

# BIG FISH BOARD

Wednesday September 11th, 2019

## FEATURED TONIGHT

### HOMEMADE SOUP \$7

CREAMY SEAFOOD CHOWDER

ROASTED RED PEPPER LOBSTER BISQUE

WITH OLD BAY CROUTONS

### STARTERS

#### PAN SEARED SCALLOPS \$12.95

Shitake mushrooms, bacon, cauliflower puree & a citrus reduction

### ENTREES

#### PAN SEARED ALASKAN HALIBUT \$29.95

Saffron rice and a ratatouille sauce

#### PAN SEARED FLORIDA MAHI \$26.95

Jasmine rice, baby bok choy, pickled Asian slaw & sesame ginger teriyaki sauce

#### HERB CRUSTED CAROLINA GROUPER \$28.95

Risotto, asparagus, fruit salsa & lemon cream sauce

#### BIG FISH BROILED COMBO \$25.95

2 Scallops, 2 Stuffed Shrimp, 4 oz Cod with mashers, sautéed spinach & tartar sauce

**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)



CARIBOU {CDN} Moderate brine, vegetable finish

MISTY POINT {VA} Robust salinity, earthy flavor

BLACKBERRY {PEI} Plump meat and briny

ROCK HOLE {VA} Sweet with 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

### 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

