

APPETIZERS

- CHICAGO STYLE SPINACH & ARTICHOKE DIP

9.95

fresh grilled ciabatta
- U-10 SHRIMP COCKTAIL

| 3.25 each • 18.95 (6) • 36.95 (12)

jumbo U-10 Gulf shrimp, cocktail sauce
-  CRISPY CALAMARI

11.95

“flash fried”, marinara & homemade mustard sauce
- BLACKENED SHRIMP QUESADILLA

13.95

Gulf shrimp, caramelized onions, roasted poblanos, jack cheese
-  GRILLED CHARCOAL SHRIMP

9.95

Mike’s Famous Charcoal Spice, melted butter
- FIRE ROASTED MAPLE SRIRACHA WINGS

13.95

buttermilk-garlic ranch, celery
- COD BITES

7.95

hand breaded & flash-fried, tartar sauce
- CRAB PIZZA

14.95

fresh tomatoes, arugula, Monterey jack cheese, crab & drizzled with balsamic
- FRIED OYSTERS

11.95

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

11.95

grilled homemade garlic bread served with plum tomato, onion, garlic, basil & EVOO
- FIRECRACKER SHRIMP

11.95

hand breaded fried shrimp, spicy mayo, Thai Chili
- BIG FISH STYLE CRAB DIP

19.95

Old Bay spiced, ciabatta bread
- BAKED STUFFED POTATO

14.95

baked potato, short ribs, melted cheese, bbq lemon cream drizzle
- COCONUT SHRIMP

14.95

spicy plum sauce



FROM THE 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 Cider Cream

- BROILED CHESAPEAKE BAY CRAB CAKES

39.00

salted fries, coleslaw, tartar sauce
-  DOCKSIDE STEW

24.95

fresh shrimp, mussels, calamari, clams, fish & saffron rice, grilled ciabatta bread
- CRISPY “FLASH FRIED” COMBO - MAKE YOUR OWN

24.95

choice of oysters, scallops and shrimp, two sides sides
- FRESH CASHEW CRUSTED ALASKAN COD

21.95

saffron rice, apple cider cream sauce, one side
-  FRESH SCOTTISH SALMON

26.95

choose CARMELIZED with shaved parmesan or GRILLED with dijon cream and choice of 2 sides
- GRILLED CAROLINA TUNA

31.95

lobster cream sauce, two sides
-  FISH & CHIPS

21.95

beer battered Alaskan cod, salted fries, coleslaw, tartar sauce
- “CHARCOAL” SHRIMP

21.95

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



TASTY GREENS 7.95

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
BEET	red beets, spinach, goat cheese, pomegranate seeds, citrus vinaigrette

LARGE SALAD TOPPED WITH

COLEMAN’S ORGANIC GRILLED CHICKEN 16.95

SKEWER OF CHARCOAL SHRIMP 15.95 • CRAB CAKE 28.95

MARKET FRESH CATCH MP

SANDWICHES + TACOS

- OLD FASHIONED CHOP HOUSE BURGER

14.95

ground Angus, lettuce, tomato, pickle, American cheese & bacon, brioche bun, salted fries
-  FRIED CHICKEN CLUB

15.95

Coleman’s organic buttermilk fried chicken, bacon, lettuce, tomato, pickle, American cheese, brioche bun, salted fries
- BLACKENED FISH OR GULF SHRIMP TACOS (3)

15.95

shredded cabbage, pico de gallo, baja sauce and one side
- FRIED COD SANDWICH

15.95

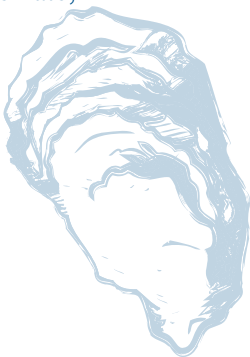
lettuce, tomato, pickle, brioche bun, tartar sauce, salted fries
- CHESAPEAKE BAY CRAB CAKE SANDWICH

21.95

lettuce, tomato, pickle, brioche bun, tartar sauce, salted fries
- PULLED PORK SANDWICH

14.95

salted fries, coleslaw, brioche bun



HOMEMADE DESSERTS 7.95

KEY LIME PIE • PEANUT BUTTER PIE • DOUBLE CHOCOLATE CAKE

 SIGNIFIES A BIG FISH FAVORITE

PASTA

-  CHESAPEAKE TORTELLINI

29.95

sauteéd Gulf shrimp, baby spinach, blush sauce, topped with our signature crab cake
- LOBSTER PESTO RAVIOLI

29.95

lobster meat, cheese ravioli, mushroom, spinach, creamy lobster pesto sauce
- SHELLFISH PASTA

29.95

shrimp, scallops, lobster, asparagus, sundries & blush sauce over linguine
- CIOPPINO SAN FRANCISCO STYLE

24.95

fresh fish, shrimp, clams, mussels, scallops & tomato broth over linguine, garlic bread
- CHICKEN CARBONARA

