

appetizers

BIG FISH BRUSCHETTA 14.95
Garlic bread, plum tomato, red onion, basil and EVOO

CRISPY FISH FINGERS 14.95
Hand breaded & flash-fried wild-caught hake, homemade tartar sauce

GRILLED CHARCOAL SHRIMP SKEWER 11.95
Mike's famous charcoal seasoning

HOMEMADE GARLIC BREAD 6.95

"FLASH-FRIED" TEXAS GULF SHRIMP 10.95
Hand breaded to order, homemade cocktail sauce

BUFFALO CHICKEN TENDERS 9.95
Hand breaded to order, gorgonzola cheese, buttermilk garlic ranch

➤ **"FLASH-FRIED" CALAMARI** 16.95
Marinara, mustard sauce

CRAB SPINACH DIP 17.95
Artichokes, cream cheese, Old Bay, lump crab

STEAMED MIDDLE NECK CLAMS 15.95
Garlic wine broth, garlic toast

"FLASH-FRIED" VIRGINIA OYSTERS 18.95
Hand breaded to order, homemade cocktail sauce or tartar sauce



POT 'O MUSSELS 16.95
Fresh steamed Bouchot Mussels from the cold, pristine waters of Prince Edward Island, Canada. Served with garlic toast.
PICK A SAUCE:
SPICY DIABLO • GARLIC WINE
Add Classic Hand-Cut Fries +2

salads

HOUSE 10.95
Spring mix, tomato, gorgonzola, walnuts, maple walnut vinaigrette

CAESAR 10.95
Crisp romaine, fresh Parmesan cheese, house baked garlic croutons, homemade Caesar dressing

THE WEDGE 10.95
Iceberg lettuce, tomatoes, gorgonzola, bacon, buttermilk garlic ranch

SOUP & SALAD 15.95
Choose any salad & a soup of the day off our special sheet

➤ **SOUTHERN FRIED CHICKEN SALAD** 19.95
Hand breaded fried chicken tenders, spring mix, romaine, tomatoes, carrots, cheddar cheese, buttermilk garlic ranch

TOP ANY SALAD WITH...

5 OZ. MARINATED GRILLED CHICKEN +5.95
CHARCOAL SHRIMP SKEWER +11.95
CHESAPEAKE MARYLAND CRAB CAKE +15.95
USDA HAND-CUT 8 OZ. SIRLOIN +26.95
6 OZ. FRESH MARKET "CATCH OF THE DAY" MP
Choose a fish off the "board" and we will serve it over any of our delicious salads.

GREEK 10.95
Spring mix, romaine, tomatoes, cucumbers, onions, feta, kalamata olives, pepperoncini, Greek vinaigrette

CHOPPED 10.95
Romaine, carrots, tomatoes, corn, cucumbers, buttermilk garlic ranch

GOAT CHEESE 10.95
Spring mix, romaine, aged goat cheese, toasted pecans, roasted red peppers, raspberry vinaigrette

ARUGULA 10.95
Arugula, dried cranberries, toffee pecans, shaved Parmesan cheese, lemon thyme vinaigrette

just for LUNCH

➤ **BIG FISH MIXED GRILL** 24.95
Charcoal grilled shrimp skewer, grilled Scottish salmon, one side

"FLASH-FRIED" SHRIMP -OR- FISH TACOS (3) 17.95
Pico de gallo, baja sauce, cabbage, warm tortillas, rice & black beans

GRILLED "DAY BOAT" SCALLOPS (4) 21.95
Saffron rice, teriyaki glaze, one side

SHRIMP SCAMPI PASTA 24.95
Rock shrimp, creamy scampi sauce, served over linguini

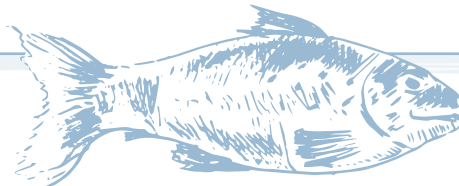
FISH & CHIPS 25.95
Hand breaded to order, salted fries, coleslaw, homemade tartar sauce

"FLASH-FRIED" SEAFOOD COMBO 33.95
Shrimp, scallops, fresh catch, salted fries, coleslaw

➤ **BLACKENED SHRIMP -OR- CHICKEN FAJITAS** 17.95
-OR- STEAK FAJITAS 22.95
Sautéed onions, peppers, black bean salsa, pico de gallo, warm tortillas

BIG FISH CIOPPINO 33.95
Shrimp, scallops, mussels, clams, fresh fish, linguine, light tomato broth, garlic bread

"FLASH-FRIED" OYSTERS & CHICKEN SALAD 18.95
A Delmarvelous specialty! Choose one side.



View our daily special sheet for all our raw bar and sushi bar options!

sandwiches

All sandwiches come with a choice of one side.

➤ **CHESAPEAKE BAY CRAB CAKE SANDWICH** 21.95
Chesapeake blue crab meat, l,t,p, homemade tartar, toasted brioche bun

ANGUS STEAK HOUSE BACON CHEESEBURGER 17.95
Fresh ground chuck, American cheese, bacon, l,t,p, toasted brioche bun

"FLASH-FRIED" BUFFALO CHICKEN WRAP 14.95
Hand breaded buffalo tenders, gorgonzola, buttermilk ranch

BLACKENED SCOTTISH SALMON SANDWICH 20.95
Field greens, horsey sauce, whole wheat bread

BIG CHICKEN SANDWICH 17.95
Coleman's all-natural chicken breast, American cheese, bacon, l,t,p, toasted brioche bun

STEAK BURRITO 18.95
Blackened sirloin, avocado, saffron rice, sour cream, jack cheese

➤ **HOMEMADE SHRIMP SALAD SANDWICH** 16.95
Jumbo shrimp, house recipe dressing, l,t,p, red onion, toasted croissant

HOMEMADE CHICKEN SALAD SANDWICH 13.95
Fresh all-white meat, l,t,p, red onion, toasted croissant

SIRLOIN CHEESESTEAK 18.95
Sirloin, mushrooms, onions, lettuce, tomato, mayo



ADD-ONS
to any entree

+ **CHARCOAL SHRIMP SKEWER** 11.95
+ **CHESAPEAKE MARYLAND CRAB CAKE** 15.95
+ **GRILLED SCALLOP SKEWER** 16.95

homemade
sides 5.95

➤ **SALTED FRIES • COLESLAW • ASPARAGUS SAFFRON RICE • NEVA'S POTATOES • BROCCOLI SAUTÉED SPINACH • FRIED BRUSSELS SPROUTS SWEET POTATO MASHERS**



A customary gratuity of 20% will be added to all parties of 8 or more.

LUNCH

GENERAL MANAGER BRANDON NITSCHKE • CULINARY DIRECTOR JUAN GOMEZ

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.