

APPETIZERS

SPINACH & ARTICHOKE DIP 10.95
fresh grilled ciabatta

U-10 SHRIMP COCKTAIL
4.95 each • 23.95 (6) • 42.95 (12)
jumbo U-10 Gulf shrimp, cocktail
sauce

 **CRISPY CALAMARI** 14.95
“flash fried”, marinara & homemade
mustard sauce

BLACKENED SHRIMP QUESADILLA 13.95
Gulf shrimp, caramelized onions,
roasted poblanos, jack cheese

GRILLED CHARCOAL SHRIMP 10.95
Mike’s Famous Charcoal Spice,
melted butter

**FIRE ROASTED MAPLE SRIRACHA
WINGS** 13.95
buttermilk-garlic ranch, celery

COD BITES 13.95
hand breaded & flash-fried,
tartar sauce

CRAB PIZZA 14.95
fresh tomatoes, arugula, Monterey jack
cheese, crab & drizzled with balsamic

FRIED OYSTERS (5) 16.95
fresh shucked & “flash fried”
VA oysters, homemade tartar sauce

CHESAPEAKE FRIES 18.95
seasoned crispy waffle fries,
crabby cheese sauce, bacon bits,
Old Bay and crab meat

BRUSCHETTA 14.95
grilled homemade garlic bread,
plum tomato, onion, garlic, basil
& EVOO

FIRECRACKER SHRIMP 12.95
hand breaded fried shrimp,
spicy mayo, Thai chili

BIG FISH STYLE CRAB DIP 19.95
Old Bay spiced, ciabatta bread

COCONUT SHRIMP 14.95
apple whiskey crème

GINGER SOY BEEF SKEWERS (2) 14.95
pickled cabbage, green onion

TOP ANY SALAD BELOW WITH...
ALL-NATURAL GRILLED CHICKEN BREAST (10 OZ.) +9.00
SKEWER OF CHARCOAL SHRIMP +9.95 • **CRAB CAKE** +17.95
MARKET FRESH CATCH MP

HOUSE	spring greens, tomato, gorgonzola, walnuts, maple walnut vinaigrette
CAESAR	homemade recipe with pasteurized egg, crisp romaine, parmesan, garlic croutons
ARUGULA	toffee pecans, dried cranberries, shaved parmesan, lemon-thyme vinaigrette
CHOPPED	crisp romaine, carrots, tomatoes, cucumbers, shoe peg corn, buttermilk-garlic ranch
WEDGE	iceberg lettuce, tomatoes, gorgonzola, bacon, buttermilk ranch
SPINACH	spinach, strawberries, gorgonzola, toffee pecans, apple cider vinaigrette
GARDEN	spring mix, mandarin oranges, apples, feta cheese, roasted pecans, lemon dijon vinaigrette

SANDWICHES + TACOS

OLD FASHIONED CHOP HOUSE BURGER 15.95
ground Angus, lettuce, tomato, pickle, American
cheese & bacon, brioche bun, salted fries

 **FRIED CHICKEN CLUB** 15.95
Coleman’s all-natural buttermilk fried chicken, bacon, lettuce,
tomato, pickle, American cheese, brioche bun, salted fries

BLACKENED FISH OR GULF SHRIMP TACOS (3) 16.95
shredded cabbage, pico de gallo, baja sauce and one side

FRIED COD SANDWICH 20.95
lettuce, tomato, pickle, brioche bun, tartar sauce, salted fries

CHESAPEAKE BAY CRAB CAKE SANDWICH 19.95
lettuce, tomato, pickle, potato bun, tartar sauce, salted fries

SIRLOIN CHEESESTEAK 19.95
marinara, Monterey Jack, onions, lettuce,
tomato, Nicky roll, salted fries

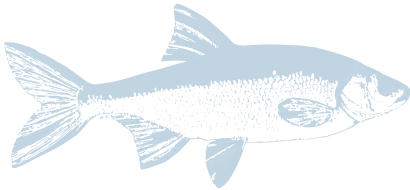


GENERAL MANAGER
TIFFANY CHAPLINSKI
KITCHEN MANAGER
ANGEL ACOSTA

 SIGNIFIES A BIG FISH FAVORITE

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.



from the LAND + SEA

SIMPLY PREPARED MARKET FRESH CATCH MP
Pan Seared, Fried or Blackened with your
choice of a sauce and 2 sides
SAUCE CHOICES - Lobster Cream • Mustard Cream
Lemon Cream • Dijon Cream • Apple Whiskey Crème

BROILED CHESAPEAKE BAY CRAB CAKES 36.95
salted fries, coleslaw, tartar sauce

CRISPY “FLASH FRIED” COMBO 32.95
oysters, scallops and shrimp, two sides

FRESH CASHEW CRUSTED ALASKAN COD 24.95
saffron rice, apple whiskey crème, one side

