

# Big Fin SEAFOOD KITCHEN

## Hot Appetizers

**Chorizo Stuffed Dates** bacon wrapped & chorizo stuffed medjool dates in a charred tomato-piquillo pepper sauce...15 GF \*\*\*contains pork\*\*\*

**Lobster Mac-n-Cheese** lobster, bacon lardons, scallions, 5-cheeses & cavatappi pasta...19 \*\*\*contains pork\*\*\*

**Maryland Style Crab Cake** tartar sauce...17

**Housemade Potato Chips** tossed with parmesan cheese and truffle oil...10 GF

**Point Judith Calamari** fried with artichoke, lemon slices, cherry peppers & sweet thai chili sauce...14

**Crispy Alligator** remoulade sauce...16

**Fried Popcorn Shrimp** served with cocktail sauce...14

**"Shrimp & Grits"** garlic, bacon & herb broiled shrimp, parmesan grit cake, jalapeño chips...16 GF \*\*\*contains pork\*\*\*

**Escargot Stuffed Mushrooms** garlic butter broiled with flash fried spinach and parsley...14 GF

**Hot Trio** platter of the Big Fin style grilled oysters, crab cake and shrimp & grits...49 \*\*\*contains pork\*\*\*

**Bourbon Street Shrimp** fried green tomatoes smothered with shrimp tossed with our remoulade, shaved red onions, peppered bacon ...15 \*\*\*contains pork\*\*\*

## Eat'em Grilled Fresh Oysters

### Big Fin Style\*

garlic creole butter, topped with parmesan cheese...18

### Bobby's Style\*

garlic creole butter, topped with parmesan cheese, bacon & jalapeño...20 \*\*\*contains pork\*\*\*

### Rockefeller Style\*

garlic butter, bacon, spinach and bernaise...22 \*\*\*contains pork\*\*\*

## Big Bowls

### "White"

white wine, roasted garlic, butter, basil & green onion

### "Red"

tomatoes, garlic, wine, basil, green onion

### "Scampi"

shrimp infused butter, garlic, butter, green onion

**Mussels**.....18 GF

**Clams**.....18 GF

**Mussels and Clams**.....22 GF

Add the following for an additional:

**Shrimp (4)**...13 **Sausage**...5

**Scallop\* (3)**...16 **Linguine Pasta**...4

## Eat'em Raw Fresh Oysters\*

Order by the: 1pc / ½ dz / doz

See Oyster Sheet for

Oyster Selection 2.50 / 15 / 30

shucked to order

Oysters available steamed and served with drawn butter for an additional 2.00

**Atomic Horseradish now available**  
Ask your server for details

## Chilled Shells, Tails & Cocktails

Shellfish can be served steamed with drawn butter or cold with creamy mustard sauce

### Snow Crab Clusters

1 lb ...28

### Jumbo King Crab Claws

½ lb...38 1 lb...76

### Jumbo King Crab Leg

1 lb...76

### Jumbo Shrimp Cocktail

spicy cocktail sauce...18

### Jumbo Lump Crabmeat Cocktail

creamy mustard...22

### Lobster Cocktail

creamy mustard...20

**The Trio** combination of three individual cocktails of shrimp, crab and lobster with cocktail sauce and creamy mustard...60

### Big Fin Shells & Tails Platter

(serves 1)

1 (3 oz) lobster tail, 1 alaskan broiler claw, 2 cocktail shrimp, 2 oysters on the ½ shell and served with cocktail and creamy mustard sauces...48

### Colossal Big Fin Shells & Tails

(serves 1)

1 (3 oz) lobster tail, 1 alaskan broiler claw, 2 cocktail shrimp, 2 oysters on the ½ shell, jumbo alaskan king crab leg and served with cocktail & creamy mustard sauces...89

*\*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*

*Gluten Free Items denoted by GF. Ask your server about other options not listed as gluten free.*

