

# BIG FISH BOARD

Sunday, May 12th, 2019

## FEATURED TONIGHT

### HOMEMADE SOUP \$7

NEW ENGLAND CLAM CHOWDER

ROASTED TOMATO & GARLIC LOBSTER BISQUE

WITH OLD BAY CROUTONS

### STARTERS

MINT HERB CRUSTED LOLLIPOP LAMB CHOPS \$13.95

Served with a sweet potato, cranberry, mozzarella arborio rice & a pomegranate-mint reduction

### ENTREES

SURF N' TURF \$34.95

8 oz filet, 3 jumbo shrimp, mashers, brussel & mushroom sautee with house demi glaze

PAN SEARED ALASKAN HALIBUT \$28.95

House risotto, baby bok choy, Asian BBQ sauce

FLASH FRIED SOFT SHELL CRABS \$24.95

Mashers, broccoli, & a creole sauce

DRUNKEN FISH STEW \$22.95

Fresh fish, shrimp, scallops, mussels, potatoes, carrots, celery,

onions, in a tomato-beer broth

**SUNDAY "PRIME RIB NIGHT" \$21 (while supplies last)**

10 oz. slow roasted prime rib served with horsey sauce

& au jus, choice of 2 sides

**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)

SALT AIR CHOCOLATE CAKE

MANGO CHEESECAKE with Prickly Pear Glaze

BREAD PUDDING with sabayon sauce

## RAW BAR

### DAILY FRESH OYSTERS

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

EAST COAST (VA) Meaty very mild salinity

CHINCOTEAGUE (VA) Clean brine with mild earthy finish

BYRD SALTS (VA) Mild salinity, 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

JUMBO U-10 GULF SHRIMP

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

STEAMED 16/20 GULF SHRIMP

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

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

CHILLED LOBSTER & SHRIMP \$22.95

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

## DRINKS

**MOMMA'S SLUSH \$9**

Pinot grigio, cranberry & peach juice

**3RD WAVE DAWN PATROL CAN \$2.25**

A coffee and cream stout

