

# STARTERS

➤ **BROILED BABY SEAFOOD CAKES (4)** 13.95  
Crab, shrimp & scallops, light lobster sauce

**BIG FISH BRUSCHETTA** 14.95  
Garlic bread, plum tomato, onion, garlic, basil & EVOO

“**FLASH-FRIED**” **ALASKAN COD BITES** 13.95  
Hand breaded, homemade tartar sauce

**GRILLED “CHARCOAL” SHRIMP -OR- “FLASH-FRIED” SHRIMP** 10.95  
Melted butter or homemade cocktail sauce

“**FLASH-FRIED**” **VIRGINIA OYSTERS** 16.95  
Hand breaded, homemade tartar sauce

**MIDDLE NECK CLAMS** 13.95  
Garlic wine broth, garlic bread

➤ “**FLASH-FRIED**” **CALAMARI** 14.95  
Marinara & homemade mustard sauce

**BIG FISH STYLE SPINACH DIP** 10.95  
Artichokes, spinach, sour cream, salsa, tortilla chips

**SHRIMP & VEGETABLE SPRING ROLLS** 12.95  
Hawaiian dipping sauce

**SMOKED SALMON NAPOLEON** 14.95  
Fried wontons, wasabi and Hawaiian BBQ glaze

**BIG FISH OYSTERS ROCKEFELLER** (6) 15.95 (12) 29.95  
A touch of Sambuca, lemon

**BIG FISH BAKED OYSTERS** (6) 18.95 (12) 36.95  
Wild mushrooms, smoked Gouda, bacon and rosemary

**HOMEMADE GARLIC BREAD** 3.95



## COLD SEAFOOD TOWER

41.95 (serves 2-4) | 75.95 (serves 4-6)

Choice of one Sushi Roll, 4 oz. Chilled Maine Lobster Tail, 3 Chef's Choice Raw Oysters, 3 Raw Clams, 1/2 dozen Steamed Gulf Shrimp, Seaweed Salad, Cocktail Sauce & Mustard Sauce

View our daily special sheet for more raw bar options!

## SALADS

**SOUTHERN FRIED CHICKEN SALAD** 18.95  
hand breaded fried chicken tenders, spring mix, romaine, tomatoes, carrots, cheddar cheese, buttermilk garlic ranch

**HOUSE** spring mix, tomato, gorgonzola, walnuts, maple walnut vinaigrette 9.95

**CAESAR** crisp romaine, fresh Parmesan cheese, house baked garlic croutons, homemade Caesar dressing using pasteurized eggs 9.95

**BIG FISH** spring mix, romaine, carrots, tomatoes, cheddar, buttermilk garlic ranch 9.95

**CHOPPED** romaine, carrots, tomatoes, corn, cucumbers, buttermilk garlic ranch 9.95

**GOAT CHEESE** spring mix, romaine, aged goat cheese, toasted pecans, roasted red peppers, raspberry vinaigrette 9.95

**SPINACH** bacon, mushrooms, eggs, gorgonzola, warm apple cider vinaigrette 9.95

**THE WEDGE** iceberg lettuce, tomatoes, gorgonzola, bacon, buttermilk garlic ranch 9.95

**ARUGULA** toffee pecans, dried cranberries, Parmesan, lemon thyme vinaigrette 9.95

**GREEK** spring mix, romaine, tomatoes, cucumbers, onions, feta, kalamata olives, pepperoncini, Greek vinaigrette 9.95

TOP ANY SALAD ABOVE WITH...

**10 OZ. GRILLED CHICKEN** (available Blackened) +9.00

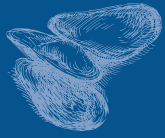
**CHARCOAL SHRIMP SKEWER (1)+9.95 or (2)+17.95**

**CHESAPEAKE MARYLAND CRAB CAKE** +12.95

**8 OZ. FRESH MARKET “CATCH OF THE DAY” MP**

Choose a fish off the “board” and we will serve it over any of our delicious large salads.

## POT ‘O MUSSELS 14.95



Fresh steamed Bouchot Mussels from the cold, pristine waters of Prince Edward Island, Canada. Served with garlic toast.

ADD CLASSIC HAND-CUT SALTED FRIES +\$2

PICK A SAUCE:

SPICY DIABLO • GARLIC WINE

DIJON CREAM • THAI CURRY & COCONUT

ANDOUILLE SAUSAGE & SAFFRON

ADD TO ANY ENTRÉE - GRILLED SHRIMP 8.95 | SCALLOP SKEWER 13.95 | CRAB CAKE 12.95

## FLASH-FRIED SEAFOOD

### TEXAS GULF SHRIMP

Hand breaded, homemade cocktail sauce, two sides

### CHESAPEAKE BAY OYSTERS

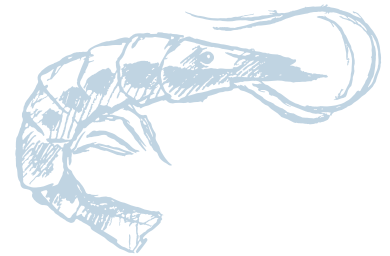
Hand breaded, homemade tartar sauce, two sides

