

Big Fish Board



Sunday November 12th, 2017

Bisque

Pumpkin Crab Bisque \$7

Chowder

Creamy Seafood \$7

Cocktails

BIG FISH RED SANGRIA \$8

House recipe with Capt. Morgan Spiced Rum and fresh cut fruit

THE GREAT WHITE PUMPKIN \$9

Bailey's Pumpkin Spice, Kahlua, & Vodka

EVO JACQUE-AU-LANTERN \$4

\$1.00 DRAFT NIGHT BUD LIGHT or FAT TIRE

Entrees

SURF & TURF

4 oz Filet Mignon, & lobster tail mashers, roasted brussel sprouts & apple bourbon demi glaze \$28.95

PECAN CRUSTED ALASKAN HALIBUT

Parmesan saffron risotto, fruit salsa, lemon crème, choice of 1 side \$28.95

Homemade Dessert \$6.95

WARM PECAN APPLE COBBLER *with cinnamon ice cream*

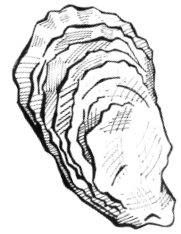
PEANUT BUTTER PIE

KEY LIME PIE (GLUTEN FREE AVAILABLE)

CHOCOLATE CAKE

BREAD PUDDING *with sabayon sauce*

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

SALT SHAKERS {MD}

Large size, medium salinity

BOURBON CREEK {VA}

Medium size, minimal brine

PLEASANT BAY {MA}

Moderate salt with clean ocean finish

RING POINT {ME}

Crisp, mineral brine with a meaty texture and 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 you risk of foodborne illness*