23.95

chicken, peas, bacon, parmesan cream sauce, linguine
- BOLOGNESE

24.95

red sauce, fresh ground veal & ground beef, rigatoni pasta

ADD ON TO ANY ENTREE

CHARCOAL SHRIMP SKEWER 6.00

-OR- CRAB CAKE 19.00

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 • BABY CARROTS



GENERAL MANAGER TIFFANY CHAPLINSKI KITCHEN MANAGER ANGEL ACOSTA

**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.*

# LIBATIONS

- CRIMSON APPLE TINI** 12  
Crown Royal Apple, Sour Apple Pucker, cranberry juice
- DIRTY FISH TINI** 12  
Ketel One Vodka or Bombay Sapphire Gin, olive juice, blue cheese olives
- SUN DAZED** 12  
Don Julio Tequila, Domaine de Canton & pineapple juice
- APPLE CARAMEL MULE** 9  
Captain Morgan Sliced Apple Rum, caramel syrup, ginger beer
- ALMOND JOY** 9  
New Amsterdam Coconut Vodka, Frangelico, White Godiva, chocolate swirl glass
- BOURBON SMASH** 9  
Bulleit Bourbon, raspberry preserves, club soda
- HARVEST WHITE RUSSIAN** 9  
Vodka, Kahlua, half & half, pumpkin spice
- BLAZIN' PEACH TINI** 10  
Fireball Whiskey, Peach Schnapps, cranberry juice
- CAPTAIN POM MULE** 9  
Captain Morgan Spiced Rum, pomegranate juice
- GINGER PEAR TINI** 11  
Vodka, Domaine de Canton, pear juice
- CHOCOLATE TWIST TINI** 12  
Skrewball Whiskey, Chambord, White & Chocolate Godiva, chocolate swirl glass



## OYSTER SHOOTERS

**SLURPIN' BUBBLES** Champagne, cocktail, lemon 6

**LOCALS ONLY** House Old Bay vodka, bloody mix 6

**SIMPLE SHOOTER** Vodka, cocktail, lemon 5

**HOT SHOT** Jalapeño tequila, cocktail, lemon 6

**BO-TINI** Natty Boh, cocktail, lemon, Old Bay rim 5

## CLASSIC CRUSHES 9

**ORANGE • LEMON • GRAPEFRUIT**  
Orange, lemon or grapefruit Smirnoff vodka, fresh crushed juices, splash of Sprite

## CREATIVE CRUSHES 10

- BOURBON PEACH CRUSH**  
Bulleit bourbon, triple sec, peach puree, splash of soda
- SUNSET CRUSH**  
Tito's vodka, elderflower liqueur, pomegranate juice, fresh grapefruit juice, club soda
- THE OG CRUSH**  
Orange juice & grapefruit juice, Smirnoff vodka, splash of Sprite
- SKINNY COLADA CRUSH**  
New Amsterdam Coconut vodka, pineapple juice & club soda over crushed ice
- TURN UP THE HEAT**  
House spicy tequila, triple sec, fresh grapefruit juice, club soda, splash of cranberry juice

# \$45 WINE LIST

### RED

- Ironside Reserve Pinot Noir, CA
- Sposato 'Reserve' Malbec, Argentina
- Four Vines Zinfandel, CA
- Murietta's Well Red Blend, CA
- Textbook Cabernet, CA
- Cherry Pie Pinot Noir, CA

### WHITE

- Frog's Leap Sauvignon Blanc, CA
- Sonoma Cutrer Russian River Chardonnay, CA
- Kim Crawford Sauvignon Blanc, New Zealand
- Kendall Jackson Chardonnay, CA
- Peju Sauvignon Blanc, California
- Les Boursicottes Sancerre, France
- Bouchaine Chardonnay, CA

## 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

- Sposato Sauvignon Blanc, Argentina | 8.50
- Oyster Bay Sauvignon Blanc, New Zealand | 10
- Cielo Pinot Grigio, Italy | 8
- Stonefruit Riesling, Germany | 8
- Beringer White Zinfandel, CA | 7.50
- Gambino Prosecco, Italy | 7.50
- Charles de Fere Champagne, France | 8.50
- Villa Vialade Rosé, France | 7.50
- Raymond Chardonnay, CA | 8.50
- Wente Chardonnay, CA | 10
- Pine Ridge Chenin Blanc Viognier, CA | 9.50

### RED

- Farmhouse Red Blend, CA | 8
- William Hill Merlot, CA | 10
- Love Pinot Noir, CA | 9.50
- Angels Ink Pinot Noir, CA | 13
- Sposato "Classic" Malbec, Argentina | 9
- Il Nido Cabernet, Italy | 9
- Juggernaut, CA | 13



**4**

MILLER LITE • COORS LIGHT • BUDWEISER  
BUD LIGHT • MICHELOB ULTRA • BUCKLER N/A  
SAM ADAMS BOSTON LAGER

**5**

CORONA EXTRA • CORONA LIGHT • AMSTEL LIGHT  
HEINEKEN • WHITE CLAW HARD SELTZER

**5.50**

ANGRY ORCHARD • DOGFISH HEAD HAZY-O! (can)  
MUCHO MANGO ARIZONA SELTZER (19.2 oz can)  
GOLDEN ROAD MANGO CART (can)

**FROSTY DRAFT BEER**

YUENGLING 4 • MILLER LIGHT 4 • BLUE MOON 5  
STELLA ARTOIS 5 • EVO LOT #3 6 • GUINNESS 6  
SAM ADAMS SEASONAL 6 • DOGFISH HEAD 60 MIN IPA 6

Ask your server about our rotating drafts!



**CANS**  
2.50 - **ALL DAY - EVERYDAY!**  
NATTY BOH • NATURAL LIGHT

# B E E R