

Big Fish Board



Thursday December 7th, 2017

Bisque

Pumpkin Crab Bisque \$7

Soup

Creamy Tomato \$7

Cocktails

POINSETTIA COCKTAIL \$8

House champagne with splash of cranberry

HOLIDAY CHEER RED SANGRIA \$8

House recipe, fresh seasonal fruit

THURSDAY 'S 3 Courses \$20.00

1st Course (please select 1)

HOUSE SALAD

Spring greens, tomato, gorgonzola, walnuts, maple walnut vinaigrette

WEDGE SALAD

Iceberg lettuce, tomatoes, gorgonzola, bacon, buttermilk ranch

SOUP

Pumpkin Crab Bisque or Creamy Tomato

2nd Course (please select 1)

BONE-IN PORKCHOP CASINO

Casino style stuffing, mashers, asparagus, red demi glaze

TUNA STIR FRY

Brussel sprouts, cabbage, onion, saffron rice, sweet soy sauce

VEAL BOLOGNESE

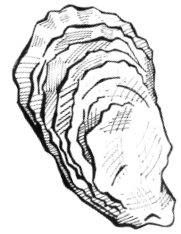
Rigatoni pasta, lobster sauce

3rd Course (please select 1)

BIG FISH BREAD PUDDING

WARM CHOCOLATE CAKE with vanilla ice cream

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

BOURBON CREEK {VA}

Medium size, minimal brine

RING POINT {ME}

Crisp, mineral brine with a meaty texture and sweet finish.

OYSTER SAMPLER {Chef's Choice}	<i>half dozen 14.95 dozen 27.95</i>
MIDDLE NECK CLAMS {VA}	<i>6.95/14.95</i>
OYSTER/CLAM COMBO {Chef's Choice}	<i>10.95/20.95</i>



Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness

Entrees

PECAN CRUSTED ALASKAN HALIBUT

Sweet mashers, lemon crème, fruit salsa & a choice of 1 side \$28.95

GRILLED LOCAL ROCKFISH

Roasted corn and asparagus risotto topped with creamy tomato sauce and choice of 1 side \$28.95