

BIG FISH BOARD

DAILY FRESH FISH

GULF COAST YELLOWFIN TUNA | SCOTTISH SALMON | ROCKFISH
ATLANTIC SWORDFISH | ALASKAN HALIBUT | CAROLINA CATFISH
VIRGINIA FLOUNDER | AUSTRALIAN SEA BASS

(All our fish is fresh, NEVER frozen!)

DAILY BISQUE & CHOWDER 6.95

Chesapeake Seafood Chowder | Cream of Crab

FRESH RAW BAR SPECIALS

OYSTERS ON THE HALF SHELL

2.50/each 13.95/half doz 26.95/doz

BOURBON CREEK (York River, VA)

GREAT WHITE (Cape Cod, MA)

WELL FLEET (Cape Cod, MA)

BLUEPOINT (Long Island Sound, NY)

OYSTER COMBO (Chef's Choice) Half 13.95 | Dozen 26.95

MIDDLE NECK CLAMS (Chester River, MD) Half 6.95 | Dozen 12.95

STEAMED & CHILLED 16/20 GULF SHRIMP

Served in the shell with Old Bay & cocktail sauce

1/2 lb.—14.95 1 lb.—25.95

HALF DOZEN OYSTERS & JUMBO 16/20 GULF SHRIMP (6) 19.95

Bourbon Creeks & jumbo shrimp, served chilled with cocktail,

Old Bay & our daily mignonette

STEAMED COLOSSAL U-10 GULF SHRIMP,

chilled, peeled & deveined with old bay & cocktail

3.25/ea 17.95/half doz. 33.95/doz

STARTERS

PAN SEARED BOURBON SHRIMP, served with a Thai chili glaze 12.95

LOBSTER PARMESAN SPINACH DIP, served with tortilla chips 12.95

AUTUMN HARVEST SALAD, mixed greens, romaine, red onions and craisins, tossed in maple balsamic topped with fresh sliced apples, goat cheese, mandarin oranges and candied pecans 8.95

BROILED SEAFOOD DIP, served with tortilla chips 12.95

FEATURED SIDES

Saffron Rice Neva's Potatoes Sautéed Spinach Corn Cobb
Peruvian Shrimp Fried Rice Sweet Potato Mashers Steamed Broccoli
Mashed Potatoes Creamed Spinach Shrimp Risotto Cake (+2.00)



ENTRÉE SPECIALS

GRILLED NORTH ATLANTIC SWORDFISH, shrimp risotto, broccoli, topped with creamy shrimp veloute sauce and chives 28.95

PECAN CRUSTED ALASKAN HALIBUT, sweet potato mashers, steamed broccoli, topped with lemon cream & fresh pineapple salsa 34.95

BROILED AUSTRALIAN SEA BASS, served with mashed potatoes and steamed broccoli topped with roasted heirloom tomatoes, olives and herbs 28.95

BROILED JUMBO LUMP CRAB CAKES, served with homemade tartar sauce and a choice of 2 sides 39.95

BLACKENED CAROLINA CATFISH, served over Spanish rice & grilled asparagus, topped with our homemade ravigote sauce 24.95

STEAMED 1.5 LB. WHOLE MAINE LOBSTER, served with drawn butter, lemon & choice of two sides 39.95

THAI CHILI GLAZED ROCKFISH, served with shrimp fried rice and sautéed spinach finished with a bourbon marinated grilled pineapple slice 29.95

BLACKENED YELLOWFIN TUNA, shrimp risotto, grilled asparagus, topped with cilantro lime crema 29.95

GRILLED SOY-SESAME GLAZED "BOSTON" SCALLOPS, Peruvian shrimp fried rice, steamed broccoli, crispy wontons 28.95

GRILLED SALMON, served medium over saffron rice, topped with Dijon cream sauce, choice of 1 side 26.95

BROILED STUFFED MAINE LOBSTER, half of a 1 1/2 lb Maine lobster stuffed with crab imperial, choice of 2 sides 37.95

CARAMELIZED SALMON, served medium over saffron rice topped with shaved parmesan, choice of one side 26.95

SURF & TURF, half of a Maine lobster stuffed w/crab imperial & char-grilled 8oz Angus sirloin, drawn butter & demi-glace, choice of 2 sides 48.95

LOBSTER & ASPARAGUS 8OZ FILET MIGNON, fresh cut 8oz filet topped w/lobster & asparagus in a garlic herb beurre blanc, 2 sides 49.95

