

## Starters



OCEAN VIEW, DE

- TUNA NAPOLEON** blackened rare ahi tuna, crispy wontons, seaweed salad, soy reduction, spicy mayo 11.95  
**CHICAGO STYLE SPINACH & ARTICHOKE DIP** with fresh grilled ciabatta 9  
**DEVIL-ISH EGGS** lobster, crab & smoked salmon salads (2 of each) 12  
**CRISPY CALAMARI** "flash fried" with marinara & homemade mustard sauce 10.95  
**BLACKENED SHRIMP QUESADILLA** gulf shrimp, caramelized onions, roasted poblanos, jack cheese 11.95  
**GRILLED CHARCOAL SHRIMP** "flame grilled" with Mike's Famous Charcoal spice, served with warm butter 7.95  
**CAST IRON CALAMARI** cast iron seared & torched in a kicked-up Bayou sauce, toasted ciabatta 11.95  
**OYSTERS CRAB-EFELLER** rockefeller (4); classically prepared with lump crab 11.95  
**FIRE ROASTED MAPLE SRIRACHA WINGS** lime buttermilk crema, celery 9  
**FRIED OYSTERS** fresh shucked & "flash fried" VA oysters, served with homemade tartar sauce 9  
**HOMEMADE GARLIC BREAD** 2

### BIG FISH STEAM POTS

P.E.I. MUSSELS OR VA MIDDLE NECK CLAMS w/ garlic bread 13  
(Add hand cut fries \$2)

**RED DIABLO** marinara, red pepper flake, parsley  
**CHORIZO & SAFFRON** chorizo, white wine, cilantro  
**COCONUT CURRY** cilantro, lime, coconut milk, scallions  
**GARLIC WINE** white wine, garlic, clam juice

## Awesome Salads

- HOUSE** spring greens, tomato, gorgonzola, walnuts, maple walnut vinaigrette 5  
**BRUSSELS & CAULI** shaved brussels, cauliflower, toffee pecans, red onion, parmesan, pomegranate seeds, citrus vinaigrette 6  
**CAESAR** homemade recipe with pasteurized egg, crisp romaine, parmesan, garlic croutons 5  
**ARUGULA** toffee pecans, dried cranberries, shaved parmesan, lemon-thyme vinaigrette 5  
**THE LOADED WEDGE** iceberg lettuce, tomatoes, gorgonzola, bacon, buttermilk-garlic ranch 5  
**CHOPPED** crisp romaine, carrots, tomatoes, cucumbers, shoe peg corn, buttermilk-garlic ranch 5  
 **SPINACH** fresh spinach, strawberries, blue cheese crumbles, toffee pecans, apple cider vinaigrette 6  
*Large salad topped with Grilled Chicken, Skewer of Charcoal Shrimp 14.95, Crab Cake 19.95 or Market Fresh Catch MP*

## Big Fish Entrees

**SIMPLY PREPARED MARKET CATCH** PAN SEARED, FRIED or BLACKENED with your choice of a sauce and 2 sides MP  
SAUCE CHOICES: Lobster Sauce, Mustard Cream, Lemon Cream, Dijon Cream, Apple Cider Cream

- BROILED MARYLAND CRAB CAKES** served with salted fries & coleslaw, tartar sauce 24.95  
**DOCKSIDE STEW** fresh shrimp, mussels, calamari, clams, fish & saffron rice with grilled ciabatta bread 19.95  
**GRILLED YELLOWFIN TUNA** over mashers with lobster sauce and choice of 1 side 24.95  
**CRISPY "FLASH FRIED" COMBO - MAKE YOUR OWN** choice of oysters, scallops, and shrimp and choice of 2 sides 20.95  
**FRESH CASHEW CRUSTED COSTA RICAN TILAPIA** over saffron rice with apple cider cream sauce and choice of 1 side 19.95  
 **FRESH SCOTTISH SALMON** choose CARAMELIZED with shaved parmesan or GRILLED with dijon cream and choice of 2 sides 20.95  
**FISH & CHIPS** beer battered Alaskan cod, salted fries & coleslaw, tartar sauce 19.95  
**"CHARCOAL" SHRIMP** "flame grilled" with Mike's Famous Charcoal seasoning, saffron rice and choice of 1 side 19.95  
**GRILLED SWORDFISH** daily risotto, roasted asparagus, mustard cream 21.95  
**CIOPPINO SAN FRANCISCO STYLE** with fresh fish, shrimp, clams, mussels scallops & tomato broth over linguine, garlic bread 23.95  
**CHESAPEAKE TORTELLINI** sauteéd gulf shrimp, baby spinach, blush sauce topped with our signature crab cake 22.95  
 **MAINE LOBSTER & CRAB MAC-N-CHEESE** Maine lobster, lump Maryland crab, orecchiette pasta, herb bread crumbs 21.95  
**RIGATONI LOBSTER BOLOGNESE** sweet lobster & tender veal in a creamy lobster tomato sauce, parmesan 19.95  
**Steaks & Chops** { **BERKSHIRE FARMS PORK CHOP** 12 oz. bone in, maple brined, sweet mashers & sauteéd spinach 21.95  
**BIG FILET** 8 oz. center cut Angus filet, mashers, demi glace, crispy onion straws, creamed spinach 29.95  
**SIRLOIN & SHRIMP** 8 oz. center cut sirloin & our 'charcoal shrimp', demi glace, daily risotto and choice of 1 side 23.95  
**FARMERS PLATE** a vegetable collective working together for a common goal 16.95

*Add a Charcoal Shrimp Skewer 5 or Crab Cake 11 to any entree*



### FRESH LOBSTERS

Served with warm butter and choice of 2 sides  
See our lobster board for sizes, \$MP per lb.

*Split, stuffed with crab imperial & baked only \$6 more per pound*

## Burgers • Sandwiches • Tacos

- LOBSTER SALAD ROLL** New England style on a split top bun, salted fries & coleslaw 21.95  
**OLD FASHIONED CHOP HOUSE BURGER** ground Angus with lettuce, tomato, pickle, cheddar & bacon, salted fries, Maggie's brioche 11.95  
 **FRIED CHICKEN CLUB** buttermilk fried, bacon, lettuce, tomato, pickle, cheddar, Maggie's brioche, salted fries 12.95  
**TACOS (3)** blackened fresh fish OR gulf shrimp, shredded cabbage, pico de gallo, baja sauce and choice of 1 side 15.95  
**BLACKENED COSTA RICAN TILAPIA SANDWICH** pan seared, grilled pineapple, roasted red pepper, mixed greens, Maggie's brioche, salted fries 17.95

## Yummy Sides

Served individually 4 OR family size 10

- SWEET POTATO MASHERS • STEWED TOMATOES**  
 **NEVA'S POTATOES • CREAMED SPINACH**  
**MASHERS • MUSHROOMS • SAUTEÉD SPINACH**  
**COLESLAW • SALTED FRIES • DAILY RISOTTO**  
**CREAMY SUCCOTASH • DAILY SUMMER VEG**  
 **LOBSTER MAC & CHEESE 13**



### Big Fish Favorite

*Please notify your server of any food allergy or dietary restrictions.*

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

GENERAL MANAGER *Kate Lively*

KITCHEN MANAGER *Sydney Snipes*