### DAY BOAT JERSEY SCALLOPS

Hand breaded, homemade tartar sauce, two sides

### ➤ SEAFOOD COMBO

Hand breaded shrimp, scallops and oysters, homemade tartar sauce, two sides



23.95

31.95

31.95

32.95

## SIGNATURE PASTA DISHES

### ➤ SPECIAL LOBSTER PASTA

Linguine, shrimp, scallops, lobster meat, creamy tomato sauce, asparagus

39.95

### BIG SEAFOOD OF THE DAY

Linguine, shrimp, scallops, clams & mussels, homemade lobster sauce

29.95

### CHESAPEAKE TORTELLINI

Lump crab, garlic, sage, brown butter

28.95

### BIG SHRIMP PENNE

Jumbo shrimp, mushrooms, spinach, sundried tomatoes, fresh basil, light homemade lobster sauce

23.95

### BIG FISH CIOPPINO

Linguine, shrimp, scallops, clams, mussels, fresh fish, light tomato broth, garlic bread

31.95

## LAND & SEA

### BIG SHRIMP

“Flame grilled” shrimp, Mike’s famous char-seasoning, saffron rice, one side

26.95

### MOM’S MEATLOAF

Traditional ground veal meatloaf, mashers, homemade demi glaze, one side

16.95

### BIG FISH JAMBALAYA

Traditional spicy sauce, chicken, shrimp, crawfish, andouille sausage, saffron rice, one side

24.95

### SIRLOIN & SHRIMP

8 oz. pan seared center cut Angus sirloin steak, grilled charcoal shrimp, homemade demi-glaze, two sides

35.95

### ➤ BIG FILET

8 oz. pan seared center cut Angus beef filet, mashers, homemade demi-glaze, one side...WITH A JUMBO LUMP CRAB CAKE...59.95

49.95

### BIG CHICKEN

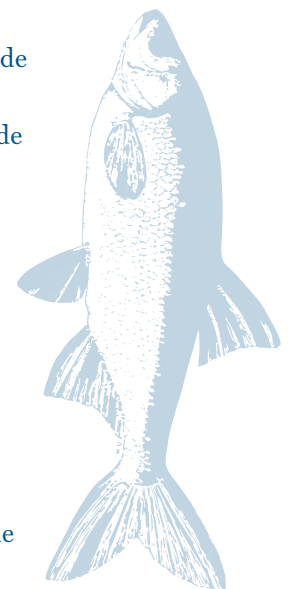
Coleman’s all-natural marinated & grilled double breast, mashers, one side

18.95

### PARMESAN CRUSTED SCALLOPS

Italian breadcrumbs, marinara, veggie risotto, one side

30.95



## SANDWICHES

All served on a homemade brioche bun with salted fries.

### “FLASH-FRIED” ALASKAN COD SANDWICH 20.95

Hand breaded, crispy Alaskan cod fillet, lettuce, tomato, pickle, homemade tartar sauce

### BIG CHICKEN SANDWICH 15.95

Coleman’s all-natural marinated & grilled double breast, American cheese, bacon, lettuce, tomato, pickle

### OLD FASHIONED CHOP HOUSE

### BACON CHEESEBURGER 15.95

Fresh ground Angus, American cheese, lettuce, tomato, pickle, bacon

## Little Fish

**MENU 9.95**  
EACH

Under 12 only, please.

PASTA OR PASTA/MEATBALLS

CHICKEN TENDERS OR FRIED FISH FINGERS

MEATLOAF | HOT DOG

GRILLED TUNA OR GRILLED SALMON

FRIED SHRIMP

Includes a choice of one side (except for pasta) and a scoop of ice cream!

## HOMEMADE SIDES 3.95

SALTED FRIES • MASHERS • NEVA’S POTATOES • COLE SLAW • CREAMED SPINACH • SWEET POTATO MASHERS  
MUSHROOMS • STEWED TOMATOES • SAUTÉED SPINACH • SAFFRON RICE • DAILY FRESH VEGGIE



Check out our daily special sheet for available whole lobster sizes flown in fresh from Maine for your dinner tonight!

➤ Signifies a Big Fish Favorite.



BIG FISH GRILL  
**DINNER**

We reserve the right to include 18% gratuity to all tables of 6 or more.

### DEAR GUESTS WITH ALLERGIES,

We care tremendously about your safety. Our from-scratch kitchen includes an active bakery, and nuts, wheat, and dairy products are used in a wide range of recipes. We strongly recommend individuals with severe allergies susceptible to cross-contact do not dine in the restaurant as we cannot guarantee your safety. For less severe allergies, allow our servers to recommend a dish that does not contain your allergen(s). Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially with individuals with certain medical conditions.

GENERAL MANAGER | REBECCA UNDERWOOD KITCHEN MANAGER | RAUL GOMEZ

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