



Adults \$48.95
Kids 6-12 \$21.95
Kids 5 & Under \$9.95



Thanksgiving Buffet

THURSDAY, NOVEMBER 28TH, 2024
OPEN 10:00 AM - 7:00 PM

Appetizers

BUCHOT MUSSELS IN DIABLO SAUCE

with ciabatta bread

HONEY WHISKEY SMOKED SALMON PLATTER

capers, diced red onion, boiled egg and honey mustard

ARTISAN CHEESE & CHARCUTERIE PLATTERS

with homemade crackers

BIG FISH HOMEMADE SHRIMP SALAD & CHICKEN SALAD

FRESH ROLLED SUSHI PLATTERS

HOT & COLD HOMEMADE DIPS

Salmon Dip, Smoked Tuna Dip, Spinach & Artichoke Dip, Salt Air Goat Cheese Herb Dip served with Salt Air Parmesan Crackers

Seasonal Soup & Salad

PUMPKIN CRAB BISQUE & SEASONAL CHOWDER

HOUSE SALAD spring mix, diced tomatoes, walnuts, gorgonzola crumbles and maple walnut vinaigrette

BIG FISH CAESAR SALAD crisp romaine, fresh Parmesan cheese, house baked garlic croutons, homemade Caesar dressing using pasteurized eggs

Raw Bar Items

CHILLED GULF COAST SHRIMP

FRESH SHUCKED CHESAPEAKE BAY OYSTERS

Entrees

BIG FISH SEAFOOD CAKES

with homemade lobster sauce

HOMEMADE CRAB MAC & CHEESE

with creamy lobster sauce and fresh crab meat

BLACKENED MAHI-MAHI with tropical fruit salsa

WHOLE SIDES OF GRILLED & CARAMELIZED SALMON

POTATO GNOCCHI with a pumpkin cream sauce

BALSAMIC GLAZED CHICKEN over roasted potatoes

PORK TENDERLOIN with maple BBQ glaze

Carving Station

OVEN ROASTED BRINED TURKEY

with traditional homemade gravy

HONEY BAKED HAM

SLOW ROASTED PRIME RIB with au jus and horsey sauce

Homemade Sides

Green Bean Casserole • Cole Slaw • Baked Spiced Apples
Garlic Butter Carrots • Crispy, Roasted Brussels Sprouts
Big Fish Mashers • Traditional Bread Stuffing
Sweet Potato Casserole • Roasted Mushrooms
Neva's Potatoes • Whole Berry Cranberry Sauce

Fresh Baked Breads & Muffins

Corn Muffins • Dinner Rolls • Fresh Baked Baguettes

Grand Dessert Buffet

Big Fish Premium bakery cakes, pies & specialty desserts

Now accepting limited reservations
only for parties of 6 or more. Limited
walk-ins for smaller parties.

302-227-3474

