

# BIG FISH REHOBOTH - DAILY LUNCH SPECIALS



Thursday, October 15th, 2020

**Homemade Soups 6.75**  
Maryland Crab  
Pumpkin Crab Bisque

Raw Shellfish	Each	1/2 Doz	Dozen
Blackberry (VA)	2.50	13.95	26.95
Wellfleet (MA)	2.50	13.95	26.95
Middle Neck Clams (VA)	1.50	6.95	12.95

**Steamed & Chilled 16/20 Gulf Shrimp**  
*Served in the shell with Old Bay & cocktail sauce*  
1/2 lb - 12.95 | 1 lb. - 24.95

**COLD SEAFOOD TOWER (2-4 people) \$32.95**

*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*

**Jumbo Gulf U-10 Shrimp**  
2.75/each | 15.95/half dozen | 31.95/dozen

**Chilled 1/2 Maine Lobster & (2) U-10 Gulf Shrimp 21.95**

**POT O' MUSSELS**

*Fresh steamed Bouchot Mussels from the cold, pristine waters of Prince Edward Island, Canada. 14.95 add Frites 2.00*  
**Spicy Diablo Sauce    Garlic Wine Sauce    Curry**

**DAILY FRESH FISH**

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

*~Pick Your Preparation~*

**Grilled | Blackened | Broiled  
Pecan Crust | Cashew Crust | Parmesan Crust**

**Scottish Salmon 15.95    Carolina Tuna 18.95  
Alaskan Halibut 19.95    Alaskan Cod 13.95  
Boston Swordfish 15.95    Atlantic Fluke Flounder 15.95  
Florida Mahi 18.95**

*~Choose Your Sauce~*

**Hawaiian BBQ    Black Bean Salsa    Honey Dijon  
Lobster Sauce    Fruit Salsa  
Mustard Sauce    Tartar Sauce    Cocktail Sauce**

**Appetizer Specials**

**Handcrafted Pizza**, crab, asparagus, Monterey Jack cheese topped w/ old bay dusting 12.95  
**Spinach Dip**, w/artichokes, spinach, sour cream, salsa & tortilla chips 9.95  
**Oysters Rockefeller**, served w/ a lemon wedge (6) 14.95 (12) 28.95  
**Baked Oysters**, served w/ wild mushrooms, smoked gouda, bacon & rosemary (6) 14.95 (12) 28.95  
**Lobster Quesadilla** tropical fruit salsa, green onion, cilantro, jalapeno, Monterrey jack cheese, 15.95

**Lunch Entrée Specials**

**Cold Smoked Whiskey Lox Sandwich**, on wheat toast, spring mix, avocado, & horsey sauce with choice of 1 side 13.95  
**Southwestern Blackened Grilled Chicken Wrap**, wrapped in a wheat tortilla w/rice & beans, avocado, ranch, & choice of 1 side 12.95  
**Sushi Roll & Salad**, choice of a sushi roll & a soup or salad 17.95  
**Fried Cod Wrap**, served w/ lettuce, tomato, remoulade in a wheat wrap & a choice of 1 side 15.95  
**Fish and Chips**, served with salted fries & coleslaw 15.95  
**Pizza & Salad**, crab, asparagus, Monterey Jack cheese topped w/ old bay dusting & a choice of a salad 17.95  
**Flash Fried Shrimp or Oyster Po Boy**, served on a torpedo roll w/ remoulade sauce & choice of 1 side 14.95  
**Tuna Cheesesteak**, served w/ lettuce, tomato, sauteed onion & mushroom, mayo & a choice of 1 side 18.95  
**Chicken Cheesesteak**, served w/ lettuce, tomato, sauteed onion & mushroom, mayo & a choice of 1 side 16.95  
**Pan Seared Blackened Tilapia Sandwich**, on a brioche bun, lettuce, tomato, pickle w/ tartar sauce choice of 1 side 14.95  
**Cashew Crusted Tilapia**, with coconut rum sauce, served with rice & a choice of 1 side 15.95

**Little Fish Menu (12 & Under)**

Pasta w/ Meatball 6.95 | Chicken Tenders 6.95 | Fish Fingers 6.95  
Kids Tuna 9.95 | Pasta (penne or linguini) 5.50 | Kids Shrimp 7.95 | Hot Dog 5.95 | Crab Cake 14.95

**ADDITIONAL HOMEMADE SIDES 3.95**

Sautéed Spinach | Stewed Tomatoes | Asparagus  
Broccoli | Fruit Cup | Mushrooms

**HOMEADE DESSERTS 6.95**

Peanut Butter Pie | Apple Cobbler | Double Chocolate Cake a la mode  
Key Lime Pie | Bread Pudding | Pumpkin Cheesecake

**FEATURED BEVERAGE:**

**FROZEN MARGARITA 9.00**

**SPIKED CIDER 9.00**

Captain Morgan Spiced Rum & fresh apple cider w/ a cinnamon sugar rim

**PUMPKIN PIE MARTINI 9.00**

Smirnoff Whipped Cream Vodka & pumpkin puree topped w/ whipped cream

**THE GREAT PUMPKIN COFFEE (hot or iced) 9.00**

Bailey's Pumpkin Spice & fresh coffee topped w/ whipped cream

**FROSTY DRAFTS**

**STELLA ARTOIS (4.2%) 6.00**

Classic Belgian Lager, dry crisp finish

**SAM ADAMS OCTOBERFEST (5.3%) 6.00**

smooth w/ a roasty sweetness and a light hop character

**VICTORY HOP WALLOP IPA (7.5%) 6.00**

Fruity and earthy notes

**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.