

# Big Fin SEAFOOD KITCHEN

## *Magical Dining Menu 2019*

\$35.00 (tax and gratuity not included)

**NO SHARING OR SUBSTITUTIONS ALLOWED**

*Big Fin Seafood Kitchen is a scratch kitchen.*

*All items are made to order, please allow time for well done items.*

### Appetizers

*Please choose one appetizer*

**½ Dozen Freshly Shucked Raw  
Oysters\***

can be served raw or steamed

**Caesar Salad**

romaine, parmesan cheese, garlic croutons

**Cup of the Soup of the Day**

**Smoked Fish Dip**

pickled jalapeño garnish, saltines

**Crispy Fried Popcorn Shrimp**

cocktail sauce

### Dessert

*Please choose one dessert*

**“Apple Pie” Bread Pudding**

braised cinnamon apples, salted caramel sauce, crumb topping,  
vanilla ice cream

**Ooey Gooley**

A gooey-layered pie cake topped with whipped cream. Ask your server for today's flavor

**Brownies & Cream**

Triple chocolate gooey brownie, vanilla ice cream & drizzles of salted caramel &  
chocolate sauce

*\*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*

*We reserve the right to add an 18% gratuity on parties of 6 or more. Magical Dining is not valid with any other offers, coupons, discounts etc.*

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### Entrées

*Please choose one entrée*

**Try one of our suggested wine pairings with your dinner**

### **Big Fin Trio**

fried popcorn shrimp, bay scallops and catfish served with french fries & coleslaw

*The Inquisitor, Chenin Blanc, Western Cape, SA ... 9 per glass / 36 per bottle*

### **Shrimp Orleans**

blackened shrimp, spinach, mushrooms, sun-dried tomatoes, crawfish parmesan grits with a cajun cream sauce GF

*Maso Canali, Pinot Grigio, Trentino, ITA ... 10 per glass / 38 per bottle*

### **Signature Crab Crusted Corvina**

corvina baked with a blue crab crust and served with garlic mashed potatoes, grilled asparagus and lemon butter sauce

*Hess Collection, Chardonnay, Napa Valley, CA ... 12 per glass / 46 per bottle*

### **Surf and Turf**

5 oz filet and 3 oz lobster tail served with garlic mashed potatoes and asparagus

*Sao Miguel Do Sul, Red Blend, Alentejano, Portugal ... 9 per glass / 36 per bottle*

*Juggernaut, Cabernet, Hillside, CA ... 13 per glass / 52 per bottle*

### Add to any Entrée

**3 oz Broiled Lobster Tail ...\$12**

**4 Grilled Jumbo Shrimp ...\$13**

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