### Wedding December 12th, 2018

**Homemade Soups** 6.75  
**Manhattan Clam Chowder**  
**Pumpkin Crab Bisque**  

<table>
<thead>
<tr>
<th>Fresh Raw Shellfish</th>
<th>Each</th>
<th>½ Doz</th>
<th>Dozen</th>
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<tbody>
<tr>
<td>Megansett (MA)</td>
<td>2.50</td>
<td>13.95</td>
<td>26.95</td>
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<tr>
<td>Cadillac (ME)</td>
<td>2.50</td>
<td>13.95</td>
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<td>Thatch Island (MA)</td>
<td>2.50</td>
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<td>Pink Moon (CAN)</td>
<td>2.50</td>
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<td>Conway Royals (CAN)</td>
<td>2.50</td>
<td>13.95</td>
<td>26.95</td>
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<tr>
<td>Middle Neck Clams (VA)</td>
<td>1.50</td>
<td>6.95</td>
<td>12.95</td>
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**COLD SEAFOOD TOWER** $29.95 (2-4 people)  
3 Chix Choice Raw Oysters, 1 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

### DAILY FRESH FISH

Available w/ your choice of 2 sides OR as a Topped Big Fish Salad OR as a Daily Fresh Fish Sandwich with choice of 1 side

~Pick Your Preparation~

- Grilled Blackened Broiled Parmesan Crust
- Pecan Crust
- Cashew Crust
- Herb Crust

### LUNCH ENTRÉE SPECIALS

- **Cold Smoked Whiskey Lox Sandwich**, on wheat toast, spring mix, avocado, and horsey sauce with choice of 1 side 13.95  
- **Fried Shrimp or Oyster Po Boy**, flash fried, served on a torpedo roll w/ sriracha garlic aioli and choice of 1 side 14.95  
- **Southwestern Blackened Chicken Wrap**, wrapped in a whole wheat wrap w/ rice & beans, avocado, ranch, and choice of 1 side 12.95  
- **Yellowfin Tuna Cheese Steak**, w/ sautéed onions, mushrooms, mayo, lettuce, tomato, & choice of 1 side 18.95  
- **Handcrafted Pizza & Salad**, blackened chicken, black bean and corn salsa, Cilantro, and mozzarella cheese 8.95  
- **Clams Casino**, Virginia top necks, shucked to order, stuffed w/ traditional casino butter (6) 11.95 (12) 22.95  
- **ечен Roll & Salad**, choice of 1 sushi roll and a soup or salad 17.95  
- **Moms Meatloaf**, w/ Neva’s and a choice of 1 side 15.95  
- **Fish and Chips**, served with fries and coleslaw 15.95  
- **Filet Beef Tip Skewers**, with Neva’s Potatoes and choice of 1 side 15.95  
- **Big Fish Style Lobster Salad Roll**, Whole Maine lobster served on a New England style split top bun w/ fries and coleslaw 23.95  
- **Lobster Cobb Salad**, romaine, spring mix, bacon, blue cheese, tomatoes, onion, and ranch dressing 23.95  
- **Shrimp Ramen**, w/ 3 jumbo shrimp, ramen noodles, green onion, bok Choy, julienne radish and sprouts 12.95  
- **Fried Tilapia Sandwich**, served on a brioche bun w/ a choice of 1 side 9.95

### ADDITIONAL HOMEMADE SIDES 3.95

- Brussels Sprouts
- Sautéed Spinach
- Fruit Cup
- Herb Pasta Salad
- Asparagus
- Broccoli
- Wild Mushroom Risotto

### FEATURED FROZEN BEVERAGE:

- **Pomegranate Margarita** 8.50  
  - Salted Rim

- **Gingerbread Tini** 9.50  
  - Orange vodka, gingerbread liqueur, and a splash of Bailey’s vanilla cinnamon

### HOMEMADE DESSERTS 6.95

- **Peanut Butter Pie**  
  - Double Chocolate Cake la Mode  
  - Pecan Apple Cobbler  
  - Key Lime Pie  
  - Bread Pudding

### DEVIL’S BACKBONE O’FEST (5.2%) 6.00

- **Medium bodied, balanced notes of hops and malts**

### STELLA ARTOIS (5%) 6.00

- **European Pale Lager**

### SAM ADAMS WINTER LAGER (5.6%) 5.25

- **Balanced hops and malt with notes of cinnamon, ginger, and orange peel**

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**POT’O’ MUSSELS**  
Fresh steamed Bouche Mussels from the cold, pristine waters of Prince Edward Island, Canada. Served with garlic toast 12.95  

**Spicy Diablo Sauce**  
**Garlic Wine Sauce**  
**Thai Curry Sauce**

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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 reactions to communicate with our servers in advance (i.e. indicate whether you should feast or stick). We cannot assure your safety. For less severe allergies, allow our servers to recommend a dish that does not contain your allergens(s). Conversely, those with certain medical conditions.

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**Little Fish Menu (12 & Under) includes a scoop of ice cream**

- **Chicken Tenders** 6.95  
- **Fish Fingers** 6.95  
- **Pasta w/ Meatball** 5.95  
- **Kids Tuna** 9.95  
- **Pasta (penne or linguini)** 5.50  
- **Kids Shrimp** 7.95  
- **Hot Dog** 5.95  
- **Crab Cake** 14.95

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**Steamed & Chilled 16/20 Gulf Shrimp**  
**Served in the shell with Old Bay & cocktail sauce**  
½ lb. - 12.95  
1 lb. - 22.95

- **Cold Seared Sushi Grade Tuna 12.95**  
  - W/ seaweed salad, pickle ginger, and spicy mayo

- **Jumbo U-10 Gulf Shrimp**  
  - 2.75/ each 15.95  
  - half dozen 31.95/dozen

- **Chilled 1/2 Maine Lobster & Jumbo U-10 Shrimp 21.95**  
  - Half of a chilled Maine lobster and 2 peeled and deveined shrimps

- **Florida Stone Crab Claws (4) 24.95**  
  - Served with Joe’s famous mustard sauce

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**ALLERGY FRIENDLY OPTIONS**

- **Fresh steamed Bouchot Mussels from the cold, pristine waters of Prince Edward Island, Canada. Served with garlic toast**

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**ADDITI**