



Big Fish Board

Sunday June 18th, 2017



Bisque

Lobster Bisque \$7

Chowder

New England Clam \$7

SUMMER COCKTAILS

EVO DELMARVA PILSNER DRAFT \$5

BOURBON PEACH TEA

Bourbon, ice tea, peach puree served on the rocks \$8

Entrees

BLACKENED ALASKAN HALIBUT

Over saffron rice with watermelon pineapple salsa and choice of 1 side \$28.95

GRILLED MEXICAN RED SNAPPER

With parmesan risotto with roasted corn salsa and asparagus \$21.95

PAN SEARED MARYLAND SOFT SHELL CRABS

Over parmesan risotto with cucumber jalapeno sauce and asparagus \$25.95

PARMESAN CRUSTED GROUPER

Served with house mashers and sautéed spinach \$25.95

GRILLED LEMON PEPPER TROUT

With a garlic butter sauce over roasted sweet potato mashers \$18.95

SURF & TURF

*14 oz N.Y. strip & 4 oz lobster tail topped with sautéed mushrooms & onions
over cheddar mashers and mixed veggies \$34.95*

HAPPY FATHERS DAY !!

Featured Raw Bar

STEAMED 16/20 GULF SHRIMP

Steamed and Chilled. Served in the shell w/ old bay & cocktail ½ lb. - 12.95 1lb. - 22.95

JUMBO U - 10 GULF SHRIMP

Chilled, peeled & deveined
2.75 each 15.95 half dozen 31.95 dozen

CHILLED LOBSTER & SHRIMP

½ Of 1 Lb. Lobster & 2 Jumbo U-10 Shrimp \$22.95

Daily Fresh Raw Bar

All oysters are served by the each, half dozen or dozen 2.50/14.95/27.95

SUMMERSIDE {PEI}

Briny, medium size, light salinity

KATAMA BAY {MA}

Salt bomb, clean finish

OYSTER SAMPLER {Chef's Choice}	half dozen 14.95 dozen 27.95
MIDDLE NECK CLAMS {VA}	6.95/14.95
OYSTER/CLAM COMBO {Chef's Choice}	10.95/20.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish
or egg may increase your risk of foodborne illness*

Homemade Dessert \$6.95

WARM PECAN APPLE COBBLER *with cinnamon ice cream*

PEANUT BUTTER PIE

BIG FISH BREAD PUDDING

CHOCOLATE CAKE

KEY LIME PIE

CARROT CAKE

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