



BIG FISH BOARD



MONDAY MARCH 16TH, 2020

RAW SHELLFISH

EACH 2.50 | HALF DOZEN 13.95 | DOZEN 26.95

Blue Points (Long Island Sound, NY)

Bourbon Creek (York River, VA)

Chincoteague Salts (Chesapeake Bay, VA)

38° North (Point Lookout, MD)

Little Pilgrim (Plymouth, MA)

Chatham Select (Boston, MA)

Oyster Combo (Chef's Choice)

Half 13.95

Dozen 26.95

Middle Neck Clams (Seaside, VA)

Half 6.95

Dozen 12.95

Cold Seafood Platter

VA Salts, Clams, Shrimp Cocktail, Chilled Maine Lobster cocktail sauce, mustard sauce, mignonette

sm. 34.95/lg. 62.95

ALL SHELLFISH IS SHUCKED FRESH TO ORDER

RAW BAR MENU

Fresh Jumbo Lump Blue Crab Cocktail

Chilled, steamed & hand-picked jumbo lump blue crab served with old bay, drawn butter & mustard sauce
18.95

Half Dozen Oysters & Jumbo 16/20 Shrimp

Bourbon Creeks & Jumbo Shrimp, Served chilled with Old Bay, cocktail sauce and daily mignonette 19.95

Steamed Colossal U-10 Gulf Shrimp

Chilled, peeled & deveined with Old Bay & cocktail sauce
3.00/ea. 16.95/half doz. 32.95/doz

Peel & Eat 16/20 Gulf Shrimp

Served chilled in the shell with Old Bay & cocktail sauce
½ lb. - 13.95 1lb. - 23.95

FEATURED DRAFT BEER

Heavy Seas Loose Cannon IPA 5.75

Sam Adams Cold Snap 5.75

FEATURED CAN

Cape May IPA 6.3% \$6

FEATURED COCKTAILS

Spiked Winter Cider 9

Captain Morgan Gingerbread & Apple Cider

Garnished w/ a cinnamon stick

*WINTER COCKTAILS FEATURED IN OUR DRINK BOOK

FLAVORED HOUSE MADE

LEMONADE 4.5

Strawberry, Peach, Mango

or Watermelon

MARKET FRESH FISH

Scottish Salmon 16.95

North Atlantic Swordfish 16.95

Virginia Flounder 16.95

Australian Sea Bass 15.95

Gulf Coast Yellowfin Tuna 18.95

Costa Rica Tilapia 15.95

Florida Mahi Mahi 19.95

North Carolina Catfish 15.95

PICK YOUR PREPARATION

Caramelized, Grilled, Broiled

Cashew, Blackened, Pecan

CHOOSE YOUR SAUCE

Blue Cheese Béchamel

Dijon-Lemon Cream Balsamic Reduction

Mango-Papaya Salsa Lobster Sauce

AVAILABLE WITH YOUR CHOICE OF 2 SIDES

AS A TOPPED SALAD OR AS A SANDWICH WITH CHOICE 1 SIDE

HOMEMADE DAILY SOUPS & CHOWDERS 6.75

Roasted Butternut Squash Crab Bisque

Maryland Crab Chowder

APPETIZER SPECIALS

Fried Clam Strips, wild caught Massachusetts surf clams flash-fried with homemade tartar sauce 8.95

Winter Salad, arugula, romaine, pears, goat cheese, toasted pistachios, tossed with house made pomegranate vinaigrette 9.95

Chilled Sesame Seared Ahi Tuna, sushi-grade sliced yellowfin tuna, wonton chips, seaweed salad, sriracha and wasabi aioli 14.95

Lobster Parmesan Spinach Dip, served with tortilla chips 10.95

Pan Seared Gulf Coast Bourbon Shrimp, served with Thai chili glaze 10.95

Baked Oysters "Big Fish Style", our signature blend of mushrooms, bacon & smoked gouda ½ doz. 13.95/ doz. 26.95

Baked Oysters Rockefeller, traditional blend with a splash of sambuca ½ doz. 13.95/ doz. 26.95

ENTRÉE SPECIALS

Chesapeake Club Stack, our signature crab cake & shrimp salad, layered club style on toasted sourdough w/ lettuce & tomato, 1 side 17.95

Blackened North Carolina Catfish, shrimp-andouille orzo, remoulade, choice of 1 side 15.95

Mid-Atlantic Flash Fried Flounder, served with hand-cut fries, homemade coleslaw, and tartar sauce 19.95

Black n' Blue Swordfish Sandwich, blackened swordfish on a toasted brioche bun w/ blue cheese béchamel, LTP & 1 side 15.95

BF Cioppino, fresh fish, clams, mussels & scallops simmered in a tomato garlic wine sauce over linguine pasta 15.95

New England Style Fish n' Chips, beer battered fresh Atlantic cod, steak cut fries, coleslaw and homemade tartar sauce 15.95

Homemade Shrimp Salad, shrimp tossed in our house recipe dressing, LTP, red onion, on a toasted croissant 12.95

Parmesan Crusted Atlantic "Day Boat" Scallops, over jasmine rice with fresh bruschetta tomatoes, balsamic reduction 16.95

Jumbo Lump Crab Cakes, 1 or 2 crab cakes, served with tartar sauce, choice of 2 sides 16.95/25.95

Flash Fried Tacos (Fish or Shrimp), baja sauce, shredded cabbage, pico de gallo, Spanish rice, black-bean corn salsa, sour cream 13.95

Buffalo Shrimp Salad, chopped iceberg, romaine, tomato, carrots, gorgonzola crumbles, buttermilk garlic ranch 14.95

Pan Seared Tilapia Salad, spring mix, fresh fruit, gorgonzola crumbles and raspberry vinaigrette 14.95

Caribbean Jerk Chicken, organic free-range double breast served with Spanish rice and sautéed spinach with a mango-papaya salsa 15.95

Bourbon Chicken Cobb Salad, mixed greens, romaine, avocado, cucumbers, tomatoes, carrots, bacon, croutons, cheddar, eggs, ranch 14.95

ADD A CHARCOAL SHRIMP SKEWER 5.95 | SCALLOP SKEWER 8.95 | OR A CRAB CAKE 11.95 TO ANY ENTRÉE

FEATURED SIDES

Stewed Tomatoes

Sautéed Spinach

Fresh Broccoli

Peruvian Shrimp Fried Rice

Shrimp & Andouille Sausage Orzo

Saffron Rice

Jasmine Rice