

BIG FISH BOARD

tonight's

SPECIALS

OYSTERS ON THE HALF SHELL

**Mignonette Upon Request*

Wellfleet (MA) Lucky Limes (CAN) Clark Island (MA)
Bourbon Creek (VA) Spindrift (MA)

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 U-10 GULF SHRIMP

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

CHILLED 1/2 MAINE LOBSTER & (2) U-10 SHRIMP 21.95

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

THURSDAY MARCH 14TH, 2019

FEATURED BEVERAGES:

WINTER SANGRIA 9.00

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

FROZEN TRADITIONAL MARGARITA 8.50

Sugar or salted rim

THE CLEAN CLASSIC 9.00

Hendrix gin, St. German liquor, served over ice w/ cucumber water and fresh lime

FEATURED SPIRIT

SAGAMORE RYE WHISKEY

14 OZ. FROSTY DRAFTS

DOGFISH AMERICAN BEAUTY (6.5%) 6.00

Pale ale brewed w/ granola, honey and all American hops

MILLER LITE (4.2%) 3.75

Deep, radiant, golden quality and brilliant hue, American 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

BRECKENRIDGE AGAVE WHEAT (4.2%) 6.00

An unfiltered American wheat beer brewed with the nectar of the great Salmiana Agave

STELLA ARTOIS (5%) 6.00

European Pale Lager

HOMEMADE SOUPS & CHOWDERS 6.75

NEW ENGLAND CLAM CHOWDER

ROASTED TOMATO & GARLIC LOBSTER BISQUE

APPETIZERS

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

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

HANDCRAFTED PIZZA, prosciutto, mozzarella cheese and vodka sauce 8.95

CHESAPEAKE BLUE CRAB DIP, served with capers, cheddar cheese, blue crab and Ciabatta bread 13.95

LOBSTER WONTONS (5), served with seaweed salad & sweet Thai chili sauce 11.95

BLACKENED SHRIMP & BEER BATTERED AVOCADO(5), served w/ cucumber melon slaw & a chipotle crème 11.95

ENTREES

FEATURED USDA PRIME BEEF SELECTION

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

GRILLED PRIME 12 OZ NEW YORK STRIP, over herb roasted fingerling potatoes, demi glaze & a choice of 1 side 34.95

FEATURED LOBSTER ENTREES

1 1/2 LB. WHOLE MAINE LOBSTER, served with drawn butter, mashers and a choice of 1 sides 32.95

3 LB. WHOLE MAINE LOBSTER, served with drawn butter and a choice of 3 sides 89.95

PAN SEARED 8 OZ FILET MIGNON & LOBSTER, topped with lobster chunks, lobster sauce, over mashers with asparagus 39.95

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

CHESAPEAKE BAY CRAB CAKES, served w/ homemade tartar sauce, coleslaw and salted fries 26.95

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

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

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

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

GRILLED BOSTON SWORDFISH, served over wild mushrooms & asparagus risotto w/ sautéed mixed veggies topped w/ mustard sauce 21.95

GRILLED BONE IN BERKSHIRE FARM 12OZ. PORK CHOP, served mashers, asparagus & a port demi glaze 23.95

FOREVER BRAISED VEAL OSSO BUCCO, over mashers w/ garlic sautéed spinach & veal demi glaze 25.95

GRILLED SEAFOOD TRIO, over herb roasted fingerling potatoes & a choice of 1 side 29.95

STEAMED ALASKAN RED KING CRAB LEGS, served w/ drawn butter & a choice of 2 sides (1LB) 52.95 (2LB) 99.95

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 | Creamy Succotash | Broccoli | Mixed Veggies
Herb Roasted Fingerling Potatoes | Wild Mushroom & Asparagus Risotto

ADDITIONAL HOMEMADE DESSERT 6.95

Key Lime Pie

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.