WEDNESDAY SEPTEMBER 4TH,

APPETIZERS

BIG FISH SPINACH DIP, w/artichokes, spinach, sour cream, salsa & tortilla chips 9.95
HOMEMADE HANDCRAFTED PIZZA, lump crab meat, asparagus, Monterey Jack cheese, and old bay 11.95
BIG FISH BOWL, served w/ middle neck clams, 16/20 shrimp, mussels, andouille sausage and corn in a garlic wine broth, topped w/ a piece of garlic bread 21.95
CRAB QUESADILLA, lump crab meat, Monterey Jack cheese, with bruschetta tomatoes, tortilla chips and Poblano aioli sauce 13.95
BEEF STEAK TOMATO & MOZZARELLA SALAD, served w/ basil and aged balsamic 7.95

ENTREES

SCOTTISH SALMON, choose caramelized w/shaved parmesan or grilled w/ dijon cream and a choice of 2 sides 23.95
CHESAPEAKE BAY STYLE CRAB CAKES, served w/homemade colelaw, salted fries and tartar sauce 26.95
GRILLED CAPE HATTERAS YELLOWFIN TUNA, over mashers w/ a lobster cream sauce & a choice of 1 side 28.95
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, Meyer’s coconut rum sauce & a choice of 1 side 20.95
GRILLED BONE IN BERKSHIRE FARM 12 OZ PORK CHOP, served w/mashers & a choice of 1 side 31.95
GRILLED BOSTON SWORDFISH, over mashers, w/ a mustard cream sauce & a choice of 1 side 23.95
BROILED COMBO, served w/ scallops, stuffed shrimp & a choice of 2 sides 22.95
PAN SEARED PECAN CRUSTED ALASKAN HALIBUT, over mashers, topped with tropical fruit salsa, lemon cream sauce & a choice of 1 side 28.95
FLASH FRIED” ATLANTIC FLUKE FLOUNDER, served with homemade cole slaw and salted fries 25.95
PAN SEARED PARMESAN CRUSTED CAROLINA GROUPER, served over tomato cream sauce & a choice of 1 side 29.95
GRILLED BLACKENED MEXICAN RED SNAPPER, served on an herbed bed of rice & a choice of 1 side 22.95
GRILLED BLACKENED LOUISIANA CATFISH, served with a herbed bed of rice & a choice of 1 side 23.95
GRILLED BONE IN BERKSHIRE FARM 12 OZ PORK CHOP, served w/mashers & a choice of 1 side 31.95
PAN SEARED JUMBO U-10 SCALLOPS, over cauliflower mashers topped w/ saffron cream sauce & a choice of 1 side 28.95

TRY OUR HOMEMADE FAMILY STYLE MAC & CHEESE:
Plain ($8) Shrimp ($12) Crab ($14)

ADDITIONAL HOMEMADE SIDES 3.95
Cauliflower Mashers | Fruit Cup | Sautéed Spinach | Creamy Succotash | Broccoli | Mixed Veggies | Street Corn (+$1.00)

ADDITIONAL HOMEMADE DESSERTS 6.95
Key Lime Pie | Coconut Crème Cake

Dear Guests with Allergies
We are tremendously about your safety. Our from-scratch kitchen includes an active bakery, and dairy products are used in a wide range of recipes. We strongly recommend individuals with severe allergies consult 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 individual(s) with certain medical conditions.