

BIG FISH BOARD

FEATURED TONIGHT

HOMEMADE SOUP \$7

ROASTED TOMATO GARLIC LOBSTER BISQUE

WITH OLD BAY CROUTONS

POTATO LEEK SOUP

TOPPED WITH CHEDDAR CHEESE & BACON

ENTREES

SUNDAY "PRIME RIB NIGHT" \$21

10 oz. slow roasted prime rib served with horsey sauce & au jus, choice of 2 sides

PAN SEARED LOCAL ROCKFISH \$28.95

Creamy herb polenta, eggplant ragout & sautéed spinach

SURF & TURF \$28.95

5 oz filet medallion, 4 oz lobster tail, herb roasted fingerling potatoes, asparagus & a roasted tomato demi glaze

3 lb LOBSTER with your choice of 3 sides \$79.95

1.5 lb LOBSTER with your choice of 2 sides \$32.95

HOUSE MADE DESSERTS \$6.95

WARM APPLE COBBLER with cinnamon ice cream

PEANUT BUTTER PIE (GF)

KEY LIME PIE (GF)

SALT AIR CHOCOLATE CAKE

CANOLLI CAKE

Sunday February 10th, 2019

RAW BAR

DAILY FRESH OYSTERS

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

WATCH HOUSE POINT (VA) Medium size, high salinity 

JAMES RIVER (VA) Mild and meaty

BOURBON CREEK (VA) Medium size, with a clean finish

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

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

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

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

Steamed, chilled, peeled & deveined

CHILLED LOBSTER & SHRIMP \$22.95

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

DRINKS

SEASONAL ON TAP \$5/\$7

STELLA ARTOIS 5.2 %ABV:

Pleasantly bitter with a refreshing finish

YARDS GENERAL WASHINGTON PORTER 7.0 %ABV:

Rich caramel aroma to a robust roasty ale

BIG FISH RED SANGRIA \$8

House recipe, with seasonal fresh fruit