



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 oz Filet Beef Tips ...\$12

To date, Visit Orlando's Magical Dining has raised over \$1 million for local charities. More than 120 Orlando area restaurants are participating. For a complete list of restaurants and menus, visit orlandomagicaldining.com

TAX AND GRATUITY IS NOT INCLUDED. PLEASE TIP BASED ON THE TOTAL MEAL VALUE.