

BIG FISH BOARD

BIG FISH GRILL REHOBOTH - THURSDAY MAY 18, 2017

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OYSTERS ON THE HALF SHELL

Willapa Bay (WA) Sunberry Pt. (CAN)
Blackberry (CAN) Chincoteague (VA)
2.50/each 13.95/half dozen 26.95/dozen

MIDDLE NECK CLAMS ON THE HALF SHELL (VA)

1.20/each 6.95/half dozen 12.95/dozen

FRESH BLUE CRAB COCKTAIL CLAWS

Served w/ Mustard Sauce

14.95/dozen

COLD SEAFOOD PLATTER (SERVES 2-4)

29.95 (2-4 PEOPLE) | 56.95 (4-6 PEOPLE)

3 Chef's choice oysters, 3 raw middle neck clams, 1/2 dozen steamed & chilled
16/20 Gulf shrimp and 1/2 of a chilled Maine lobster with
homemade cocktail, mustard sauce, lemon and daily mignonette

HOMEMADE SOUPS 6.75

Creamy Seafood Chowder | Lobster Bisque

COLD SEARED SUSHI GRADE TUNA 12.95
Served with seaweed salad, pickled ginger and spicy mayo

CHILLED 1/2 MAINE LOBSTER & 2 JUMBO U-10 SHRIMP 21.95

STEAMED & CHILLED 16/20 GULF SHRIMP
Served in the shell with old bay & cocktail sauce
1/2 LB.—12.95 | 1 LB.—22.95

JUMBO U-10 GULF SHRIMP
Chilled, peeled & deveined & served with cocktail sauce
2.75/EACH | 15.95/HALF DOZEN | 31.95/DOZEN

FRESH JUMBO STONE CRAB CLAWS
2 FOR 16.95

POT O' MUSSELS 12.95

Fresh steamed Bouchot Mussels from the cold, pristine waters of
Prince Edward Island, Canada. Served with garlic toast
Choose one sauce - Spicy Diablo | Garlic Wine | Dijon Cream Sauce
Andouille Sausage & Saffron | Thai Curry & Coconut

APPETIZERS

- Fresh Big Fish Style Oysters Rockefeller, with a touch of Sambuca and served with a lemon wedge (6) 11.95 (12) 22.95
- Fresh Big Fish Style Baked Oysters, w/ wild mushrooms, smoked Gouda, bacon & rosemary (6) 11.95 (12) 22.95
- Fresh "Flash-Fried" 1/2 lb. "Bang Bang" Rock Shrimp, served with green onions over a bed of arugula 9.95
- Fresh Big Fish Style Spinach Dip, w/ artichokes, spinach, and tortilla chips 8.95
- Fresh Burrata Salad, with heirloom tomatoes, EVOO, baby arugula, aged balsamic 8.95
- Fresh Broiled Baby Seafood Cakes (5), served over a light lobster sauce 9.95
- Fresh Handcrafted Pizza, ham, pineapple & Monterey Jack cheese 8.95

ENTREES

- Fresh 1 1/2 lb. Whole Maine Lobster, served with mashers & drawn butter and a choice of 1 side 29.95
- Fresh Pan Seared Parmesan Crusted Local Rockfish, served over mashers topped w/ a creamy tomato sauce, and a choice of 1 side 28.95
- Fresh Broiled 6oz. Twin Lobster Tail, stuffed with crab imperial w/ mashers, drawn butter and a choice of 1 side 27.95
- Fresh Grilled Carolina Yellowfin Tuna, over mashers w/ lobster sauce and a choice of 1 side 22.95
- Fresh Pan Seared Crispy Skin Mexican Red Snapper, over baby spinach, sundried tomatoes, carrots, sautéed in a Asian soy broth & a choice of 1 side 26.95
- Fresh Pan Seared Cashew Crusted Costa Rican Tilapia, over saffron rice topped w/ a Myers coconut rum sauce and a choice of 1 side 20.95
- Fresh Grilled Berkshire Farm Pork Chops, over mashers w/ a demi glaze & a choice of 1 side 17.95
- Fresh Grilled Blackened Crispy Skin Idaho Trout, over saffron rice w/ pico de gallo and a choice of 1 side 17.95
- Fresh Big Fish Cioppino, w/ shrimp, mussels, scallops, clams & fresh fish in a light tomato broth over linguini w/ garlic bread 23.95
- Fresh "Flash-Fried" First of the Year Maryland Soft Shell Crabs, over roasted corn salsa and old bay aioli & 1 side 23.95
- Fresh "Flash-Fried" Atlantic Flounder, served w/ hand cut french fries & cole slaw 24.95
- Fresh Daily Farmers Plate, w/ mixed greens, raspberry vinaigrette, asparagus, mashers, sautéed spinach, mixed veggies, sliced tomatoes & fresh fruit 15.95
- Fresh Scottish Salmon, choose caramelized w/ shaved parmesan or grilled with dijon cream and a choice of 2 sides 20.95
- Fresh Broiled Chesapeake Bay Maryland Crab Cakes, served with tartar sauce & choice of 2 sides 24.95
- Fresh Big Fish Style Broiled Combo, w/ cod, scallops, and a stuffed shrimp, homemade tartar sauce and a choice of 2 sides 20.95
- Fresh Big Fish Ultimate Grilled Combo, w/ shrimp skewer, beef tip skewer, scallop skewer & a Chesapeake Bay broiled crab cake w/ 2 sides 29.95
- Fresh Pan Seared Pecan Crusted Alaskan Halibut, served over mashers w/ tropical fruit salsa, a lemon cream sauce & a choice of 1 side 28.95
- Fresh Pan Seared Blackened 12 oz. NY Strip, served over mashers topped w/ blue cheese crumbles w/ a demi glaze sauce and a choice of 1 side 27.95
- Fresh Grilled Boston Swordfish, served over mashers topped w/ a mustard cream sauce & a choice of 1 side 20.95
- Fresh Pan Seared 8 oz. Filet Mignon, with choice of crab cake or Maine lobster chunks, asparagus, and lobster sauce over mashers & 1 side 34.95
- Fresh Pan Seared Herb Crusted Florida Mahi, over sautéed spinach and mushrooms in a garlic wine broth topped w/ lemon cream sauce and choice of 1 side 24.95

ADDITIONAL HOMEMADE SIDES 3.50

Sautéed Spinach | Fruit Cup
Mixed Veggies | Creamy Succotash

TABLE SHARE SIDE

Mac & Cheese:
Shrimp (\$12) Crab (\$14) Lobster (\$16)

ADDITIONAL HOMEMADE DESSERT

Key Lime Pie

FEATURED DRINKS

- Blueberry Lemon Drop** "Stoli Blueberry, Absolut Citron, Simple Syrup, Sour mix, a splash of cranberry and a sugar rim" 9
- Shock Top Belgium White** "Belgium style wheat ale, naturally cloudy, a light golden color, and citrus notes" (5.2%) 12 oz. bottle 2.75
- Stella Artois** "American style premium Lager" (5.2%) 14 oz. draft 5.25
- Stone Ripper** "Medium bodied pale ale with orange, tropical and fresh green hop w/ moderate bitterness and a crisp clean finish" (5.7%) 14 oz draft 5.25
- RAR Bucktown Brown** "Between and English Brown Ale and Porter. Deep brown color nose of caramel, chocolate, and coffee. (5%) 14 oz draft 5.25
- Dogfish Head SeaQuench Ale** "sour quencher made with lime peel, black lime and sea salt" (4.9%) 14 oz draft 5.25

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Please notify your server of any food allergies or dietary restrictions. **