

BIG FISH BOARD

Wednesday June 12th, 2019

FEATURED TONIGHT

HOMEMADE SOUP \$7

MARYLAND CRAB

ROASTED BUTTERNUT SQUASH CRAB BISQUE
WITH OLD BAY CROUTONS

STARTERS

PAN SEARED ATLANTIC SCALLOPS \$13.95

Pan roasted brussel sprouts, sweet corn, mushrooms, & a honey bourbon sauce

ENTREES

FLASH FRIED JUMBO LOCAL SOFTSHELL CRABS \$28.95

Two softshell crabs with mashers, asparagus & a baja sauce

PAN SEARED ALASKAN HALIBUT \$28.95

House risotto, sweet potato, bacon, brussel hash, with a balsamic glaze drizzle

HERB CRUSTED LOCAL ROCKFISH \$28.95

Sweet mashers, broccoli,, & fruit salsa

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

RAW BAR

DAILY FRESH OYSTERS

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

BLACKBERRY (PEI) Plump meat and briny 

EAST COAST (MD) Meaty very mild salinity

ROCK HALL (VA) Clean and sweet

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

SEASONAL RED OR WHITE SANGRIA \$9

BEACHIN' PUNCH \$9

Captain Morgan Strawberry Rum, OJ, pineapple, & a splash of grenadine