 **FRESH SCOTTISH SALMON** 28.95
choose **CARAMELIZED** with shaved parmesan or **GRILLED** with
dijon cream and choice of two sides

GRILLED CAROLINA TUNA Market Price
lobster cream sauce, two sides

 **FISH & CHIPS** 24.95
beer battered Alaskan cod, salted fries, coleslaw, tartar sauce

“CHARCOAL” SHRIMP 26.95
“flame grilled”, Mike’s Famous Charcoal seasoning, two sides

SEAFOOD PAELLA 25.95
shrimp, scallops, mussels, Spanish rice, tomato broth, green onions

BIG CHICKEN 18.95
Coleman’s all-natural marinated grilled double breast,
mashers and broccoli

10 OZ. RIBEYE 42.95
hand cut & grilled with garlic butter, mashers & asparagus

BONE-IN 12 OZ. PORK CHOP 29.95
potato hash, red pepper, onion, apple whiskey crème, one side

ADD ON TO ANY ENTRÉE
CHARCOAL SHRIMP SKEWER 9.95
-OR- CRAB CAKE 17.95

PASTA

 **CHESAPEAKE TORTELLINI** 31.95
sauteéd Gulf shrimp, baby spinach, blush sauce, topped
with our signature crab cake

WHITE CLAM PASTA 25.95
white clam meat, clam sauce, Parmesan cheese
& pepper flakes, linguine, garlic bread

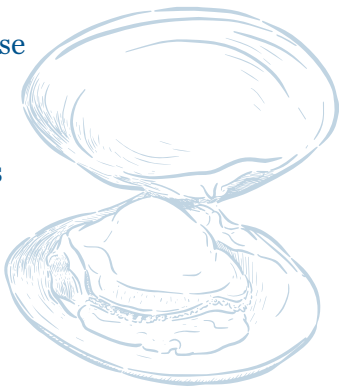
SHELLFISH PASTA 39.95
shrimp, scallops, lobster, asparagus, sundries
& blush sauce over linguine

CIOPPINO 31.95
fresh fish, shrimp, clams, mussels, scallops &
tomato broth over linguine, garlic bread

CHICKEN CARBONARA 24.95
chicken, peas, bacon, parmesan cream sauce, linguine

HERB ENCRUSTED FLOUNDER 27.95
rigatoni, pesto sauce, Parmesan cheese & spinach

SHRIMP FRA DIABLO 27.95
sauteéd shrimp, house diablo sauce, potato gnocchi, garlic bread



HOMEMADE SIDES
SERVED INDIVIDUALLY 4.00 **-OR- FAMILY STYLE** 10.00
SAUTÉED MUSHROOMS • SWEET POTATO MASHERS • SAFFRON RICE • ASPARAGUS • MASHERS • SAUTÉED SPINACH • NEVA’S POTATOES • BROCCOLI • SALTED FRIES • CREAMED SPINACH • SAUTÉED FINGERLING POTATO & GREEN BEANS • POTATO HASH

HOMEMADE DESSERTS 9.95

KEY LIME PIE • PEANUT BUTTER PIE • DOUBLE CHOCOLATE CAKE

wine

by the glass

We pour a 6 oz. glass of wine... 1/4 of a bottle.
Wines by the glass are also available by bottle.

WHITE

Wente Chardonnay	California	10
Decoy Chardonnay	California	12
Ca' Momi Sauvignon Blanc	California	9
Oyster Bay Sauvignon Blanc	New Zealand	11
Cielo Pinot Grigio	Italy	9
Urban German Riesling	Germany	9
Mont Gravet Rosé	France	8
Beringer White Zinfandel	California	8
Maschio Prosecco Brut	Italy	9
Charles De Fere Brut Reserve Champagne	France	9
Cupcake Moscato	Italy	10

RED

Mon Frère Pinot Noir	California	10
Jigsaw Pinot Noir	Willamette Valley, Oregon	12
Farmhouse Red Blend	California	9
Conundrum Red Blend	California	10
Twenty Acres Cabernet	California	10
Joel Gott Cabernet	California	14
William Hill Merlot	California	11

WHITE

Frog's Leap Sauvignon Blanc	California	75
Sonoma Cutrer Russian River Chardonnay	California	60
Kendall Jackson Chardonnay	California	44
Kim Crawford Sauvignon Blanc	New Zealand	48
Livon Pinot Grigio	Italy	56
Whispering Angel Rosé	France	72

RED

Juggernaut Pinot Noir	California	48
Banshee Mordecai Red Blend	California	60
Seghesio Red Zinfandel	California	56
Textbook Cabernet	California	64

