (5.0%) 6.00

Balanced; slightly bitter up front with smooth finish

FEATURED BOTTLED BEERS

Leinenkugel's Grapefruit, Orange & Summer Shandy
4.75

HOMEMADE SOUPS & CHOWDERS 6.75

NEW ENGLAND CLAM CHOWDER

ROASTED RED PEPPER LOBSTER BISQUE
topped with Old Bay croutons

STARTERS

BIG FISH SPINACH DIP w/ artichokes, spinach, sour cream, salsa & tortilla chips 8.95

HOMEMADE PIZZA Maryland blue crab, asparagus, Monterrey Jack cheese & Old Bay 9.95

BIG FISH BOWL middle neck clams, 16/20 shrimp, mussels, andouille sausage, corn on the cob, garlic bread in a seafood broth (serves 2-3 people) 20.95

"BIG FISH STYLE" CLAMS CASINO, on the half shell, served w/ a lemon wedge (6) 11.95 (12) 22.95

ROASTED BEET & CLEMENTINE SALAD, mixed greens, crumbled goat cheese, honey dijon vinaigrette & toasted pine nuts 6.95

BEEFSTEAK TOMATO w/ maple walnut vinaigrette, blue cheese crumbles & red onions 6.95

ENTREES

GRILLED HAND CUT USDA 14 OZ PRIME RIBEYE STEAK, over garlic mashers w/ creamed spinach & onions straws 39.95

GRILLED COMBO, w/ a shrimp skewer, scallop skewer, beef tip skewer & a Chesapeake Bay broiled crab cake w/ 2 sides 29.95

BROILED CHESAPEAKE MARYLAND CRAB CAKES, served with homemade tartar, salted shoestring fries & homemade slaw 25.95

SCOTTISH SALMON, choose caramelized w/ shaved parmesan or grilled with dijon cream and a choice of 2 sides 21.95

GRILLED CAPE HATTERAS YELLOWFIN TUNA, over mashers topped w/ a lobster cream sauce & 1 side 24.95

BROILED COMBO, w/ cod, scallops, a stuffed shrimp w/ homemade tartar & 2 sides 20.95

FARMERS PLATE, a vegetable collective working together for a common goal 16.95

PAN SEARED CASHEW CRUSTED ALASKAN COD, over saffron rice, topped w/ Meyer's coconut rum sauce & choice of 1 side 20.95

PAN SEARED PECAN CRUSTED ALASKAN HALIBUT, served over mashers, w/ a tropical fruit salsa & a choice of 1 side 28.95

FLASH FRIED ATLANTIC FLOUNDER, served w/ homemade tartar sauce, shoestring fries & coleslaw 26.95

GRILLED BLACKENED 12 OZ NEW YORK STRIP, served over mashers with a Demi glaze and a choice of 1 side 28.95

GRILLED BOSTON SWORDFISH, served over mashers, mustard cream & a choice of 1 side 20.95

JUMBO ALASKAN KING CRAB LEGS, served w/ drawn butter and a choice of 2 sides 1 LB: 59.95 2 LB: 99.95

PAN SEARED POTATO CRUSTED MAHI, over mashers w/ a tomato cream sauce & a choice of 1 side 24.95

SEVENTY TWO HOUR BRAISED BONE IN VEAL SHORT RIBS, over mashers w/ sautéed spinach 24.95

GRILLED RACK OF LAMB, over sweet mashers w/ steamed broccoli & a blueberry port wine 1/2 rack :22.95 full rack : 35.95

PAN SEARED HERB CRUSTED CAROLINA WAHOO, over a summer quinoa salad, lemon thyme vinaigrette, & a choice of 1 side 22.95

GRILLED BLACKENED CAROLINA GROUPER, over saffron rice topped w/ a peach & mango salsa w/ a choice of 1 side 28.95

PAN SEARED U-10 DAY SCALLOPS, over Fifer Farm's corn succotash, crispy fried tobacco onions & a choice of 1 side 28.95

ADDITIONAL HOMEMADE SIDES 3.95

Fruit Cup | Creamy Local Corn Succotash | Broccoli
Sautéed Spinach | Corn w/ Queso Fresco and Baja Sauce (+\$1)

TABLE SHARE MAC:

Plain (\$8) Shrimp (\$12) Crab (\$14)

ADDITIONAL HOMEMADE DESSERTS 6.95

Key Lime Pie | Chocolate Walnut Pie
Coconut Cake

Dear Guests with Allergies

We care tremendously about your safety. Our from-scratch kitchen includes an active bakery, 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 food borne illness, especially with individuals with certain medical conditions.