LOBSTER & SHRIMP FRA DIAVOLO, sautéed Roma tomatoes, garlic & fresh basil, simmered in a spicy marinara, tossed with angel hair 27.95

BIG FISH MIXED GRILL, skewered char grilled beef tenderloin medallions, scallops, & shrimp with our broiled signature crab cake and choice of 2 sides 39.95

BIG FISH CIOPPINO, fresh fish, scallops, shrimp, mussels & clams in a tomato-seafood broth over linguini 27.95

CHESAPEAKE BAY SEAFOOD TORTELLINI, sautéed Gulf shrimp, three cheese tortellini, parmesan blush sauce, and our signature crab cake 34.95

FLASH FRIED VIRGINIA FLOUNDER, served with house made tartar sauce, coleslaw and shoestring fries 27.95

BROILED SEAFOOD CAKES, fresh blend of crab, shrimp & scallops served with homemade tartar sauce and 2 sides 26.95

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.

BIG FISH BEVERAGES

FROZEN DRINKS 9
MARGARITA OR
STRAWBERRY DAIQUIRI

NON-ALCOHOLIC BEVERAGES

COCA-COLA PRODUCTS 3

Coke, Diet Coke, Sprite, Ginger Ale, Raspberry Iced Tea, Orange

FRESH BREWED ICED TEA 3

REGULAR & DECAF COFFEE 3

JUICE 3

orange, cranberry, apple, pineapple

MIGHTY LEAF HOT TEA 3.5

BOTTLED ROOT BEER 3

HAND-SQUEEZED JUICE 5.5

grapefruit, orange

SAN PELLEGRINO (500ML) 3.5

ACQUA PANNA (1L) 3.5

LEMONADE (OUR SIGNATURE BIG FISH RECIPE)

LEMONADE 3.5

FLAVORED LEMONADE 4.5

strawberry, peach, watermelon or mango



DRAFT BEER

LEINENKUGEL SUMMER SHANDY (ABV 4.5%) 5.75

YUENGLING LAGER (ABV 4.4%) 4.5

MILLER LITE (ABV 4.2%) 4.5

LAGUNITAS IPA (ABV 6.2%) 5.75

BIG OYSTER HAMMERHEAD IPA (ABV 6.3%) 6.5

SAM ADAMS OCTOBERFEST (ABV 5.3%) 5.75

BLUE MOON BELGIAN WHITE (ABV 5.4%) 5.75

FEATURED BEVERAGES

SMIRNOFF RED WHITE & BERRY SELTZER (ABV 4.5%) 6

TRULY HARD SELTZER (ABV 5%) 5

DOGFISH HEAD 60 MIN IPA BOTTLE (ABV 6%) 5

SUMMER COCKTAILS

SUMMER-TINI 9.50

Malibu rum shaken with citron vodka, pineapple and cranberry juice, garnished with a lemon.

THE PEAR-FECT SPLASH 9

Absolut Pears and elderflower liqueur poured over muddled cucumber and mint, mixed with lemonade and a splash of club soda

GIN & JUICE 9

New Amsterdam Gin mixed with grapefruit juice and a splash of pomegranate puree topped with club soda (snoop dogg not included)

MELON VERDE 9

This neon green cocktail is a mixture of Silver Agave tequila, shaken with melon liqueur, a splash of lemonade and apple juice, garnished with a lime.

BUNNY PUNCH 9.50

Ketel One Orange & Peach Blossom Botanical vodka, lemonade, cranberry juice, muddled oranges and cherries

SIGNATURE MARTINIS

PINEAPPLE INFUSION 9.5 New Amsterdam orange vodka infused with fresh cut pineapple, hand squeezed, chilled & garnished w/ a Swedish Fish

WHITE COSMO 10 Smirnoff cranberry vodka shaken with, Elderflower, lime juice, white cranberry juice, dried cranberry garnish

BIG FISH FAVORITES

BOURBON PEACH 9 Jim Beam Bourbon, peach schnapps & sour mix

LEMON BASIL FIZZ 9 Fresh muddled basil, New Amsterdam Gin, hand squeezed lemonade, topped w/ club soda

MOSCOW MULE 9 New Amsterdam vodka mixed with ginger beer & lime juice

CRUSHES 9

Orange, Mango, or Key Lime

SANGRIAS 9 White Peach, Strawberry, Red Berry, Sparkling

