

BIG FISH BOARD

tonight's

SPECIALS

OYSTERS ON THE HALF SHELL

Tuesday, June 12, 2018

Mignonette Upon Request

Spindrift (MA) Summerside (CAN) Blue Point (CT)
Scorton Creek (MA) Model T (MA) Wellfleet (MA)
2.50/each 13.95/half dozen 26.95/dozen

MIDDLE NECK CLAMS ON THE HALF SHELL (VA)

1.20/each 6.95/half dozen 12.95/dozen

COLD SEARED SUSHI GRADE TUNA 12.95

w/ seaweed salad, pickle ginger, and spicy mayo

1/2 OF A 1 LB. LOBSTER STEAMED AND CHILLED w/ 2
JUMBO U-10 SHRIMP 21.95

STEAMED & CHILLED 16/20 GULF SHRIMP

(PEEL & EAT)

1/2 LB- 12.95 / 1 LB- 22.95

JUMBO U -10 SHRIMP

(PEELED & DEVINED)

2.75/each 15.95 /half dozen 31.95/dozen

APPETIZERS

HOMEMADE SOUPS: MARYLAND CRAB & ROASTED RED PEPPER LOBSTER BISQUE

BIG FISH SPINACH DIP, w/artichokes, spinach, sour cream, salsa & tortilla chips

DUCK CONFIT QUESADILLA, Monterey Jack cheese, caramelized onions, cilantro, black bean salsa, and baja sauce

SPECIAL PIZZA, margherita style, basil, tomato and mozzarella

"BIG FISH STYLE" CLAMS CASINO, on the half shell served w/ a lemon wedge

AHI TUNA POKE, served w/ edamame, seaweed salad, avocado and sushi rice

FRIED GREEN TOMATO CAPRESE, fresh mozzarella, basil & an aged balsamic reduction

BIG FISH BOWL, middle neck clams, 16/20 shrimp, mussels, andouille sausage, corn on the cob and garlic bread in a seafood broth
(serves 2-3 people)

6.75

8.95

12.95

8.95

(6) 11.95 (12) 22.95

13.95

7.95

20.95

ENTREES

BIG FISH GRILLED COMBO, w/ a shrimp skewer, scallop skewer, beef tip skewer & a Chesapeake Bay broiled crab cake w/ 2 sides 29.95

BROILED CHESAPEAKE MARYLAND CRAB CAKES, served with homemade tartar, salted shoestring fries & homemade slaw 25.95

SCOTTISH SALMON, choose caramelized w/ shaved parmesan or grilled with dijon cream and a choice of 2 sides 21.95

GRILLED CAPE HATTERAS YELLOWFIN TUNA, over roasted fingerling potatoes topped w/ a lobster cream sauce & 1 side 24.95

BROILED COMBO w/ cod, scallops a stuffed shrimp w/ homemade tartar & 2 sides 20.95

FARMERS PLATE, a vegetable collective working together for a common goal 16.95

PAN SEARED CASHEW CRUSTED ALASKAN COD, over saffron rice, topped w/ Meyer's coconut rum sauce & choice of 1 side 19.95

PAN SEARED 12 OZ NY STRIP, served over mashers, topped w/ blue cheese crumbles, demi glaze & a choice of 1 side 28.95

ALASKAN KING CRAB LEGS, served w/ drawn butter & a choice of 2 sides 1 LB 59.95 2 LB 99.95

GRILLED BOSTON SWORDFISH, served over seafood risotto w/ a mustard cream sauce & a choice of 2 sides 23.95

PAN SEARED HAWAIIAN SEABASS, served over sautéed spinach, Julienne carrots in an Asian soy broth & a choice of 1 side 28.95

PAN SEARED PECAN CRUSTED ALASKAN HALIBUT, served over mashers, w/ a tropical fruit salsa & a choice of 1 side 29.95

PAN SEARED JUMBO U-10 DAY BOAT SCALLOPS, shiitake mushrooms, roasted corn and farro salad w/ a choice of 1 side 29.95

1 1/2 LB LOBSTER, served w/ mashers, drawn butter & a choice of 1 side 32.95

FLASH FRIED ATLANTIC FLOUNDER, served w/ homemade tartar sauce, shoestring fries & coleslaw 24.95

PAN SEARED PARMESAN CRUSTED FLORIDA MAHI, served over mashers w/ tomato cream sauce & a choice of 1 side 22.95

GRILLED BLACKENED LOCAL ROCKFISH, served over saffron rice, w/ a peach & mango salsa & a choice of 1 side 28.95

8 OZ FILET MIGNON & LOBSTER, w/ Maine lobster chunks, asparagus, lobster cream sauce over mashers & a choice of 1 side 39.95

ADDITIONAL HOMEMADE SIDES 3.95

Sautéed Spinach | Fruit Cup | Broccoli
Creamy Local Corn Succotash | Mixed Veggies
Corn & Farro Salad | Seafood Risotto (+\$1)

TABLE SHARE MAC:

Plain (\$8) Shrimp (\$12) Crab (\$14) Lobster (\$16)

ADDITIONAL HOMEMADE DESSERT 6.95

Key Lime Pie

14 OZ. FROSTY DRAFTS

DOGFISH FESTINA PECHE (4.5%) 6.00 "Berliner Weisse style, which is characterized by its intense tartness (some say sour).

MILLER LITE (4.2%) 3.75 "Deep, radiant, golden quality and brilliant hue; American lager"
STELLA ARTOIS (5.2%) 6.00 "American style premium lager"

REVELATION PEAR SAISON (6.2%) 6.00 "Amber in color; pear aromatics with a balanced body and a hoppy finish"

FEATURED BOTTLED BEERS

Leinenkugel's Grapefruit, Summer, or Orange Shandy 4.75

Dear Guests with Allergies,

We care tremendously about your safety. Our from-scratch kitchen includes an active bakery, nuts, wheat, and dairy products are used in a wide range of recipes. We strongly recommend individuals with severe allergies susceptible to cross-contact do not dine in the restaurant as we cannot guarantee your safety. For less severe allergies, allow our servers to recommend a dish that does not contain your allergen(s). Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially with individuals with certain medical conditions.