

APPETIZERS

- BIG FISH BAKED OYSTERS**
(6) 18.95
wild mushrooms, smoked Gouda, bacon & rosemary
- 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** 14.95
Gulf shrimp, caramelized onions, roasted poblanos, jack cheese
- GRILLED CHARCOAL SHRIMP** 10.95
Mike’s Famous Charcoal Spice, melted butter
- WINGS** 14.95
buffalo, garlic parm or maple-sriracha, buttermilk-garlic ranch, celery
- CRISPY FISH FINGERS** 12.95
hand breaded & flash-fried wild-caught Hake, tartar sauce

- BUFFALO CHICKEN PIZZA** 14.95
mozzarella, ranch, house pickles
- 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
- CRAB WONTONS (5)** 10.95
Hawaiian BBQ sauce
- FIRECRACKER SHRIMP** 12.95
hand breaded fried shrimp, spicy mayo, Thai chili
- BIG FISH STYLE CRAB DIP** 19.95
Old Bay spiced, ciabatta bread
- BUFFALO CHICKEN TENDERS** 11.95
buffalo sauce, ranch
- SHRIMP & VEGETABLE SPRING ROLLS** 14.95
Hawaiian BBQ sauce

tasty
GREENS 9.95

TOP ANY SALAD BELOW WITH...
ALL-NATURAL GRILLED CHICKEN BREAST (10 OZ.) +9.00
SKEWER OF CHARCOAL SHRIMP +9.95 • CRAB CAKE +12.95
MARKET FRESH CATCH MP

HOUSE	spring greens, tomato, gorgonzola, walnuts, maple walnut vinaigrette
CAESAR	homemade recipe with pasteurized egg, crisp romaine, Parmesan, garlic croutons
CHOPPED	crisp romaine, carrots, tomatoes, cucumbers, shoe peg corn, buttermilk-garlic ranch
WEDGE	iceberg lettuce, tomatoes, gorgonzola, bacon, buttermilk ranch

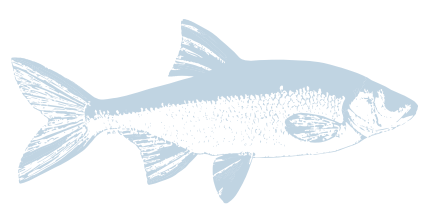
SANDWICHES + *tacos*

- OLD FASHIONED CHOP HOUSE BURGER** 16.95
ground Angus, lettuce, tomato, pickle, American cheese & bacon, brioche bun, salted fries
-  **FRIED CHICKEN CLUB** 16.95
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
- CRISPY FISH SANDWICH** 20.95
hand breaded & flash-fried wild-caught Hake, lettuce, tomato, pickle, brioche bun, salted fries
- CHESAPEAKE BAY CRAB CAKE SANDWICH** 18.95
lettuce, tomato, pickle, potato bun, tartar sauce, salted fries
- CHICKEN CAESAR WRAP** 15.95
romaine, blackened chicken, house Caesar dressing, garlic croutons, Parmesan cheese, salted fries



GENERAL MANAGER TIFFANY CHAPLINSKI • KITCHEN MANAGER YONY RAMIREZ

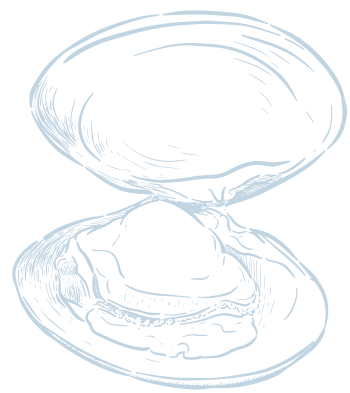
 SIGNIFIES A BIG FISH FAVORITE



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

- BROILED CHESAPEAKE BAY CRAB CAKES** 33.95
salted fries, coleslaw, tartar sauce
- CRISPY “FLASH FRIED” COMBO** 32.95
oysters, scallops, and shrimp, two sides
-  **FRESH SCOTTISH SALMON** 29.95
choose **CARAMELIZED** with shaved parmesan or **GRILLED** with dijon cream and choice of two sides
- GRILLED CAROLINA TUNA** 35.95
lobster cream sauce, two sides
-  **FISH & CHIPS** 24.95
beer battered wild-caught Hake, 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** 19.95
Coleman’s all-natural marinated grilled double breast, mashers, broccoli
- SURF & TURF** 29.95
6 oz. filet, grilled shrimp skewer, mashers, one side

ADD ON TO ANY ENTRÉE
CHARCOAL SHRIMP SKEWER 9.95
-OR- CRAB CAKE 12.95

PASTA

-  **CHESAPEAKE TORTELLINI** 29.95
sauteéd Gulf shrimp, baby spinach, blush sauce, signature crab cake
- SHELLFISH PASTA** 39.95
shrimp, scallops, lobster, asparagus, sundries, blush sauce, linguine
- CIOPPINO** 31.95
fresh fish, shrimp, clams, mussels, scallops & tomato broth, linguine, garlic bread
- BLACKENED SHRIMP ALFREDO** 26.95
cherry tomatoes, spinach, linguine



HOMEMADE SIDES
SERVED INDIVIDUALLY 5.00 -OR- FAMILY STYLE 10.00
SAUTÉED MUSHROOMS • SWEET POTATO MASHERS • SAFFRON RICE • ASPARAGUS • MASHERS • SAUTÉED SPINACH • NEVA’S POTATOES • BROCCOLI • SALTED FRIES • COLESLAW • DAILY FRESH VEGGIE

- HOMEMADE DESSERTS** 10.95
- KEY LIME PIE
PEANUT BUTTER PIE
DOUBLE CHOCOLATE CAKE

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.