## Sushi

	Roll (6pcs)	Nigiri (2pc)	Sashimi (3 pcs)
Tuna*	6	6	7
Salmon*	6	6	7

**Sesame Seared Tuna\*** cucumber, mixed greens, wontons & a sesame-ginger dressing...18

**Tuna Tartare (poke style)\*** tomato, wakame seaweed, spicy garlic soy, fried prawn chips...18

## You're on a Roll

**Alaskan Roll\*** baked salmon, cream cheese, scallions, sambal, avocado, mayo, arugula, masago, salmon sashimi, eel sauce...8

**Spicy Tuna Roll\*** sriracha mayo, scallions, sliced tuna...10

**California King Roll** alaskan king crab, avocado, cucumber, surimi, masago & arugula...12

**Krakatoa Roll** California King topped with lobster, surimi, masago, jalapeño oil, spicy mayo & baked...17

**Vegetarian Roll** tofu, asparagus, micro greens, carrot, cucumber, avocado...9

**Big Fin Maki Sushi Plate\*** Spicy Tuna, California King, Alaskan, Krakatoa Rolls..47

## Soups and Salads

### Soup du Jour

Cup...5 Bowl...7

**House Salad** fresh lettuces, carrots, cucumbers, onions, tomatoes...8 GF

Choice of dressings: Citrus-Ginger Vinaigrette, Bleu Cheese, Buttermilk Ranch, Honey Mustard, Red Wine-Herb, Remoulade, Sweet Thai Chili

**Classic Caesar** romaine, parmesan cheese, garlic croutons...10

**Wedge Salad** iceberg lettuce, tomatoes, bacon, gorgonzola, scallions, bleu cheese dressing...12 GF \*\*\*contains pork\*\*\*

**Mediterranean Salad** cucumber, tomatoes, onions, bell peppers, feta cheese, kalamata olives, grilled baby romaine and a red wine-herb vinaigrette...14 GF

**Spinach Salad** bacon, cherry tomatoes, red onion, goat cheese, warm chipotle spiced pecan-southern comfort dressing...12 \*\*\*contains pork\*\*\*

*Executive Chef James Slattery*

# Big Fin SEAFOOD KITCHEN

## Big Fin Specialties

**Big Fin Swordfish Filet Mignon\* (14 oz)** center-cut filet mignon, blackened, Big Fin secret sauce, garlic mashed potatoes, asparagus (please allow for a 30 minute cook time)...48

**Bonner's Famous Fish and Chips** french fries, coleslaw, tartar sauce...24

**Sweet BBQ Glazed Cedar Plank Salmon\*** bronzed potato cake, haricot-vert...32 \*\*\*contains pork\*\*\*

**Blue Crab Crusted Grouper** lump crab meat, lemon beurre blanc, garlic mashed potatoes, asparagus...49

**Whole Fried Snapper** served with a paella style yellow rice, chicken, Spanish chorizo, english peas, tomatoes...38 \*\*\*contains pork\*\*\*

**The Surf & Surf...** Big Fin crab cake, jumbo shrimp and jumbo scallops\* w/lemon beurre blanc...49

**Shrimp or Scallop Orleans\* (blackened)** spinach, mushrooms, sun-dried tomatoes, crawfish parmesan grits, cajun cream sauce  
Shrimp...30/Scallop...36/Combo...33 GF

**Alligator Piccata** garlic mashed potatoes, *haricot-vert* (french style green beans), capers, artichoke, lemon slices, beurre blanc ...36 GF or try **Mahi Piccata** ...32 GF

**Sesame Seared Ahi Tuna\*** wakame seaweed & pearl pasta sauté, pickled ginger butter sauce, fried lotus root chips, drizzle of sweet soy glaze...34

**Maine Lobster Paella** served with a paella style seafood yellow rice, spanish chorizo, mussels, clams, shrimp, calamari, kalamata olives, english peas, tomatoes...MKT \*\*\*contains pork\*\*\* GF

**Seafood "Cioppino"** rustic tomato broth, spanish chorizo, alaskan crab meat, white fish, shrimp, scallop, clams, mussels, new potatoes, sweet corn...38 \*\*\*contains pork\*\*\* GF

