

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