

STARTERS

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BIG FISH BRUSCHETTA 11.95
Fresh Roma tomatoes, basil, red onion, garlic and olive oil served with our housemade garlic bread
- SHRIMP COCKTAIL (8)** 15.95
Domestic Gulf Coast jumbo shrimp, served on ice with cocktail sauce, lemon and Old Bay
- GRILLED “CHARCOAL” SHRIMP** 11.95
Served with melted butter
- FRIED VIRGINIA OYSTERS** 13.95
Hand-breaded to order, served with tartar sauce
- FRIED TEXAS GULF SHRIMP** 10.95
Hand-breaded to order, served with cocktail sauce
- CRISPY ATLANTIC COD FINGERS** 11.95
Hand-breaded to order, “flash-fried” and served with our housemade tartar sauce
- STEAMED CLAMS** 13.95
Simmered in garlic wine broth and served with garlic bread
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“FLASH-FRIED” CALAMARI 13.95
with marinara & homemade mustard sauce
- BIG FISH OYSTERS ROCKEFELLER** (6) 14.95 (12) 28.95
With a touch of Sambuca & served with lemon
- BIG FISH BAKED OYSTERS** (6) 14.95 (12) 28.95
With wild mushrooms, smoked Gouda, bacon and rosemary
- HOMEMADE GARLIC BREAD** 3.95

SALADS

- 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
- THE WEDGE**

iceberg lettuce, tomatoes, gorgonzola, bacon, buttermilk garlic ranch 9.95
- GREEK**

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

romaine, carrots, tomatoes, corn, cucumbers, buttermilk garlic ranch 9.95
- GOAT CHEESE**

Arcadian Harvest greens, romaine, aged goat cheese, toasted pecans, roasted red peppers, raspberry vinaigrette 9.95
- SPINACH**

bacon, mushrooms, eggs, gorgonzola, warm apple cider vinaigrette 9.95
- ARUGULA**

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

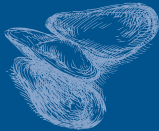
TOP ANY LARGE SALAD ABOVE WITH...

- 10 OZ. MARINATED GRILLED CHICKEN** +9.00
- CHARCOAL SHRIMP SKEWER (1)**+9.95 or **(2)**+17.95
- CHESAPEAKE MARYLAND CRAB CAKE** +17.95
- 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.



BIG FISH GRILL DINNER

POT ‘O MUSSELS 14.95



Fresh sautéed Bouchot Mussels harvested from the cold, pristine waters off of Prince Edward Island, Canada.

- PICK A SAUCE:
- SPICY DIABLO • GARLIC WINE**
- CHIPOTLE ADOBO & VIDALIA ONION**

FLASH-FRIED SEAFOOD

- FRIED TEXAS GULF SHRIMP**

Hand-breaded to order served with cocktail sauce and choice of two sides

22.95
- FRIED VIRGINIA OYSTERS**

Hand-breaded to order served with tartar sauce and choice of two sides

26.95
- FRIED “DAY BOAT” JERSEY SCALLOPS**

Hand-breaded to order served with tartar sauce and choice of two sides

32.95
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FRIED SEAFOOD COMBO

Hand-breaded shrimp, scallops and oysters with tartar sauce and choice of two sides

32.95

SIGNATURE PASTA DISHES

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BIG SEAFOOD OF THE DAY

Linguine served with shrimp, scallops, clams, and mussels tossed in our homemade lobster sauce

26.95
- SHRIMP SCAMPI PASTA**

Gulf coast shrimp tossed in a creamy scampi sauce, served over linguini

22.95
- BIG SHRIMP PENNE**

Large shrimp sautéed with mushrooms, spinach, sundried tomatoes and fresh basil tossed in our homemade lobster sauce

22.95

LAND & SEA

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BOURBON MARINATED JUMBO GULF SHRIMP

Jim Beam, brown sugar & pineapple juice marinade, pan-seared over saffron rice with Thai chili glaze and choice of one side

28.95
- BIG FISH JAMBALAYA**

Traditional spicy sauce with chicken, shrimp, crawfish and Andouille sausage served over saffron rice, choice of one side

21.95
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BIG FILET

8 oz. pan seared center-cut Angus beef filet over mashers with homemade demi-glaze and your choice of one side...**WITH A JUMBO LUMP CRAB CAKE...**59.95

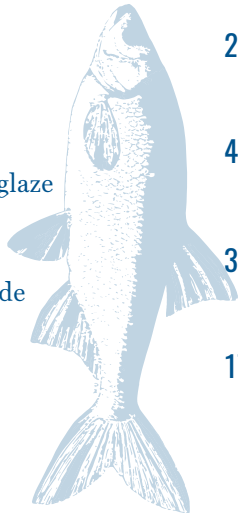
41.95
- SIRLOIN & SHRIMP**

Hand-cut 8 oz. center-cut Black Angus, Gulf Coast shrimp skewer with homemade demi-glaze with a choice of two sides

32.95
- BIG CHICKEN**

Coleman’s all-natural organic marinated grilled double breast served over mashers, choice of one side

17.95



ADD TO ANY ENTRÉE - GRILLED SHRIMP 9.95 | SCALLOP SKEWER 14.95 | CRAB CAKE 18.00

SANDWICHES

All served on a homemade sesame seed brioche bun with salted fries.

