



# Big Fish Board



Thursday October 5th, 2017

## *Bisque*

Pumpkin Crab Bisque \$7

## *Soup*

Maryland Crab \$7

## *Cocktails*

JACK O' MULE \$8

*Capt. Morgan Pumpkin Spice Rum topped with ginger beer*

THE GREAT WHITE PUMPKIN \$9

*Bailey's Pumpkin Spice, Kahlua, & Vodka*

## *Appetizer*

CAPRESE SALAD

*Yellow tomato, fresh mozzarella, crumbled blue cheese, red onion, basil, olive oil, balsamic glaze \$7.95*

## *Entrees*

FRESH BROILED TWIN LOBSTER TAILS

*Garlic mashers, Fifer Farms asparagus, drawn butter \$27.95*

PECAN CRUSTED GROUPER

*Parmesan risotto, pumpkin puree and choice of 1 side \$27.95*

PAN SEARED ALASKAN HALIBUT

*Over mashers, pomegranate beurre blanc and choice of 1 side \$28.95*

## *Homemade Dessert \$6.95*

WARM PECAN APPLE COBBLER *with cinnamon ice cream*

PEANUT BUTTER PIE (GLUTEN FREE AVAILABLE)

KEY LIME PIE (GLUTEN FREE AVAILABLE)

BIG FISH BREAD PUDDING

# Featured Raw Bar

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## 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*

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

### SALTEN ROCK {MA}

*Substantial brine, sweet creamy finish*

### EEL LAKE {CANADA}

*Small size, light salinity*

### SUMMERSIDE (PEI)

*Briny, medium size, light salinity*

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*