

TODAY'S SOUPS 6.75

ROASTED TOMATO & GARLIC LOBSTER BISQUE
CREAMY SEAFOOD CHOWDER

RAW BAR

OYSTERS ON THE HALF SHELL

(mignonette available upon request)

2.50/each 13.95/half doz 26.95/dozen

BLACKBERRY (VA) WELLFLEET (MA) BLUE POINT (MD)

CLAMS ON THE HALF SHELL (VA)

1.20/each 6.95/half doz 12.95/dozen

COLD SEARED SUSHI GRADE TUNA 12.95

Seaweed salad, pickled ginger, spicy mayo

CHILLED 16/20 GULF SHRIMP (Peel & Eat)

1/2 lb.—\$12.95 1 lb.—\$24.95

JUMBO U-10 GULF SHRIMP 2.75/each 16.95/half doz 31.95/dozen**CHILLED 1/2 MAINE LOBSTER & (2) U-10 GULF SHRIMP** 21.95

FEATURED BEVERAGES

JUGGERNAUT HILLSIDE CABERNET (GL)	12.00
SPRING SANGRIA	9.00
FROZEN BLUEBERRY LEMONADE	9.00
SEA DOG BREWING CO. BLUE PAW ALE CAN (4.7%)	5.50
Wheat ale, subtle blueberry flavor	
HIGH NOON HARD SELTZER (4.5%)	7.00
Pineapple, peach or grapefruit flavors	

FROSTY DRAFTS

MILLER LITE (4.2%)	3.75
Smooth malty sweetness, floral hops	
SAM ADAMS BOSTON LAGER (5.0%)	6.00
Slightly bitter, hint of citrus, honey	
STELLA ARTOIS (4.2%)	6.00
Classic Belgian lager, dry crisp finish	
DOGFISH MANGO SMOOVIE (6.5%)	6.00
Sweet mango, vanilla, subtle warm spice finish	
BLUE MOON (5.4%)	6.00
Belgian-style wheat ale, subtle sweetness, bright citrus aroma	

ADDITIONAL SIDES 3.95

SAUTEED SPINACH | FRUIT CUP
CREAMY SUCCOTASH | BROCCOLI
ROASTED BRUSSELS SPROUTS | ASPARAGUS
MIXED VEGGIES

HOMEMADE FAMILY STYLE

MAC 'N CHEESE

PLAIN (8.00)

SHRIMP (12.00)

CRAB (14.00)

APPETIZERS

BIG FISH SPINACH DIP artichokes, spinach, sour cream, salsa, tortilla chips	9.95
HOMEMADE HANDCRAFTED PIZZA , grilled blackened chicken, mozzarella cheese, bruschetta tomatoes, balsamic glaze	12.95
SPICY ALASKAN SUSHI ROLL fried salmon, avocado, spicy mayo	11.95
BIG FISH STYLE CRAB DIP old bay spiced ciabatta bread	19.95
CRAB QUESADILLA lump crab meat, Monterey Jack cheese, cilantro, poblano aioli, tortilla chips	13.95
BIG FISH BOWL mussels, clams, shrimp, oysters, sausage, broccoli, potatoes, garlic wine, pickling spice	25.95

FEATURED PRIME USDA BEEF SELECTION

GRILLED 12 OZ NY STRIP sweet potato mashers, sauteed mushrooms and onions, 1 side	34.95
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ENTREES

SCOTTISH SALMON choose <u>caramelized</u> , shaved parmesan or <u>grilled</u> , Dijon cream, saffron rice, 1 side	25.95
CHESAPEAKE BAY CRAB CAKES salted fries, coleslaw, tartar sauce	27.95
GRILLED CAPE HATTERAS YELLOWFIN TUNA mashers, lobster cream sauce, 1 side	28.95
BROILED COMBO cod, scallops, stuffed shrimp, 2 sides	24.95
FARMERS PLATE a vegetable collective working together for a common goal	16.95
GRILLED COMBO shrimp skewer, scallop skewer, beef tip skewer, Chesapeake Bay broiled crab cake, 2 sides	32.95
CASHEW CRUSTED ALASKAN COD saffron rice, Meyer's coconut rum sauce, 1 side	23.95
GRILLED BOSTON SWORDFISH mixed veggies, mustard cream sauce, 1 side	25.95
"FLASH FRIED" ATLANTIC FLOUNDER coleslaw, fries	25.95
PECAN CRUSTED ALASKAN HALIBUT mashers, lemon cream sauce, fruit salsa, 1 side	33.95
PAN SEARED JUMBO SHRIMP & SCALLOPS julienne vegetables, balsamic reduction, 1 side	25.95
1 LB SNOW CRAB LEGS drawn butter, 2 sides	54.95
GRILLED BLACKENED FLORIDA MAHI cauliflower mashers, corn salsa, 1 side	27.95
BACON CRUSTED ATLANTIC FLOUNDER lobster sauce, mashers, 1 side	26.95
PAN SEARED BACON WRAPPED LOCAL ROCKFISH creamy tomato sauce, sweet potato risotto, 1 side	32.95
NANTUCKET BAY SCALLOPS drawn butter, 2 sides	25.95
PAN SEARED HERB CRUSTED CHILEAN SEABASS mushrooms, spinach, garlic wine, lemon cream sauce, 1 side	32.95
GRILLED BERKSHIRE 12 OZ BONE IN PORK CHOP demi glaze, cauliflower mashers, 1 side	26.95
PAN SEARED BLACKENED KABOB'S salmon, tuna, red peppers, orange peppers, sushi rice, pineapple sauce, 1 side	24.95

FEATURED LOBSTER ENTREES

1 1/2 LB WHOLE MAINE LOBSTER drawn butter, 2 sides	35.95
3 LB WHOLE MAINE LOBSTER drawn butter, 3 sides	92.95
8 OZ FILET & LOBSTER Maine lobster chunks, lobster sauce, mashers, 1 side	42.95
GRILLED SEAFOOD TRIO , shrimp skewer, scallop skewer, 4 oz lobster tail, 2 sides	32.95
1 LB WHOLE MAINE LOBSTER drawn butter, 2 sides	31.95