

BIG FISH BOARD

tonight's

SPECIALS

TUESDAY SEPTEMBER 12, 2017

OYSTERS ON THE HALF SHELL

Served w/ mignonette sauce

Bourbon Creek (VA) Standish Shore (MA)

Salten Rock (MA) Sunberry Point (CAN)

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

FEATURED MARTINI

PINK PARADISE TINI

"Coconut rum, Amaretto, pineapple, cranberry & garnished with a lime" 9.

FEATURED BEER

LEINENKUGEL GRAPEFRUIT SHANDY

"Crisp weiss beer with natural grapefruit flavor" 3.

APPETIZERS

HOMEMADE SOUPS - LOBSTER BISQUE or CHESAPEAKE SEAFOOD CHOWDER 6.75

NEW! BIG FISH SPINACH DIP, w/artichokes, spinach, sour cream, salsa & tortilla chips 8.95

HANDCRAFTED PIZZA, with roasted red peppers, artichoke hearts, mushrooms, truffle oil, olives and blended cheese 6.95

VINE RIPE BEEFSTEAK TOMATO, w/ blue cheese, red onion and a maple walnut vinaigrette 6.95

BIG FISH BOWL, served with steamed oysters, middle neck clams, 16/20 shrimp, mussels, andouille sausage, potatoes, broccoli, corn on the cob and garlic bread in a seafood broth (serves 2-3) 21.95

ENTREES

PAN SEARED SESAME CRUSTED "RARE ONLY" SUSHI TUNA, over Jasmine rice topped w/seaweed salad, spicy mayo & baby bok choy 24.95

GRILLED BOSTON SWORDFISH, over mashers w/ a mustard cream sauce and a choice of 1 side 20.95

GRILLED CAPE HATTERAS YELLOWFIN TUNA, over mashers with a lobster cream sauce and choice of 1 side 24.95

PAN SEARED CASHEW CRUSTED COSTA RICAN TILAPIA, over saffron rice, topped w/ Myer's coconut rum sauce & 1 side 20.95

BIG FISH STYLE BROILED COMBO, w/ cod, scallops, and a stuffed shrimp, homemade tartar sauce and a choice of 2 sides 20.95

SCOTTISH SALMON, choose caramelized w/ shaved parmesan or grilled with dijon cream and a choice of 2 sides 21.95

BIG FISH ULTIMATE GRILLED COMBO, w/ a shrimp skewer, scallop skewer, beef tip skewer & a Chesapeake Bay broiled crab cake w/ 2 sides 29.95

BROILED CHESAPEAKE MARYLAND CRAB CAKES, served with homemade tartar, salted shoestring fries & homemade slaw 25.95

PAN SEARED PECAN CRUSTED ALASKAN HALIBUT, over mashers w/ a tropical fruit salsa & lemon cream sauce w/ a choice of 1 side 28.95

DAILY FARMER'S PLATE, w/mixed greens, raspberry vinaigrette, asparagus, mashers, sautéed spinach, mixed veggies, sliced tomatoes & fresh fruit 15.95

PAN SEARED HERB CRUSTED FLORIDA MAHI, over mushrooms & spinach sautéed in a garlic wine sauce w/ lemon cream sauce & 1 side 26.95

BLACKENED MEXICAN RED SNAPPER, over saffron rice, black bean salsa, street corn, and cilantro cream 23.95

PAN SEARED HAWAIIAN SEA BASS, with baby spinach, Julienne carrots, simmered in a Asian soy broth & 1 side 28.95

1 1/2 LB WHOLE MAINE LOBSTER, served with drawn butter & choice of 2 sides 32.95

GRILLED BLACKENED IDAHO TROUT, served over saffron rice, topped w/ pico de gallo & a choice of 1 side 19.95

GRILLED BLACKENED 12 OZ. N.Y. STRIP, served over mashers w/ demi glaze & a choice of 1 side 27.95

PAN SEARED JUMBO U-10 DAY BOAT SCALLOPS, served with roasted corn and spinach risotto w/ a choice of 1 side 27.95

"FLASH-FRIED" ATLANTIC FLOUNDER, w/ shoe string fries and coleslaw 24.95

BIG FISH STYLE LOBSTER SALAD, w/ Maine lobster served on a New England style split top bun with fries and coleslaw 21.95

ADDITIONAL HOMEMADE SIDES 3.75

Sautéed Spinach | Fruit Cup

Mixed Veggies | Creamy Local Corn Succotash

Street Corn (+1.25)

TABLE SHARE MAC & CHEESE:

Plain (\$8) Shrimp (\$12) Crab (\$14) Lobster (\$16)

ADDITIONAL HOMEMADE DESSERT 6.95

Key Lime Pie

14 OZ. FROSTY DRAFTS 5.25

STELLA ARTOIS

"An American style premium lager" 14 oz. draft (5.2%) 5.25

DOGFISH HEAD FESTINA PECHE

Delicately hopped with a pale straw color brewed with peach juice (4.5%)

MISPILLION RIVER NOT TODAY SATAN IPA

"Medium bodied, a bit malt forward w/nose & taste of caramel malts, pine & grapefruit peel." (7.3%)

FOUNDER'S BREWING CO. CENTENNIAL IPA

"Citrus accents from the abundance of dry hopping, sweet yet balanced, with malty undertones and never too bitter" (7.2%)

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 foodborne illness, especially with individuals with certain medical conditions.