SOBER SIPS

SUNNY COOLER 8

Fresh Squeezed Grapefruit Juice, Cream of Coconut, Agave Syrup

GINZIE TEA TINI 8

Fresh Brewed Iced Tea, Peach Juice, Ginger Beer & Simple Syrup

POM SODA 8

Fresh Squeezed Grapefruit Juice, Pom Juice, Agave Syrup & Club Soda

SWEET SUNRISE 8

Fresh Squeezed Orange Juice, Pineapple Juice, Grenadine, Dash of Orange Bitters

MANGO SPRITZER 8

Pineapple Juice, Mango Juice, Lime & Ginger Beer

BEER

bottles

MILLER LITE	4.50
COORS LITE	4.50
BUDWEISER	4.50
BUD LIGHT	4.50
MICHELOB ULTRA	4.50
SAM ADAMS	4.50
CORONA EXTRA	6.00
CORONA LIGHT	6.00
AMSTEL LIGHT	6.00
ANGRY ORCHARD	6.00
HEINEKEN	6.00
HEINEKEN 0.0 N/A	6.00

frosty drafts

YUENGLING	4.50
MILLER LITE	4.50
BLUE MOON	6.00
ANGRY ORCHARD	6.00
STELLA ARTOIS	6.00
EVO LOT #3	6.00
GUINNESS	6.00
ROTATING SEASONAL	6.00
DFH 60 MIN IPA	7.00

cans

DOGFISH HEAD HAZY-O!	6.00
GOLDEN ROAD MANGO CART	6.00
NATTY BOH	2.50
NATURAL LIGHT	2.50
WHITE CLAW SELTZER	6.00

MARTINIS + cocktails

DIRTY FISH 13

Tito's Vodka or Gray Whale Gin, Blue Cheese Olives

PEACH'IN GOOD TINI 12

Coconut Vodka, Peach Schnapps, Cranberry Juice

SPICY MANGO RITA 10

House Infused Jalapeño Tequila, Triple Sec, Mango Puree, Tajin Rim

BEACH'IN PUNCH 10

Captain Morgan Strawberry Rum, Orange Juice, Pineapple Juice, Grenadine

PINEY TINI 12

House Infused Pineapple Vodka

SUMMER TONIC 12

Empress Gin & Fever Tree Elderflower Tonic Water

BIG FISH RUM RUNNER 13

Captain Morgan Passionfruit Rum, Banana Liqueur, Orange & Pineapple Juice, Cranberry Juice, Myers Rum Floater

KETEL ONE BOTANICAL SODA 12

Choice of Ketel One Botanical Vodka: Orange Blossom Peach, Cucumber Mint or Grapefruit Rose, Mixed with Club Soda

NOT YOUR MOMMA'S SANGRIA 12

White Sangria, Shot of Tequila, Topped with Red Wine

SUMMER APPLE SLUSHY 10

Angry Orchard Cider, Chambord, Strawberry and Peach Puree

SUN DAZED 13

Don Julio Blanco, Domaine De Canton, Pineapple Juice

SHARK 11

Captain Morgan Spiced Rum, Blue Curaçao, Pineapple Juice, Ginger Beer

OCEAN BREEZE 10

Malibu Rum, Peach Schnapps, Pineapple and Cranberry Juice

OYSTER SHOOTERS



SLURPIN' BUBBLES Champagne, Cocktail, Lemon 6

LOCALS ONLY House Old Bay Vodka, Bloody Mix 10.50

SIMPLE SHOOTER Vodka, Cocktail, Lemon 10

HOT SHOT Jalapeño Tequila, Cocktail, Lemon 10.50

BO-TINI Natty Boh, Cocktail, Lemon, Old Bay Rim 5

classic crushes 10

ORANGE • LEMON • GRAPEFRUIT • LIME
Fresh Crushed Juices, Splash of Sprite

CREATIVE crushes

BOURBON PEACH CRUSH 12

Bulleit Bourbon, Brown Sugar Simple Syrup, Peach Puree, Splash of Soda

SUNSET CRUSH 12

Tito's Vodka, Elderflower Liqueur, Pomegranate Juice, Fresh Grapefruit Juice, Club Soda

TURN UP THE HEAT 12

Spicy House Tequila, Triple Sec, Fresh Grapefruit Juice, Club Soda, Splash of Cranberry Juice

KILLER CRUSH 12

Captain Morgan Spiced Rum, Coco Lopez, Pineapple Juice, Orange Juice, Club Soda, Splash of Melon Liqueur

SKINNY COLADA 12

Coconut Vodka, Pineapple Juice, Club Soda

BIG SUN 12

Western Son Watermelon & Peach Vodka, Triple Sec, OJ, Club Soda

OG CRUSH 12

Smirnoff Orange & Grapefruit, Triple Sec, OJ & Grapefruit Juice, Club Soda

OP CRUSH 12

Smirnoff Orange, New Amsterdam Pineapple, Triple Sec, OJ & Pineapple Juice, Club Soda

PINEAPPLE CRUSH 12

New Amsterdam Pineapple Vodka, Triple Sec, Pineapple Juice, Club Soda

FUZZY CRUSH 12

Western Son Peach Vodka, Triple Sec, Peach Puree, Splash OJ & Sprite

Ask your server
about our
rotating drafts!

