

# Big Fin SEAFOOD KITCHEN

## Eat'em Raw Fresh Oysters\*

shucked to order

Order by the: 1pc / ½ dz / doz

See Server for  
Oyster Selection 2.50 / 15 / 30

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

Atomic Horseradish now available  
Ask your server for details

## 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\*\*\*

## Hot Appetizers

### Fried Point Judith Calamari

artichoke, lemon slices, cherry peppers, sweet thai chili  
sauce...14

### Chorizo Stuffed Dates

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

### Housemade Potato Chips

tossed with parmesan cheese and truffle oil...10 GF

### Lobster Mac-n-Cheese

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

### Maryland Style Crab Cake

tartar sauce...15

### Escargot Stuffed Mushrooms

garlic butter broiled with flash fried spinach and parsley...14 GF

### Fried Popcorn Shrimp

cocktail sauce...14

### Crispy Alligator

Remoulade sauce...14

### "Shrimp & Grits"

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

### Maine Lobster and Brie Flatbread

Oven roasted tomatoes, arugula-red onion salad  
and a lemon-thyme aioli...16

## Chilled Shells, Tails & Cocktails

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

### Crabmeat Cocktail

creamy mustard...22

### Lobster Cocktail

creamy mustard...20

**The Trio** combination of three  
individual cocktails of shrimp,  
crab and lobster...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

## 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

### Sesame Seared Tuna\*

mixed greens, cucumbers, shaved red onions,  
wontons & a sesame-ginger dressing...18

### Tuna Tartare (poke style)\*

tomato, wakame seaweed, spicy garlic soy, fried prawn chips...16

### Bourbon Street Shrimp

fried green tomatoes smothered with shrimp tossed with our remoulade,  
Cucumbers, shaved red onions, maple-peppered bacon ...15  
\*\*\*contains pork\*\*\*

\*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

# Big Fin SEAFOOD KITCHEN

## Big Fin Specialties

### Shrimp or Scallop Orleans\* (blackened)

spinach, mushrooms, sun-dried tomatoes,  
crawfish parmesan grits, cajun cream sauce  
Shrimp...28/Scallop...36/Combo...32 GF

### 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

### Seafood "Cioppino"

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

### The Surf & Surf

Big Fin crab cake, jumbo shrimp and jumbo scallops\*  
w/lemon beurre blanc...45

### Sesame Seared Ahi Tuna\*

wakame seaweed & pearl pasta sauté, pickled ginger butter sauce,  
fried lotus root chips, drizzle of sweet soy glaze...34

### Pan Seared Snapper Filets

rock shrimp-summer vegetable sauté, roasted tomato-key lime butter  
sauce and flash fried sunchoke...38 GF

### Whole Fried Snapper

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

### 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

## Hand Cut Meats

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 Breasts (16 oz) ...24

try it marsala style !

## Top your steak

Béarnaise (tarragon hollandaise)...2

Melting Bleu Cheese...4

Blackened w/ Big Fin Secret Sauce...2

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

Oscar (alaskan crab, asparagus & béarnaise)...20

## Pastas

### Clams in White Sauce

sautéed in garlic butter, lemon, white wine, spinach, and parsley  
tossed with linguine pasta...20

### Mussels & Chorizo Sausage in Red Broth

sautéed in garlic butter, lemon, white wine, tomato, spinach  
and tossed with linguine pasta...25 \*\*\*contains pork\*\*\*

### Mussels & Clams in Scampi Broth

sautéed in shrimp flavor infused garlic butter, lemon, white wine, tomato,  
spinach and tossed with linguine pasta...24

### Seafood Combo Scampi

(shrimp, bay scallop, lobster, clams, mussels)  
shrimp flavor infused garlic butter, lemon, white wine, spinach,  
baby artichoke, tomatoes, parmesan cheese, linguine pasta...34

### Jumbo Shrimp Scampi

shrimp flavor infused garlic butter, lemon, white wine, spinach, baby artichoke,  
tomatoes, parmesan cheese, linguine pasta...26

### Lobster or Shrimp Fra Diavolo

baby artichokes, tomato, spinach, parmesan cheese,  
arrabiata sauce, linguine pasta...Lobster...30/Shrimp...26

### Chicken Marsala

sautéed in garlic butter, lemon, marsala wine, mushroom, spinach, tomato,  
cream and tossed with cavatappi pasta...24

## Fried Platters

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

Alligator.....32

Jumbo Shrimp.....26

Popcorn Shrimp.....26

Bay Scallops.....24

Catfish Filet.....24

Big Fin Fried Trio (Choose 3).....38

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## 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

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

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