

BIG FISH BOARD

tonight's

SPECIALS

OYSTERS ON THE HALF SHELL

**Mignonette Upon Request*

Watch House (VA) Shipwreck (PE) Cadillac (ME)
Wellfleet (MA) Cutty Hunk (MA) Dewey Beach Selects (DE)
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 OF A 1 LB. LOBSTER STEAMED & CHILLED WITH 2 JUMBO U-10 SHRIMP 21.95

COLD SEARED SUSHI GRADE TUNA 12.95

w/ seaweed salad, pickle ginger, and spicy mayo

JUMBO U-10 SHRIMP (PEEL & DEVEINED)

2.75/each 15.95/half dozen 31.95/dozen

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

1/2 LB- 12.95 / 1 LB- 22.95

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

3 Chefs Choice Raw Oysters, 3 Raw Middle Neck Clams,
1/2 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

MAINE JONAH CRAB CLAWS (4) 18.95

Served with Joe's homemade mustard sauce

THURSDAY, JANUARY 10TH, 2019

FEATURED BEVERAGES:

FROZEN TRADITIONAL MARGARITA 8.50

Sugar or Salted Rim
WINTER SANGRIA 9.00
White wine, Pama liqueur, juices, and garnished with fresh fruit

FEATURED SPIRIT

SAGAMORE RYE WHISKEY

Taste of warm cinnamon, vanilla, honey & nutmeg

14 OZ. FROSTY DRAFTS

DOGFISH NAMASTE (4.8%) 6.00

Citrus notes balanced with sweet malt notes and a spicy finish

MILLER LITE (4.2%) 3.75

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

STELLA ARTOIS (5%) 6.00

European Pale Lager

MODELO (4.6%) 5.50

Light hop character with a crisp, clean finish

SAM ADAMS COLD SNAP (5.3%) 5.25

Unfiltered white ale w/ a subtle sweetness of orange peel and plum with a bite of coriander

HOMEMADE SOUPS & CHOWDERS 6.75

ROASTED TOMATO AND GARLIC LOBSTER BISQUE
MARYLAND CRAB

STARTERS

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

HOMEMADE HANDCRAFTED PIZZA, with Monterrey Jack cheese, pineapple, mango, kiwi, red onions, red pepper & broccoli 8.95

CRAB DIP, served with melted cheddar cheese, capers, and Ciabatta bread 13.95

CLAMS CASINO, served on the half shell with a lemon wedge (6) 11.95 (12) 22.95

LOBSTER WONTONS, served with seaweed salad and sweet Thai chili sauce 10.95

ENTREES

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

BROILED COMBO, w/ Cod, scallops, stuffed shrimp w/ tarter sauce and a choice of 2 sides 20.95

BROILED CHESAPEAKE BAY CRAB CAKES, served with homemade tartar sauce, salted fries, and homemade coleslaw 26.95

GRILLED BLACKENED FLORIDA MAHI, with black bean and corn salsa, risotto, and a choice of 1 side 20.95

PAN SEARED CHILEAN SEABASS, over baby spinach, carrots, sun dried tomatoes, simmered in a garlic wine broth & 1 side 28.95

PAN SEARED BLACKENED LOCAL ROCKFISH, served with saffron rice, fruit salsa, and 1 side 28.95

"FLASH FRIED" ATLANTIC FLOUNDER, served with homemade coleslaw and salted fries 25.95

GRILLED CAPE HATTERAS YELLOWFIN TUNA, over mashers w/ a lobster cream sauce & a choice of 1 side 23.95

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

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

STEAMED ALASKAN RED KING CRAB LEGS, served with drawn butter and a choice of 2 sides (1LB.) 52.95 (2 LB.) 99.95

PAN SEARED CASHEW CRUSTED ALASKAN COD, served over saffron rice, topped with Meyer's coconut rum sauce & a choice of 1 side 19.95

GRILLED BOSTON SWORDFISH, over mashers, w/ a mustard cream sauce & a choice of 1 side 20.95

PAN SEARED JUMBO U-10 SCALLOPS, served over sweet pea & brussel sprout risotto, topped with saffron sauce, and a choice of 1 side 28.95

1 1/2 LB. LOBSTER, served with drawn butter, brocolini, and a choice of 1 side 28.95

8 OZ. FILET MIGNON, topped with maine lobster chunks, lobster sauce, asparagus, and a choice of 2 side 39.95

BROILED 4 OZ. TWIN LOBSTER TAILS, served with drawn butter, mashers, and a choice of 1 side 27.95

1/2 OF A 1 1/2 LB. LOBSTER, stuffed with crab imperial topped with lobster sauce, served over mashers and a choice of 1 side 25.95

HOMEMADE LOBSTER RAVIOLI, served with a vodka cream sauce, crispy pancetta, and sweet peas 21.95

FEATURED USDA PRIME BEEF SELECTIONS

PRIME 12 OZ N.Y. STRIP, served over mashers, topped with sautéed onions and mushrooms, and a choice of 1 side 34.95

PRIME 12 OZ RIBEYE, served with Neva's potatoes, cream spinach, topped with onion rings 36.95

TRY OUR YUMMY HOMEMADE FAMILY STYLE MAC & CHEESE:

Plain (\$8) Shrimp (\$12) Crab (\$14) Lobster (\$16)

ADDITIONAL HOMEMADE SIDES 3.95

Fruit Cup | Sautéed Spinach | Creamed Succotash | Brussels Sprouts | Mixed Veggies | Pea & Brussels Sprout Risotto

ADDITIONAL HOMEMADE DESSERTS 6.95

Key Lime Pie | Coconut Cake | Carrot 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.