

BIG FISH BOARD

Sunday, April 15, 2018

FEATURED TONIGHT

HOMEMADE SOUP \$7

MANHATTAN CLAM CHOWDER

ROASTED GARLIC & TOMATO LOBSTER BISQUE

ENTREES

PARMESAN CRUSTED FLORIDA MAHI \$28.95

Saffron rice, asparagus & topped with fruit salsa

PECAN CRUSTED ALASKAN HALIBUT \$28.95

Asparagus & parmesan risotto, broccoli, topped with a rose sauce

BLACKENED LOCAL ROCKFISH \$28.95

Roasted Malibu carrots, cauliflower and brussel sprouts with a lemon cream sauce

HOUSE MADE DESSERTS \$6.95

WARM APPLE COBBLER with cinnamon ice cream

PEANUT BUTTER PIE (GF)

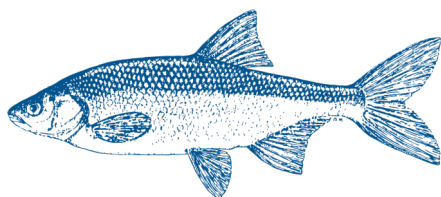
KEY LIME PIE (GF)

SALT AIR CHOCOLATE CAKE

SUNDAY EARLY BIRD SPECIAL:

Be seated before 5:30 & receive 15% off your check

(BAR NOT INCLUDED)



RAW BAR

DAILY FRESH OYSTERS



\$2.50, \$14.95 (6), \$27.95 (12)

COPPS ISLAND (CT) Sweet & plump

SALT SHAKERS (MD) Medium size, medium salinity

QUONNIE ROCK (RI) Explosive briny rush with a sweet finish

OYSTER SAMPLER (Chef's Choice) \$14.95 (6), \$27.95 (12)

MIDDLENECK CLAMS (VA) \$6.95 (6), \$14.95 (12)

OYSTER & CLAM COMBO \$10.95 (6), \$20.95 (12)

FEATURED RAW BAR

STEAMED 16/20 GULF SHRIMP

1/2lb.-\$12.95 1lb.-\$22.95

Steamed & chilled, served in the shell w/ old bay, cocktail

JUMBO U-10 GULF SHRIMP

\$2.75, \$15.95 (6), \$31.95 (12)

Steamed, chilled, peeled & deveined

CHILLED LOBSTER & SHRIMP \$22.95

1/2 of a 1lb. Lobster, 2 Jumbo U-10 Shrimp

DRINKS

BIG FISH WHITE SANGRIA \$8

House recipe, fresh fruit juices, season fresh fruit

SUNSET CRUSH \$9

Titos vodka, elderflower liqueur, pomegranate juice & fresh squeezed grapefruit

JOEL GOTT SAUVIGNON BLANC \$6