

Thursday, November 27th, 2025 • 10:00am-7:00pm

Thanksgiving buffet menu

Starters

Buchot Mussels
in Diablo Sauce with Ciabatta Bread

Honey Whiskey Smoked Salmon Platter
*Capers, Diced Red Onion, Boiled Egg
and Honey Mustard*

Artisan Cheese & Charcuterie Platters
with Homemade Crackers

Big Fish Homemade Shrimp
Salad & Chicken Salad

Fresh Rolled Sushi Platters

Deviled Eggs

Hot & Cold Homemade Dips
*Salmon Dip, Smoked Tuna Dip, Spinach &
Artichoke Dip, Salt Air Goat Cheese Herb Dip*
Served with Salt Air Parmesan Crackers

Soup & Salad

Pumpkin Crab Bisque

Gumbo

House Salad
*Spring Mix, Diced Tomatoes,
Walnuts, Gorgonzola Crumbles,
Maple Walnut Vinaigrette*

Big Fish Caesar Salad
*Crisp Romaine, Fresh Parmesan Cheese,
House Baked Garlic Croutons, Homemade
Caesar Dressing Using Pasteurized Eggs*

Carving Stations

Oven Roasted
Brined Turkey
Traditional Homemade Gravy

Honey Baked Ham

Slow Roasted
Prime Rib
Au Jus & Horsey Sauce

Raw Bar Items

Chilled Gulf Coast Shrimp

Fresh Shucked Chesapeake
Bay Oysters

Blue Crab Cocktail

Fresh Baked Breads & Muffins

Corn Muffins • Dinner Rolls

Fresh Baked Baguettes

Grand Dessert Buffet

Premium bakery cakes, pies, and
specialty desserts

Entrees

Big Fish Crab Cakes
Homemade Cocktail & Tartar Sauces

Homemade Crab Mac & Cheese
Creamy Lobster Sauce, Fresh Crab Meat

Blackened Mahi-Mahi
Tropical Fruit Salsa

Whole Sides of Grilled &
Caramelized Salmon

Potato Gnocchi
Pumpkin Cream Sauce

Balsamic Glazed Chicken
Over Roasted Potatoes

Pork Tenderloin
Maple Bbq Glaze

Homemade Sides

Green Bean Casserole

Cole Slaw

Baked Spiced Apples

Garlic Butter Carrots

Crispy, Roasted Brussels Sprouts

Big Fish Mashers

Traditional Bread Stuffing

Sweet Potato Casserole

Roasted Mushrooms

Neva's Potatoes

Whole Berry Cranberry Sauce



Adults \$52.95 • Kids 6-12 \$24.95 • Kids 5 & Under \$10.95

Reservations

Accepting limited reservations for parties of 6 or more.
Limited walk-ins for smaller parties.

302.227.3474