

# BIG FISH BOARD

tonight's

## OYSTERS ON THE HALF SHELL

*\*Mignonette Upon Request*

Wellfleet (MA) Ware River (VA) Standish Shore (MA)  
Cape Spear (CAN) Shipwreck Select (CAN)

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

## COLD SEARED SUSHI GRADE TUNA 12.95

w/ seaweed salad, pickle ginger, and spicy mayo

## JUMBO U12 GULF SHRIMP

2.50/each 13.95/half dozen 26.95/dozen

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

1/2 LB- 12.95 / 1 LB- 22.95

## CHILLED 1/2 MAINE LOBSTER & (3) U-12 SHRIMP 21.95

## FLORIDA STONE CRAB CLAWS (3) 19.95

Served with Joe's famous mustard

## 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,

# SPECIALS

MONDAY FEBRUARY 11TH, 2019

## FEATURED BEVERAGES:

### WINTER SANGRIA 9.00

White wine, Pama liquer, juices, and garnished with fresh fruit

### FEATURED SPIRIT

### SAGAMORE RYE WHISKEY

*Taste of warm cinnamon, vanilla, honey & nutmeg*

### 14 OZ. FROSTY DRAFTS

### Dogfish The Perfect Disguise (8.0%) 6.00

*Imperial IPA with citrusy notes that drinks like a Kolsch*

### MILLER LITE (4.2%) 3.75

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

### STELLA ARTOIS (5%) 6.00

*European Pale Lager*

### 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*

### HOEGAARDEN (4.9%) 5.00

*Full-bodied, rich Belgian-style wheat beer*

## HOMEMADE SOUPS & CHOWDERS 6.75

### NEW ENGLAND CLAM CHOWDER CREAM OF CRAB

## STARTERS

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

**HOMEMADE HANDCRAFTED PIZZA**, olive oil, garlic, Fontina cheese, thinly sliced tomatoes, basil and a balsamic reduction drizzle on top 8.95

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

**PROSCIUTTO WRAPPED ASPARAGUS**, Fontina cheese, EVOO, aged balsamic reduction, and cracked black pepper 9.95

## ENTREES

### \*\*\*FEATURED USDA PRIME BEEF SELECTIONS\*\*\*

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

**8 OZ FILET MIGNON**, served with Maine lobster chunks, lobster sauce, asparagus, and a choice of 2 sides 39.95

**34 OZ BONE IN TOMAHAWK RIBEYE**, blackened topped w/ a blue cheese béchamel, over mashers w/ sautéed spinach 59.95

**STEAK FRITES**, hand cut prime NY strip, chimichurri, truffled, parmesan fries and 1 side 34.95

**GRILLED 8 OZ PRIME SIRLOIN**, over an homemade lobster waffle, topped w/ hollandaise and roasted asparagus 24.95

### \*\*\*FEATURED LOBSTER ENTREES\*\*\*

**LOBSTER COBB**, romaine lettuce, onions, tomatoes, bacon, bleu cheese, and ranch dressing 23.95

**LOBSTER SALAD ROLL**, served on a New England style split bun with salted fries and coleslaw 23.95

**1 1/2 LB. WHOLE MAINE LOBSTER**, served with drawn butter, mixed veggies, and a choice of 1 side 28.95

**6 LB. WHOLE MAINE LOBSTER**, served with drawn butter, brussels sprouts, and a choice of 2 sides 120.95

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

**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

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

**FOREVER BRAISED 10 OZ PORK SHANK**, over sweet potato mashers, pan jus, and a choice of 1 side 24.95

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

**PAN SEARED PECAN CRUSTED ALASKAN HALIBUT**, topped with tropical fruit salsa, lemon cream sauce & a choice of 2 sides 28.95

**GRILLED FLORIDA MAHI**, over mashers with steamed broccoli topped with a king crab cream sauce 25.95

**PAN SEARED DAY BOAT SCALLOPS**, served with a basil pesto lobster cream sauce, sundried tomatoes, fussili pasta pecorino 24.95

**BROILED COMBO**, w/ cod, scallops, stuffed shrimp, and a choice of 2 sides 20.95

**GRILLED BOSTON SWORDFISH**, served over shrimp and sweet potato hash w/ mustard sauce and a choice of 1 side 22.95

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

## TRY OUR YUMMY HOMEMADE FAMILY STYLE MAC & CHEESE:

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

ADDITIONAL HOMEMADE SIDES 3.95

Fruit Cup | Sautéed Spinach | Creamy Succotash | Brussels Sprouts | Edamame & Mushroom Risotto | Mixed Veggies | Broccoli

## ADDITIONAL HOMEMADE DESSERTS 6.95

Key Lime Pie | Chocolate Walnut 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.