

Big Fish Board



Bisque

Sunday, July 16th, 2017

Chowder

Jalapeno Lobster \$7

New England Clam \$7

Entrees

BLACKENED FLORIDA MAHI

Saffron rice , pineapple salsa , choice of 1 side \$26.95

GRILLED LOCAL ROCKFISH

Fifer Farms asparagus & roasted corn risotto, sautéed spinach, balsamic glaze \$28.95

FLASH FRIED CHESAPEAKE “WHALES” SOFT SHELLS

Garlic mashers ,roasted mushrooms, Creole sauce \$27.95

PAN SEARED ALASKAN HALIBUT

Jasmine rice, tangy hoisin sauce and baby bok choy \$28.95

12oz. BLACK & BLUE NEW YORK STRIP STEAK

Garlic mashers, blue cheese crumble and choice of 1 side \$29.95

Homemade Dessert \$6.95

WARM PECAN APPLE COBBLER *with cinnamon ice cream*

PEANUT BUTTER PIE (AVAILABLE GLUTEN FREE)

BIG FISH BREAD PUDDING

KEY LIME PIE (AVAILABLE GLUTEN FREE)

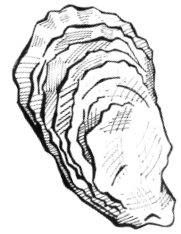
CHOCOLATE WALNUT PIE

CARROT CAKE

CHOCOLATE CAKE

COCONUT CAKE

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

CHINCOTEAGUE {VA}

High salinity, sweet finish

PINK MOON {PEI}

Medium size, high salinity

WELLFLEET {MA}

Medium size, sharp brine & plump meat

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*