

BIG FISH BOARD

Monday July 15th, 2019

FEATURED TONIGHT

HOMEMADE SOUP \$7

SEAFOOD CHOWDER

ROASTED RED PEPPER LOBSTER BISQUE

WITH OLD BAY CROUTONS

STARTERS

PEACHES & SCALLOPS (3) \$13.95

Local Bennett Farm peaches stuffed with cream cheese, citrus arugula & coriander dusted scallops

ENTREES

HERB CRUSTED FLORIDA MAHI \$26.95

Sweet mashers, mixed vegetables, with lemon cream sauce

PECAN CRUSTED ALASKAN HALIBUT \$29.95

Risotto, broccoli, with a peach bourbon sauce

PARMESAN CRUSTED LOCAL ROCKFISH \$29.95

Mashers, asparagus, with a strawberry vinaigrette

TWIN TAILS \$25.95

4 oz lobster tails, with saffron rice, sautéed spinach & drawn butter

LOBSTERS

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)



COPPS ISLAND {CT} Sweet with a slight brine

BYRD SALTS {VA} Mild salinity,

ROCK HALL {VA} Sweet & clean finish

WILD WELLFLEET {MA} Sharp brine, seaweed 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

DON JULIO PALOMA \$9

DON JULIO, GRAPEFRUIT JUICE, SIMPLE SYRUP, CLUB SODA,
SALTED RIM AND LIME

SEASONAL SANGRIA RED OR WHITE \$9

HOUSE RECIPE TOPPED WITH FRESH FRUIT

