

BIG FISH GRILL REHOBOTH
MONDAY AUGUST 31ST, 2020
Conignetti's
SPECIALS

TODAY' SOUPS 6.75

CREAMY SEAFOOD CHOWDER
ROASTED TOMATO & GARLIC LOBSTER BISQUE

RAW BAR

OYSTERS ON THE HALF SHELL

(mignonette available upon request)
 2.50/each 13.95/half doz 26.95/dozen
WELLFLEET (MD) BLACKBERRY (CAN) BLUE POINT (CT)

CLAMS ON THE HALF SHELL (VA)

1.20/each 6.95/half doz 12.95/dozen

COLD SEARED SUSHI GRADE TUNA 12.95

with seaweed salad, pickled ginger and spicy mayo

CHILLED 16/20 GULF SHRIMP (Peel & Eat)

1/2 lb.—\$12.95 1 lb.—22.95

JUMBO U10 GULF SHRIMP 2.75/each 15.95/half doz 31.95/dozen

FEATURED BEVERAGES

FROZEN MARGARITA

JUGGERNAUT HILLSIDE CABERNET (GL)

juice served over ice with a splash of Sprite (sugar rim option).

SUMMER POMEGRANATE SANGRIA

red wine, triple sec, and a variety of juices

9.00

10.00

9.00

FROSTY DRAFTS

MILLER LITE (4.2%)

DOGFISH SLIGHTLY MIGHTY (4%)

Light bodied IPA that offers a lingering balanced sweetness

SAMUEL ADAMS BOSTON LAGER (4.9%)

Vienna style beer brewed by Boston Beer Company

STELLA ARTOIS (4.2%)

Classic Belgian lager, dry crisp finish

BLUE MOON (5.4%)

A wheat beer brewed with Valencia orange peel for a subtle sweetness and bright, citrus aroma

3.75

7.00

6.00

6.00

6.00

ADDITIONAL SIDES 3.95

CREAMY SUCCOTASH | FRUIT CUP | STREET CORN (+1.00) | BROCCOLI | MIXED VEGGIES | SAUTEED SPINACH

TONIGHT'S DESSERTS 6.95

KEY LIME PIE | DELMARVELOUS SPICE CAKE | LEMON CHEESECAKE

**HOMEMADE FAMILY STYLE
MAC 'N CHEESE**

PLAIN (8.00)
 SHRIMP (12.00)
 CRAB (14.00)
 LOBSTER (16.00)

APPETIZERS

BIG FISH SPINACH DIP w/artichokes, spinach, sour cream, salsa & tortilla chips **9.95**
HOMEMADE HANDCRAFTED PIZZA blackened chicken, black bean & corn salsa, Monterey Jack cheese, & baja sauce **10.95**
SNOW WHITE SUSHI ROLL avocado, crab meat, crab stick, topped w/ snow crab & mayo **17.95**
BANG BANG SHRIMP tossed in sweet chili and spicy mayo & topped w/ green onions **12.95**
BIG FISH BOWL oysters, shrimp, clams, mussels, sausage, corn, in a garlic wine broth **25.95**
LOBSTER SUSHI ROLL fried lobster meat, avocado, cucumber, crab stick topped w/ spicy mayo **16.95**

FEATURED USDA PRIME BEEF SELECTION

Grilled Prime 12 oz. New York Strip Steak **34.95**
 Served with blue cheese mashers, demi glaze & topped w/crispy fried onions & a choice of one side
Pan Seared Prime 16 oz. Ribeye served with mashers, demi glaze and a choice of 1 side **42.95**

ENTREES

SCOTTISH SALMON choose caramelized w/shaved parmesan or grilled w/Dijon cream & a choice of 2 sides **23.95**
CHESAPEAKE BAY CRAB CAKES served with salted fries, coleslaw, and tartar sauce **27.95**
GRILLED CAPE HATTERAS YELLOWFIN TUNA over mashers, served with a lobster cream sauce and a choice of 1 side **28.95**
BROILED COMBO served with cod, scallops, stuffed shrimp & a choice of 2 sides **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/ a choice of 2 sides **32.95**
CASHEW CRUSTED ALASKAN COD served over saffron rice, Meyer's coconut rum sauce & a choice of 1 side **21.95**
"FLASH FRIED" ATLANTIC FLUKE FLOUNDER served w/ salted fries & homemade coleslaw **25.95**
PAN SEARED PECAN CRUSTED ALASKAN HALIBUT over mashers topped w/tropical fruit salsa, lemon cream sauce and a choice of 1 side **32.95**
GRILLED BOSTON SWORDFISH over mashers w/ mustard cream sauce & a choice of 1 side **23.95**
PAN SEARED SCALLOPS & SHRIMP over Julienned vegetables topped w/ a creole sauce & a choice of 1 side **24.95**
PAN SEARED CHILEAN SEA BASS over baby spinach, simmered in a garlic wine broth, sundried tomatoes, julienned carrots and a choice of 1 side **32.95**
PAN SEARED PARMESAN CRUSTED FLORIDA MAHI over mashers topped w/ creamy tomato sauce & a choice of 1 side **25.95**
GRILLED BERKSHIRE 12 OZ BONE IN PORK CHOP over mashers, topped w/ garlic butter and seasonal vegetables **25.95**
FLASH FRIED JUMBO SOFT SHELL CRABS over mashers, served w/ a New Orleans gravy and a choice of 1 side **28.95**
GRILLED BLACKENED CAROLINA GROUPE over saffron rice, topped w/ black bean, corn salsa and a choice of 1 side **32.95**
STUFFED FLOUNDER stuffed w/ seafood imperial served over mashers, topped w/ lobster sauce, & grilled asparagus **32.95**

FEATURED LOBSTER ENTREES

GRILLED SEAFOOD TRIO shrimp skewer, scallop skewer, & a 4oz lobster tail w/ a choice of 2 sides **32.95**
LOBSTER SALAD MELT served on garlic bread w/ provolone cheese & a choice of 1 side **24.95**
1 1/2 LB. WHOLE MAINE LOBSTER served w/ drawn butter & a choice of 2 sides **34.95**
8 LB. WHOLE MAINE LOBSTER served w/ drawn butter & a choice of 4 sides **159.95**
SURF & TURF grilled 5oz prime filet mignon, 1/2 of a 14oz Brazilian lobster tail, topped w/ mushroom sauce & a choice of 2 sides **39.95**