

Big Fish Board



Saturday, August, 12th 2017

Gumbo

Seafood Gumbo \$7

Soup

Maryland Crab \$7

SUMMER COCKTAILS

ITHACA BREWING CO. FLOWER POWER IPA \$7

BIG FISH WHITE SANGRIA

House recipe, fresh seasonal fruit \$8

Entrees

BLACKENED FLORIDA MAHI

Saffron rice, fruit salsa, Fifer Farms asparagus \$28.95

FLASH FRIED CHESAPEAKE SOFT SHELLS

Jalapeno Parmesan grits, corn on the cob, creole sauce \$26.95

PAN SEARED ALASKAN HALIBUT

Garlic mashers, garlic saffron sauce, choice of 1 side \$28.95

PECAN CRUSTED GROUPER

Sweet mashers, choice of 1 side \$28.95

BIG FILET

Garlic mashers, portabella lobster stuffing, demi glace, choice of 1 side \$29.95

Homemade Dessert \$6.95

WARM PECAN APPLE COBBLER *WITH CINNAMON ICE CREAM*

PEANUT BUTTER PIE

CHOCOLATE WALNUT PIE

BIG FISH BREAD PUDDING

CARROT CAKE

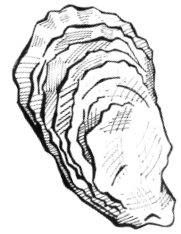
COCONUT CAKE

KEY LIME PIE

CHOCOLATE CAKE

TIRAMISU

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

MAYFLOWER POINT (MA)

Perfect balance of brine and sweetness

WELLFLEET {MA}

Medium size, sharp brine & plump meat

CHINCOTEAGUE {VA}

High salinity, sweet 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*