## Global Seafood

**Carolina Swordfish Filet Mignon\* (14 oz)**...46

**Gulf Caught Black Grouper**...35      **Salmon\***...28

**Caribbean Ahi Tuna\***...36      **Jumbo Sea Scallops\***...32

**Snapper Filet**...34      **Mahi Mahi**...28

**Jumbo Shrimp**...26      **Alligator**...32

**Whole Snapper**...36

*all Global Seafood is available simply grilled, broiled, fried, pan seared or blackened with your choice of a sauce and served with choice of two sides: french fries, garlic mashed potatoes, sticky rice, haricot-vert (french style green beans) or coleslaw & choice of a sauce*

*sauces: lemon beurre blanc, herb beurre blanc, cajun cream, premium sides available: crawfish grits, sweet fries, fried potato cake, paella style yellow rice, sautéed spinach...add 2 for each upgrade*

## We've Got The Crabs & Lobsters Too

served with choice of two sides: French fries, garlic mashed potatoes, sticky rice, haricot-vert (french style green beans) or coleslaw

**Jumbo King Crab Leg (1 lb)** served with drawn butter... 80

**Jumbo Alaskan King Crab Claws (1 lb)** served with drawn butter... 80

**Snow Crab Legs (2 lbs)** served with drawn butter...56

**Maryland Style Crab Cakes** 2 crab cakes, tartar sauce...38

**Half Pound Cold Water Lobster Tail** broiled & served with drawn butter...34

**Whole Maine Lobster** grilled, steamed or broiled served with lemon & drawn butter

1 1/2 pound...MKT      1 1/2 pound baked with crab stuffing....MKT

3#, 4# and 5# Lobsters available with 48-72 hour notice

## Steak & Chicken

served with choice of two sides: French fries, garlic mashed potatoes, sticky rice, haricot-vert (french style green beans) or coleslaw

**Filet Mignon\* (8 oz)** ...42  
*most tender and desirable cut of beef*

**Ribeye\* (18 oz)**...48 (24oz) ...58  
*USDA Prime, flavorful and tender*

**Lamb Chops (16-18 oz)**...36  
*New Zealand 6 bone Chop  
Halal certified*

**Chicken (16 oz) airline breasts**...24  
*try it marsala style !*

## Top your steak or chicken

**Béarnaise** (tarragon hollandaise)...2

**Melting Bleu Cheese**...4

**Blackened w/ Big Fin Secret Sauce**...2

**Marsala Style w/mushroom & marsala wine cream sauce**...4

## Make it Surf & Turf

**Add:**      **Shrimp (4)**...13      **Scallop (3)**...16  
**Shrimp (4) & Scallop (3) Combo**...29  
**Half Pound Lobster Tail**...30  
**Oscar** (alaskan crab, asparagus & béarnaise)...20  
**Snow Crab Legs (1/2 lb)**...14  
**Jumbo King Crab Leg (1/2 lb)**...38

## Create Your Own Pasta

**Jumbo Shrimp**...26      **Sea Scallops\***...32  
**Lobster**...32      **Chicken**...18  
**Seafood Combo**...34  
(shrimp, scallop, lobster, clams, mussels)

**Scampi** shrimp flavor infused garlic butter, lemon, white wine, spinach, baby artichoke, tomatoes, parmesan cheese, linguine pasta

**Fra Diavolo** baby artichokes, tomato, spinach, parmesan cheese, arrabiata sauce, linguine pasta

## Fried Platters

served with French fries & coleslaw  
choice of sauces: tartar, remoulade, creamy mustard or cocktail

**Alligator**.....32  
**Popcorn Shrimp**.....24  
**Jumbo Shrimp**.....26  
**Jumbo Sea Scallops**.....32  
**Catfish Filet**.....24  
**Big Fin Fried Trio (Choose 3)**.....38

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*Please inform your server of any allergies as soon as possible*

*We reserve the right to add an 18% gratuity on parties of 6 or more*