- BIG CHICKEN SANDWICH** 14.95

Coleman’s all-natural organic double breast with American cheese, bacon, lettuce, tomato, and pickle
- OLD FASHIONED CHOP HOUSE BACON CHEESEBURGER** 15.95

Fresh ground Angus with lettuce, tomato, pickle, bacon, and American cheese
- BIG “FISH OF THE DAY” SANDWICH** MKT Price

Choose any of our daily fresh fish off our Big Fish Board, served with lettuce, tomato, pickle, and tartar sauce
- CRISPY ATLANTIC COD SANDWICH** 19.95

Hand-breaded to order, flash-fried, served with lettuce, tomato, pickle, and tartar sauce

HOMEMADE DESSERTS

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PEANUT BUTTER PIE 7.95
- DOUBLE CHOCOLATE CAKE A LA MODE** 7.95
- DEEP DISH CHOCOLATE CHIP COOKIE A LA MODE** 7.95
- WARM PECAN APPLE COBBLER**
with cinnamon ice cream 7.95
- KEY LIME PIE** 7.95
- BREAD PUDDING** 7.95

HOMEMADE SIDES 3.95

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

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 MANAGERS - ADRIENNE NEWTON & EVAN LEWIS CULINARY DIRECTOR - MICHAEL MCNUTT

We reserve the right to include 20% gratuity on all tables of 6 or more.

wine

by the bottle

WHITES

- FROG’S LEAP SAUVIGNON BLANC, CALIFORNIA 68
- SONOMA CUTRER RUSSIAN RIVER CHARDONNAY, CALIFORNIA 56
- KIM CRAWFORD SAUVIGNON BLANC, NEW ZEALAND 48
- KENDALL JACKSON CHARDONNAY, CALIFORNIA 44
- LIVON PINOT GRIGIO, ITALY 54
- DOM LA SOUFRANDISE POUILLY FUISSE, FRANCE 78
- BOUCHAINE CHARDONNAY, CALIFORNIA 76

REDS

- DOM BACHELET VINCENT, 100% PINOT NOIR, FRANCE 68
- BOUCHAINE PINOT NOIR, CALIFORNIA 82
- BANSHEE MORDECAI RED BLEND, CALIFORNIA 48
- SEGHECIO RED ZINFANDEL, CALIFORNIA 62
- JOEL GOTT CABERNET, CALIFORNIA 48
- TEXTBOOK CABERNET, CALIFORNIA 72

WINES *by the glass*

We pour a 6 oz. glass....¼ of a bottle
All wines by the glass are also available by the bottle.

WHITES

- WENTE CHARDONNAY, CALIFORNIA 11
- DECOY CHARDONNAY, CALIFORNIA 12
- SPOSATO SAUVIGNON BLANC, ARGENTINA 9
- OYSTER BAY SAUVIGNON BLANC, NEW ZEALAND 11
- CIELO PINOT GRIGIO, ITALY 9
- URBAN GERMAN RIESLING, GERMANY 9
- BERINGER WHITE ZINFANDEL, CALIFORNIA 7.50
- MASCHIO PROSECCO BRUT, ITALY 8.50
- CHARLES DE FERE BRUT RESERVE CHAMPAGNE, FRANCE 9
- VILLA VIALADE ROSÉ, FRANCE 8

REDS

- BOGLE PINOT NOIR, CALIFORNIA 9.50
- BACCHUS PINOT NOIR, CALIFORNIA 13
- BOGLE ESSENTIAL RED BLEND, CALIFORNIA 9
- LIBERTY SCHOOL CABERNET, ITALY 13
- JUGGERNAUT CABERNET, CALIFORNIA 14
- WILLIAM HILL MERLOT, CALIFORNIA 11
- SPOSATO ‘RESERVE’ MALBEC, ARGENTINA 13



- MILLER LITE
- COORS LIGHT
- BUDWEISER
- BUD LIGHT
- BUD LIGHT LIME
- MICHELOB ULTRA
- YUENGLING LAGER
- ROLLING ROCK

5

- CORONA EXTRA
- CORONA LIGHT
- HEINEKEN
- PERONI
- SAM ADAMS BOSTON LAGER
- STELLA ARTOIS
- TRULY HARD SELTZER
- TWISTED TEA
- BLUE MOON
- HEINEKEN 0.0 N/A

6

- ANGRY ORCHARD
- HARD APPLE CIDER*
- DOGFISH HEAD
- SEASONAL
- YARDS PHILADELPHIA
- PALE ALE
- HIGH NOON

*Please Ask About Our
Frosty Drafts and
Signature Martinis!*
***GLUTEN FREE**