

# BIG FISH BOARD

Tuesday June 11th, 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

#### BLACKENED CATFISH \$17.95

Saffron rice, sautéed spinach & a creamy pesto sauce

#### PAN SEARED ALASKAN HALIBUT \$28.95

House risotto, sweet potato 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

BREAD PUDDING with sabayon sauce

## RAW BAR

### DAILY FRESH OYSTERS

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

BLACKBERRY (PEI) Plump meat and briny 

MOBJACK (VA) Sweet and Salty

PEACHTREE (VA) Clean and sweet

POPPONESSET (ME) Meaty with a salty 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

**WE ARE CHANGING OUR WINE LIST HELP US  
CLEAN OUT THE CELLAR**

**ASK YOUR SERVER ABOUT DISCOUNTED WINES  
WHILE SUPPLIES LAST**

**SEASONAL RED OR WHITE SANGRIA \$9.00**