

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

WINGS 13.95

buffalo, garlic parm or maple-sriracha, 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

CRAB WONTONS (5) 9.95

Hawaiian BBQ sauce

FIRECRACKER SHRIMP 12.95

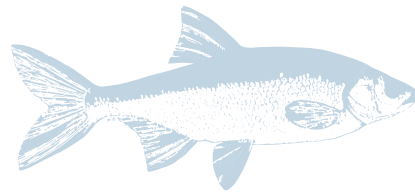
hand breaded fried shrimp, spicy mayo, Thai chili

BIG FISH STYLE CRAB DIP 19.95

Old Bay spiced, ciabatta bread

COCONUT SHRIMP 14.95

apple whiskey crème



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 33.95

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 33.95

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, broccoli

SURF & TURF 29.95

6 oz. filet, grilled shrimp skewer, mashers, one side

BONE-IN 12 OZ. PORK CHOP 29.95

baked sweet potato with honey cinnamon butter, one side

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

tasty GREENS 9.95

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

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 18.95

lettuce, tomato, pickle, potato bun, tartar sauce, salted fries

BUFFALO CHICKEN WRAP 15.95

romaine, blue cheese crumble, ranch, tomato, grilled buffalo chicken, salted fries



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

CHICKEN CARBONARA 24.95

chicken, peas, bacon, Parmesan cream sauce, linguine

HERB ENCRUSTED FLOUNDER 27.95

pesto sauce, Parmesan cheese, spinach, rigatoni

PUMPKIN CRAB RAVIOLI 28.95

spinach, crab meat, pumpkin cream sauce, Parmesan



GENERAL MANAGER

TIFFANY CHAPLINSKI

KITCHEN MANAGER

ELMER VELASQUEZ

🐟 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.

HOMEMADE SIDES

SERVED INDIVIDUALLY 4.00 -OR- FAMILY STYLE 10.00

SAUTÉED MUSHROOMS • SWEET POTATO MASHERS • SAFFRON RICE • ASPARAGUS •
BAKED SWEET POTATO • MASHERS • SAUTÉED SPINACH • NEVA'S POTATOES •
BROCCOLI • SALTED FRIES • CREAMED SPINACH • BRAISED GREENS
BUTTERNUT SQUASH HASH | INDIVIDUAL SIDE 5.00 • FAMILY STYLE 12.00

HOMEMADE DESSERTS 9.95

KEY LIME PIE • PEANUT BUTTER PIE • DOUBLE CHOCOLATE CAKE