

# 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...15

**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

**Maine Lobster and Brie Flatbread** prosciutto, oven roasted tomatoes, arugula-red onion salad and a lemon-thyme aioli...16 \*\*\*contains pork\*\*\*

**New Orleans Style BBQ Shrimp** served over sticky rice...16 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\*\*\*

## 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

**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 not listed as gluten free.*

## 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

## 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\*\*\*

## 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...mkt 1 lb...mkt

**Jumbo King Crab Leg**  
1 lb...mkt

**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...mkt

### 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....mkt

# Big Fin SEAFOOD KITCHEN

## Easter 2019

**Classic Slow Roasted Prime Rib**  
**Garlic Mashed Potatoes, Roasted Asparagus,**  
**Au Jus and Horseradish Sour Cream**  
**18oz...45    24oz...55**

### 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...45

**Shrimp or Scallop Orleans\* (blackened)** spinach, mushrooms, sun-dried tomatoes, crawfish parmesan grits, cajun cream sauce  
 Shrimp...28/Scallop...36/Combo...32 GF

### Pan Seared Snapper Filets

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

### 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

### Fried Platters

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

**Jumbo Shrimp**.....26

**Cattfish Filet**.....24

### 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**    **Ribeye\* (18 oz)...48 (24oz) ...58**  
*most tender and desirable cut of beef*    *USDA Prime, flavorful and tender*

**Lamb Chops (16-18 oz)...36**    **Chicken Breasts (16 oz) ...24**  
*New Zealand 6 bone Chop*    *try it marsala style !*  
*Halal certified*

### 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

#### 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

#### Mussels & Chorizo Sausage in Red Broth

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

#### Blackened Jumbo Shrimp & Chicken Louisiana

New Orleans style BBQ cream sauce, lemon, white wine, spinach, sundried tomatoes, parmesan cheese, linguine pasta...26

*\*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*

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