

TODAY' SOUPS 6.75

CREAMY SEAFOOD CHOWDER
PUMPKIN CRAB BISQUE

RAW BAR

OYSTERS ON THE HALF SHELL

(mignonette available upon request)

2.50/each 13.95/half doz 26.95/dozen

BLACKBERRY (VA) WELLFLEET (VA) SEWANSECOTT (VA)

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.—\$24.95

JUMBO U10 GULF SHRIMP 2.75/each 16.95/half doz 31.95/dozen

HOMEMADE FAMILY STYLE

MAC 'N CHEESE

PLAIN (8.00)

SHRIMP (12.00)

CRAB (14.00)

LOBSTER (16.00)

CHILLED 1/2 MAINE LOBSTER

FEATURED BEVERAGES

CHOCOLATE PEPPERMINT TINI

9.00

dark creme de cacao, vodka, peppermint schnapps, & Godiva chocolate liqueur

garnished w/ a candy cane

CHRISTMAS COOKIE COFFEE

9.00

Absolute vanilla vodka, amaretto & Baileys garnished w/

whipped cream + Christmas sprinkles

POINSETTIA

9.00

vodka, cranberry & champagne

JUGGERNAUT HILLSIDE CABERNET (GL)

12.00

CHERRY PIE PINOT NOIR (GL)

10.00

FROZEN LEMON DROP, absolut citron, triple sec, lemon, served

9.00

w/ a sugar rim

FROSTY DRAFTS

MILLER LITE (4.2%)

3.75

SAM ADAMS WINTER LAGER (5.6%)

6.00

Spiced with cinnamon, ginger, and orange peel for a deep flavor and malty finish

STELLA ARTOIS (4.2%)

6.00

Classic Belgian lager, dry crisp finish

VICTORY EASY RINGER IPA (4.3%)

6.00

Low in bitterness, notes of passionfruit and citrus to wow the crowd

DOGFISH LIQUID TRUTH SERUM (7%)

6.00

Unfiltered IPA, bursting w/ all the hops

ADDITIONAL SIDES 3.95

SAUTEED SPINACH | FRUIT CUP
BROCCOLI | CRISPY BRUSSEL SPROUTS
FRIED GREEN BEANS | WILD MUSHROOM RISOTTO

ADDITIONAL DESSERTS 6.95

KEY LIME PIE | COCONUT CAKE

APPETIZERS

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

9.95

HOMEMADE HANDCRAFTED PIZZA gouda cheese, topped w/ arugula, and mushrooms

9.95

BIG FISH STYLE CRAB DIP served w/ Old Bay spiced ciabatta bread

19.95

LOBSTER SUSHI ROLL fried lobster, avocado, cucumber, crab stick, & topped w/ spicy mayo

16.95

SPICY ALASKAN SUSHI ROLL fried salmon, avocado, topped w/ spicy mayo

11.95

FEATURED USDA BEEF SELECTION

GRILLED BLACKENED 12 oz NY Strip over fingerling potatoes, served w/ demi glaze, caramelized onions & a choice of 1 side

34.95

PANSEARED 16OZ PRIME RIB EYE over fingerling potatoes, demi glaze, and a choice of 1 side

43.95

ENTREES

SCOTTISH SALMON choose caramelized w/shaved parmesan or grilled w/Dijon cream & a choice of 2 sides

24.95

CHESAPEAKE BAY CRAB CAKES served with salted fries, coleslaw, and tartar sauce

27.95

GRILLED CAPE HATTERAS YELLOWFIN TUNA over mashers, served w/ a lobster cream sauce & a choice of 1 side

28.95

BROILED COMBO served w/ cod, scallops, stuffed shrimp & a choice of 2 sides

24.95

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

32.95

crab cake w/ a choice of 2 sides

CASHEW CRUSTED ALASKAN COD served over saffron rice, Meyer's coconut rum sauce & a choice of 1 side

22.95

PECAN CRUSTED ALASKAN HALIBUT over mashers w/ fruit salsa, & a choice of 1 side

33.95

"FLASH FRIED" ATLANTIC FLUKE FLOUNDER served w/ salted fries & homemade coleslaw

25.95

GRILLED BLACKENED FLORIDA MAHI OSCAR, crab imperial served over cauliflower mashers, topped

32.95

w/ hollandaise sauce and grilled asparagus

JUMBO SHRIMP, stuffed w/ crab imperial topped w/ lobster cream sauce over mashers & broccoli

24.95

PAN SEARED MEXICAN RED SNAPPER, over wild mushroom risotto topped w/ romesco sauce &

32.95

roasted vegetables

PAN SEARED CHILLEAN SEABASS, over sushi rice w/ spicy mayo & fried green beans

32.95

FRIED LOUISIANA CATFISH over rice pilaf, w/ navy beans, chorizo okra, & red peppers

25.95

PANSEARED U-10 SCALLOPS over a creamy basil pesto, served w/ gnocchi pasta

27.95

PARMASAN CRUSTED BOSTON SWORDFISH over fingerling potatoes & a choice of 1 side

24.95

FEATURED LOBSTER ENTREES

GRILLED SEAFOOD TRIO shrimp skewer, scallop skewer, & a 4 oz lobster tail w/ a choice of 2 sides

32.95

1 1/2 LB WHOLE MAINE LOBSTER served with drawn butter & a choice of 2 sides

34.95

3 LB WHOLE MAINE LOBSTER served with drawn butter & a choice of 3 sides

89.95