

Starters



OCEAN VIEW, DE

- TUNA NAPOLEON** blackened rare ahi tuna, crispy wontons, seaweed salad, soy reduction, spicy mayo 11.95
CHIGACO STYLE SPINACH & ARTICHOKE DIP with fresh grilled ciabatta 9
DEVIL-ISH EGGS lobster, crab & smoked salmon salads (2 of each) 12
CRISPY CALAMARI "flash fried" with marinara & homemade mustard sauce 10.95
BLACKENED SHRIMP QUESADILLA gulf shrimp, caramelized onions, roasted poblanos, jack cheese 11.95
GRILLED CHARCOAL SHRIMP "flame grilled" with Mike's Famous Charcoal spice, served with warm butter 7.95
CAST IRON CALAMARI cast iron seared & torched in a kicked-up Bayou sauce, toasted ciabatta 11.95
OYSTERS CRAB-EFELLER rockefeller (4); classically prepared with lump crab 11.95
FIRE ROASTED MAPLE SRIRACHA WINGS lime buttermilk crema, celery 9
FRIED OYSTERS fresh shucked & "flash fried" VA oysters, served with homemade tartar sauce 9
HOMEMADE GARLIC BREAD 2

BIG FISH STEAM POTS

PE.I. MUSSELS OR VA MIDDLE NECK CLAMS w/ garlic bread 13
 (Add hand cut fries \$2)

RED DIABLO marinara, red pepper flake, parsley
CHORIZO & SAFFRON chorizo, white wine, cilantro
COCONUT CURRY cilantro, lime, coconut milk, scallions
GARLIC WINE white wine, garlic, clam juice

Awesome Salads

- HOUSE** spring greens, tomato, gorgonzola, walnuts, maple walnut vinaigrette 5
BRUSSELS & CAULI shaved brussels, cauliflower, toffee pecans, red onion, parmesan, pomegranate seeds, citrus vinaigrette 6
CAESAR homemade recipe with pasteurized egg, crisp romaine, parmesan, garlic croutons 5
ARUGULA toffee pecans, dried cranberries, shaved parmesan, lemon-thyme vinaigrette 5
THE LOADED WEDGE iceberg lettuce, tomatoes, gorgonzola, bacon, buttermilk-garlic ranch 5
CHOPPED crisp romaine, carrots, tomatoes, cucumbers, shoe peg corn, buttermilk-garlic ranch 5
SPINACH fresh spinach, strawberries, blue cheese crumbles, toffee pecans, apple cider vinaigrette 6
Large salad topped with Grilled Chicken, Skewer of Charcoal Shrimp 14.95, Crab Cake 19.95 or Market Fresh Catch MP

Big Fish Entrees

SIMPLY PREPARED MARKET CATCH PAN SEARED, FRIED or BLACKENED with your choice of a sauce and 2 sides MP
SAUCE CHOICES: Lobster Sauce, Mustard Cream, Lemon Cream, Dijon Cream, Apple Cider Cream

- BROILED MARYLAND CRAB CAKES** served with salted fries & coleslaw, tartar sauce 24.95
DOCKSIDE STEW fresh shrimp, mussels, calamari, clams, fish & saffron rice with grilled ciabatta bread 19.95
GRILLED YELLOWFIN TUNA over mashers with lobster sauce and choice of 1 side 24.95
CRISPY "FLASH FRIED" COMBO - MAKE YOUR OWN choice of oysters, scallops, and shrimp and choice of 2 sides 20.95
FRESH CASHEW CRUSTED COSTA RICAN TILAPIA over saffron rice with apple cider cream sauce and choice of 1 side 19.95
FRESH SCOTTISH SALMON choose CARMELIZED with shaved parmesan or GRILLED with dijon cream and choice of 2 sides 20.95
FISH & CHIPS beer battered Alaskan cod, salted fries & coleslaw, tartar sauce 19.95
"CHARCOAL" SHRIMP "flame grilled" with Mike's Famous Charcoal seasoning, saffron rice and choice of 1 side 19.95
GRILLED SWORDFISH daily risotto, roasted asparagus, mustard cream 21.95
CIOPPINO SAN FRANCISCO STYLE with fresh fish, shrimp, clams, mussels scallops & tomato broth over linguine, garlic bread 23.95
CHESAPEAKE TORTELLINI sauteéd gulf shrimp, baby spinach, blush sauce topped with our signature crab cake 22.95
MAINE LOBSTER & CRAB MAC-N-CHEESE Maine lobster, lump Maryland crab, orecchiette pasta, herb bread crumbs 21.95
RIGATONI LOBSTER BOLOGNESE sweet lobster & tender veal in a creamy lobster tomato sauce, parmesan 19.95
Steaks & Chops { **BERKSHIRE FARMS PORK CHOP** 12 oz. bone in, maple brined, sweet mashers & sauteéd spinach 21.95
BIG FILET 8 oz. center cut Angus filet, mashers, demi glace, crispy onion straws, creamed spinach 29.95
SIRLOIN & SHRIMP 8 oz. center cut sirloin & our 'charcoal shrimp', demi glace, daily risotto and choice of 1 side 23.95
FARMERS PLATE a vegetable collective working together for a common goal 16.95

Add a Charcoal Shrimp Skewer 5 or Crab Cake 11 to any entree



FRESH LOBSTERS

Served with warm butter and choice of 2 sides
 See our lobster board for sizes, \$MP per lb.

Split, stuffed with crab imperial & baked only \$6 more per pound

Burgers • Sandwiches • Tacos

- LOBSTER SALAD ROLL** New England style on a split top bun, salted fries & coleslaw 21.95
OLD FASHIONED CHOP HOUSE BURGER ground Angus with lettuce, tomato, pickle, cheddar & bacon, salted fries, Maggie's brioche 11.95
FRIED CHICKEN CLUB buttermilk fried, bacon, lettuce, tomato, pickle, cheddar, Maggie's brioche, salted fries 12.95
TACOS (3) blackened fresh fish OR gulf shrimp, shredded cabbage, pico de gallo, baja sauce and choice of 1 side 15.95
BLACKENED COSTA RICAN TILAPIA SANDWICH pan seared, grilled pineapple, roasted red pepper, mixed greens, Maggie's brioche, salted fries 17.95

Yummy Sides

- Served individually 4 OR family size 10
SWEET POTATO MASHERS • STEWED TOMATOES
NEVA'S POTATOES • CREAMED SPINACH
MASHERS • MUSHROOMS • SAUTEÉD SPINACH
COLESLAW • SALTED FRIES • DAILY RISOTTO
CREAMY SUCCOTASH • DAILY SUMMER VEG
LOBSTER MAC & CHEESE 13

Big Fish Favorite

Please notify your server of any food allergy or dietary restrictions.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

GENERAL MANAGER *Kate Lively*

KITCHEN MANAGER *Sydney Snipes*