

BIG FISH BOARD

tonight's

SPECIALS

OYSTERS ON THE HALF SHELL

**Mignonette Upon Request*

Dewey Beach Selects (DE) Cadillac (ME)

Sunberry (CAN) East Beach (RI) Tom's Cove (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

HALF OF A 1 LB. LOBSTER STEAMED & CHILLED WITH 2 JUMBO U-10 SHRIMP 21.95

COLD SEARED SUSHI GRADE TUNA 12.95

w/ seaweed salad, pickle ginger, and spicy mayo

JUMBO U-10 SHRIMP (PEEL & DEVEINED)

2.75/each 15.95/half dozen 31.95/dozen

STEAMED & CHILLED 16/20 GULF SHRIMP (PEEL & EAT)

1/2 LB- 12.95 / 1 LB- 22.95

COLD SEAFOOD TOWER \$29.95(2-4 people)

3 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

BLUE CRAB CLAW COCKTAIL (12) 14.95

SERVED W/ A MUSTARD DIPPING SAUCE

THURSDAY, DECEMBER 6TH, 2018

FEATURED FROZEN BEVERAGES:

FROZEN SPIKED CIDER 8.50

Captain Morgan spiced rum, local apple cider, with a cinnamon sugar rim

FROZEN POMEGRANATE MARGARITA 8.50

Sugar or Salted Rim

FEATURED SPIRIT

SAGAMORE RYE WHISKEY

Taste of warm cinnamon, vanilla, honey & nutmeg

FEATURED MARTINI

HOT CHOCOLATE TINI 9.50

Marshmallow vodka, chocolate liqueur, splash of cream, and garnished with mini marshmallows

14 OZ. FROSTY DRAFTS

DOGFISH 75 (7.5%) 6.00

Malty and earthy brew with citrusy-pine aromas, balanced by subtle maple notes.

MILLER LITE (4.2%) 3.75

Deep, radiant, golden quality and brilliant hue. American lager

YARDS IPA (7.0%) 5.25

"American IPA with assertive hops and a firm malt character"

STELLA ARTOIS (5%) 6.00

European Pale Lager

SAM ADAMS WINTER LAGER (5.6%) 5.25

Balanced hops and malt with notes of cinnamon, ginger, and orange peels

HOMEMADE SOUPS & CHOWDERS 6.75

PUMPKIN CRAB BISQUE

MANHATTAN CLAM CHOWDER

STARTERS

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

HOMEMADE HANDCRAFTED PIZZA, crispy kale, butternut squash, bacon, and mozzarella cheese 8.95

CHESAPEAKE BLUE CRAB DIP, melted cheddar cheese, served with Ciabatta bread 14.95

CLAMS CASINO, Virginia topnecks, shucked to order, stuffed w/ traditional casino butter (6) 11.95 (12) 22.95

LOBSTER WONTONS, served with seaweed salad and sweet Thai chili sauce 10.95

ENTREES

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

GRILLED CAPE HATTERAS YELLOWFIN TUNA, over mashers topped w/ a lobster cream sauce & 1 side 23.95

BROILED CHESAPEAKE BAY CRAB CAKES, served with homemade tartar sauce, homemade coleslaw, and salted fries 25.95

BROILED COMBO, w/ cod, scallops, a stuffed shrimp w/ homemade tartar & 2 sides 20.95

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 crab cake w/ 2 sides 29.95

PAN SEARED PECAN CRUSTED ALASKAN HALIBUT, over mashers, w/ a tropical fruit salsa and a choice of 1 side 29.95

PAN SEARED CASHEW CRUSTED ALASKAN COD, over saffron rice, topped w/ Meyer's coconut rum sauce & choice of 1 side 19.95

"FLASH-FRIED" ATLANTIC FLOUNDER, served with homemade coleslaw and french fries 23.95

STEAMED ALASKAN RED KING CRAB LEGS, served with drawn butter and a choice of 2 sides (1LB.) 52.95 (2 LB.) 99.95

GRILLED BOSTON SWORDFISH, over mashers w/ a mustard cream sauce and a choice of 1 side 19.95

PAN SEARED U-10 JUMBO DAY BOAT SCALLOPS, over a creamy Toma cheese pearl barley, romesco sauce and a choice of 1 side 27.95

GRILLED BONE IN BERKSHIRE FARMS 12 OZ. PORK CHOP, over mashers, sautéed spinach, and a port wine demi glaze 20.95

BROILED GULF SHRIMP, stuffed with crab imperial topped w/ lobster cream sauce & a choice of 2 sides 21.95

GRILLED FLORIDA MAHI OSCAR STYLE, topped w/ our signature crab cake over mashers with sautéed asparagus & hollandaise sauce 24.95

PAN SEARED BLACKENED CAROLINA GROUPER, over saffron rice w/ black bean and corn salsa w/ a choice of 1 side 28.95

3 LB. WHOLE MAINE LOBSTER, served with drawn butter and a choice of 3 sides 89.95

8 OZ. FILET MIGNON, topped with Maine lobster chunks, lobster sauce, asparagus, and 2 sides 39.95

1 1/2 WHOLE MAINE LOBSTER, served with drawn butter, mashers, and 1 side 28.95

BIG FISH STYLE LOBSTER SALAD ROLL, served on New England style split top bun w/ homemade coleslaw and salted fries 23.95

FLORIDA STONE CRAB CLAWS (4) 24.95

Served with Joe's famous mustard sauce

FEATURED USDA PRIME BEEF SELECTIONS

PRIME 12 OZ. N.Y. STRIP, served over mashers, grilled asparagus, topped with sautéed onions and mushrooms 34.95

PRIME 12 OZ. RIBEYE, served w/ Neva's potatoes, creamed spinach, topped w/ onion rings 36.95

TRY OUR YUMMY HOMEMADE FAMILY STYLE MAC & CHEESE:

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

ADDITIONAL HOMEMADE SIDES 3.95

Fruit Cup | Sautéed Spinach | Succotash | Brussels Sprouts

ADDITIONAL HOMEMADE DESSERTS 6.95

Key Lime Pie | Cannoli Cake

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.