



Big Fish Board



Friday, January 12th, 2018

Chowder

Creamy Seafood \$7

Bisque

Roasted Red Pepper Lobster \$7

Cocktails

ROYAL VANILLA TEA \$8

Crown royal vanilla, Jeremiah Weed vodka & lemonade-refreshing

BIG FISH RED SANGRIA \$8

House recipe, fresh seasonal fruit

Entrees

PARMESAN CRUSTED LOCAL ROCKFISH

Sweet mashers, broccoli & lemon herb sauce \$28.95

BRAISED SHORT RIBS

House mashers, asparagus topped with sautéed mushrooms, red wine demi glace \$25.95

PAN ROASTED FLORIDA MAHI

Roasted corn & mascarpone risotto, roasted beets & carrots with a pomegranate crème \$26.95

LOBSTER THERMIDOR

1/2 lobster stuffed & baked topped with lobster sauce over saffron rice & sautéed spinach \$22.95

Homemade Dessert \$6.95

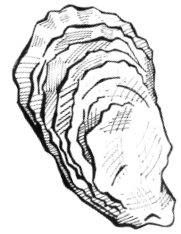
WARM APPLE COBBLER WITH CINNAMON ICE CREAM

PEANUT BUTTER PIE (GLUTEN FREE AVAILABLE)

KEY LIME PIE (GLUTEN FREE AVAILABLE)

WARM CHOCOLATE CAKE

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

SALT SHAKERS {MD}

Large size, medium salinity

SPINDRIFT {MA}

Medium size, with a sweet lingering 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 your risk of foodborne illness*