

BIG FISH BOARD

tonight's

SPECIALS

OYSTERS ON THE HALF SHELL

**Mignonette Upon Request*

Blackberry (PEI) Wellfleet (VA)

Salten Rock (MA) Pemaquid (MA) Summerside (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

COLD SEARED SUSHI GRADE TUNA 12.95

w/ seaweed salad, pickle ginger, and spicy mayo

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

1/2 LB- 12.95 / 1 LB- 22.95

CHILLED 1/2 MAINE LOBSTER & (2) U-10 GULF SHRIMP 21.95

COLD SEAFOOD TOWER \$30.95(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

JUMBO GULF U-10 SHRIMP

2.75/EACH 15.95/HALF DOZEN 31.95/DOZEN

FEATURED FROZEN BEVERAGES:

PINA COLADA 9.00
FROSE 9.00

FEATURED BOTTLED BEERS:

GRAPEFRUIT SHANDY 5.00

Crisp weiss beer with natural grapefruit flavor

SUMMER SHANDY 5.00

Crisp, refreshing and brewed with natural lemonade flavor

FROSTY DRAFTS

MILLER LITE (4.2%) 3.75

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

DOGFISH FLESH AND BLOOD (7.5%) 6.00

Medium bodied with notes of citrus and tropical fruits, slightly tart and pithy

BLUE MOON (5.4%) 5.25

Belgian style wheat beer, brewed w/ orange peels for a subtle sweetness and a bright citrus aroma

MODELO (4.4%) 6.00

full-flavored Pilsner-style Lager delivers a crisp, refreshing taste

STELLA ARTOIS (4.2%) 6.00

Classic Belgian Lager, dry crisp finish

HOMEMADE SOUPS & CHOWDERS 6.75

CHESAPEAKE SEAFOOD CHOWDER
ROASTED RED PEPPER LOBSTER BISQUE

TUESDAY, AUGUST 13TH, 2019

APPETIZERS

BIG FISH SPINACH DIP, w/ artichokes, spinach, sour cream, salsa & tortilla chips 9.95

HOMEMADE HANDCRAFTED PIZZA, lump crab meat, asparagus, Monterey jack cheese, and old bay 11.95

BIG FISH BOWL, served w/ middle neck clams, 16/20 shrimp, mussels, andouille sausage and corn in a garlic wine broth, topped w/ a piece of garlic bread 21.95

CRAB QUESADILLA, lump crab meat, Monterey Jack cheese, Poblano peppers, with bruschetta tomatoes, tortilla chips and Poblano aioli sauce 13.95

BEEF STEAK TOMATO & MOZZARELLA SALAD, w/ basil and aged balsamic 7.95

FEATURED USDA PRIME BEEF SELECTION

GRILLED PRIME 12 OZ. NEW YORK STRIP, served with a demi glaze, over mashers and a choice of 1 side 34.95

PRIME 12 OZ RIBEYE, served with a demi glaze, over mashers and a choice of 1 side 36.95

FEATURED LOBSTER ENTREES

PAN SEARED 8 OZ FILET MIGNON, topped w/ lobster chunks, asparagus & lobster sauce, over mashers w/ choice of 1 side 41.95

1 1/2 LB. LOBSTER, served w/ drawn butter and a choice of 2 sides 34.95

3 LB. LOBSTER, served w/ drawn butter and a choice of 3 sides 89.95

6 LB. LOBSTER, served w/ drawn butter and a choice of 3 sides 139.95

ENTREES

SCOTTISH SALMON, choose caramelized w/ shaved parmesan or grilled w/ dijon cream and a choice of 2 sides 23.95

CHESAPEAKE BAY STYLE CRAB CAKES, served w/ homemade coleslaw, salted fries and tartar sauce 26.95

GRILLED CAPE HATTERAS YELLOWFIN TUNA, over mashers w/ a lobster cream sauce & a choice of 1 side 28.95

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

CASHEW CRUSTED ALASKAN COD, served over saffron rice, Meyer's coconut rum sauce and a choice of 1 side 20.95

GRILLED BONE IN BERKSHIRE FARM 12 OZ. PORK CHOP, served w/ mashers & a choice of 1 side 23.95

GRILLED BOSTON SWORDFISH, over mashers, w/ a mustard cream sauce & a choice of 1 side 23.95

BROILED COMBO, served with cod, scallops, stuffed shrimp & a choice of 2 sides 21.95

PAN SEARED PECAN CRUSTED ALASKAN HALIBUT, served over mashers, topped with tropical fruit salsa, lemon cream sauce & a choice of 1 side 31.95

PAN SEARED HERB CRUSTED FLORIDA MAHI, over sautéed spinach and mushrooms in a garlic wine broth w/ lemon cream sauce and a choice of 1 side 24.95

"FLASH FRIED" ATLANTIC FLUKE FLOUNDER, served with homemade cole slaw and salted fries 25.95

GRILLED BLACKENED CAROLINA GROUPEL, over cauliflower mashers, topped w/ pico de gallo and a choice of 1 side 29.95

"FLASH FRIED" JUMBO SOFTSHELLS, over roasted corn salsa w/ aioli sauce, and a choice of 1 side 30.95

GRILLED SEAFOOD TRIO, 4 oz. lobster tail, scallop skewer, shrimp skewer, and a choice of 2 sides 29.95

TRY OUR HOMEMADE FAMILY STYLE MAC & CHEESE:

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

ADDITIONAL HOMEMADE SIDES 3.95

Fruit Cup | Sautéed Spinach | Creamy Succotash | Broccoli | Mixed Veggies | Street Corn (+\$1.00) | Asparagus & Peas Risotto

ADDITIONAL HOMEMADE DESSERTS 6.95

Key Lime Pie | Coconut Crème 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.