Thursday June 27th, 2019

**Homemade Soups 6.75**
- Jalapeño Lobster Bisque
- Maryland Crab

**Fresh Raw Shellfish**
- Each 1/2 Doz Dozen
  - Honey Cups (MD) 2.50 13.95 26.95
  - Pemaquid (ME) 2.50 13.95 26.95
  - Model T (MA) 2.50 13.95 26.95
  - Rock Harbor (RI) 2.50 13.95 26.95
  - Peachtree (VA) 2.50 13.95 26.95
  - Middle Neck Clams (VA) 1.50 6.95 12.95

**Cold Seafood Tower** 2-4 people $30.95
- 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

**Cold Steamed Bouchot Mussels** from the cold, pristine waters of Prince Edward Island, Canada. 12.95

**DAILY FRESH FISH**
- Available w/your choice of 2 sides OR as a Topped Big Fish Salad OR as a Sandwich with 1 side

- Carolina Tuna 18.95
- Scottish Salmon 15.95
- Boston Swordfish 15.95
- Alaskan Cod 14.95
- Florida Mahi 15.95
- Alaskan Halibut 19.95
- Carolina Grouper 18.95

**Appetizer Specials**
- Handcrafted Pizza, tomato, basil, mozzarella cheese, w/ marinara, topped with balsamic reduction 8.95
- Big Fish Spinach Dip, w/artichokes, spinach, sour cream, sasha & tortilla chips 8.95
- Rockefeller Oysters, served with a lemon wedge (6) 13.95 (12) 26.95
- Baked Oysters, w/ wild mushrooms, smoked gouda, bacon & rosemary (6) 13.95 (12) 26.95

**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 honey wheat wrap w/ rice & beans, avocado, ranch, and choice of 1 side 12.95
- Yellowfin Tuna Cheese Steak, w/ sautéed onions, mayonnaise, lettuce, tomato, & choice of 1 side 18.95
- Handcrafted Pizza & Salad, tomato, mozzarella cheese, w/ marinara, topped with balsamic reduction & a choice of 1 salad 14.95
- Grilled Blackened Mahi Tacos, cabbage, tropical Pico De Gallo, baja sauce, queso fresco, served w/ black beans and rice 16.95
- Beef Tip Skewers, with Neva's potatoes and choice of 1 side 15.95
- Beer Battered Cod Wrap, w/lettuce, tomato, shredded cheddar, remoulade, in a honey wheat wrap with a choice of 1 side 15.95
- Sushi Roll & Salad, choice of 1 sushi roll and a soup or salad 17.95
- Moms Meatloaf, with Neva's potatoes and a choice of 1 side 15.95
- Fish and Chips, served w/ salted fries and homemade coleslaw 15.95
- Lobster Roll, Maine lobster served on a New England Style bun with Fries & Coleslaw 23.95
- “Flash-Fried” Soft Shell Crab Sandwich, served with lettuce, tomato, pickle, tartar sauce, and a choice of 1 side 14.95
- Tuna Melt, on an English muffin with sliced tomato, cheddar cheese served open faced with choice of 1 side 14.95

**Additional Homemade Sides 3.95**
- Sautéed Spinach
- Fruit Cup
- Broccoli
- Asparagus
- Broccoli Salad

**Homemade Desserts 6.95**
- Pecan Apple Cobbler
- Peanut Butter Pie
- Double Chocolate Cake a la Mode
- Key Lime Pie
- Bread Pudding
- Coconut Cake

**Featured Beverages**
- Frozen Traditional Pina Colada 9.00
- Frozen Grapefruit Crush 9.00
- 14 oz. Frosty Drafts
  - Blue Moon (5.4%) 5.25
  - Stella Artois (4.2%) 6.00
  - Sam Adams Summer Ale (5.3%) 4.25

**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.