

Big Fin SEAFOOD KITCHEN

BAR MENU HAPPY HOUR

Mon-Sat: 5-7 pm / Sun: 5-9 pm

To be eligible for Happy Hour prices, a beverage must be purchased.

RAW BAR

½ Dozen Shucked Oysters*...8

½ lb Snow Crab Cluster...9

Chilled 3 oz Lobster Tail...9

A \$2.00 upcharge will be added to anything steamed.

SUSHI

Spicy Tuna Roll* sriracha mayo, scallions, sliced tuna...7

California Roll Alaskan King Crab, avocado, cucumber, surimi & arugula...8

Vegetarian Roll tofu, asparagus, micro greens, carrot, cucumber, avocado...7

Alaskan Roll* baked salmon, cream cheese, scallions, sambal, avocado, arugula, masago, eel sauce...7

SOUP & SALAD

House Salad fresh lettuces, carrots, cucumbers, onions, tomatoes...5

Caesar romaine, parmesan cheese, garlic croutons...5

Cup of Soup of the Day...4

APPETIZERS & ENTREES

Housemade Potato Chips parmesan cheese, truffle oil...5

Point Judith Calamari fried with artichoke, lemon slices, cherry peppers & sweet Thai chili sauce.....7

Fried Popcorn Shrimp lightly breaded and fried and served with cocktail sauce...7

Grilled ½ dz Oysters* garlic & butter, topped with parmesan cheese...10

Broiled 3 oz Lobster Tail clarified butter...9

Fried Green Tomato fried with seasoned bread crumbs and remoulade...7

Fried Vegetarian Potstickers spicy soy sauce...5

Bonnors Fish & Chips French fries, tartar sauce...10

Blackened Chicken Tacos flour tortilla with pico de gallo, lettuce, ranch...6

Blackened Fish Tacos flour tortilla with pico de gallo, lettuce, ranch...6

8 oz Angus Burger* with Fries, lettuce, tomato, pickle, onion...7

Add Cheese..1.50

Blackened or Southern Fried Catfish Sandwich with Fries, lettuce, tomato, pickle, onion, remoulade...8
Add Cheese..1.50

Lamb Chops (2 lollipops)* blackened, served with Big Fin Sauce...9

Angus Beef Slider* with Gruyere Cheese and mushrooms...2.50

**Some items are served raw or undercooked, or may contain raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server of any allergies as soon as possible*

No To-Go Orders. No substitutions.

There will be an additional charge for any extra items including condiments, dressings, etc.

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\$4 Beer

Becks N/A, Budweiser, Bud Light, Miller Lite, Yuengling

\$7 House Wines

Trinity Oaks Pinot Grigio, California
Trinity Oaks Chardonnay, California
Trinity Oaks Pinot Noir, California
Trinity Oaks Cabernet, California
Beringer White Zinfandel, California

\$7 House Martinis

Appletini– Svedka Vodka, Apple Pucker, Sour Mix

Cosmopolitan–Svedka Vodka, Orange Liqueur, Lime Juice, Splash of Cranberry Juice

Lemon Drop– Svedka Vodka, Orange Liqueur, Lemonade with a Sugared Rim

Sex in the City–Svedka Vodka, Peach Schnapps, Pineapple Juice, Cranberry Juice

\$7 House Liquors

Svedka Vodka
Aristocrat Gin
Calypso Rum
Giro Tequila
Ballantines Scotch
Black Velvet Whiskey
Aristocrat Bourbon

ON THE ROCKS ADD \$1

SERVED UP ADD \$2

\$7 Classic Cocktails

Rum Mojito– Calypso Rum, Muddled Fresh Mint, Simple Syrup, Mojito Mix,
Splash of Club Soda

Classic Margarita–Giro Tequila, Orange Liqueur, Sweet and Sour Mix, Splash of Orange Juice

Manhattan– Black Velvet Whiskey, Sweet Vermouth, Bitters & Topped with a Cherry

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