

BigFin™ SEAFOOD KITCHEN

RAW BAR

FRESH OYSTERS* SHUCKED TO ORDER RAW & HOT

SEE SERVER FOR OYSTER SELECTION
RAW order by the 1pc / ½ dz / doz 3/16/32
+ oysters available steamed and served with drawn butter for an additional 2 +

— ** Atomic Horseradish now available ** —

CHILLED SHELLS, TAILS & COCKTAILS

JUMBO SHRIMP COCKTAIL *spicy cocktail sauce* 18

LOBSTER COCKTAIL *mustard sauce* 25

CRAB COCKTAIL *mustard sauce* 22

BIG FIN SHELLS & TAILS PLATTER
(SERVES 2) 1 (3 oz) lobster tail, 1 Alaskan broiler claw, 2 cocktail shrimp, 2 oysters on the ½ shell and served with cocktail, creamy mustard sauces & mignonette 60

ALASKAN KING CRAB LEG 1 lb 72

JUMBO ALASKAN KING CRAB CLAWS
½ lb or 1 lb 36/72

SNOW CRAB LEGS ½ lb/1 lb 24/48

HOT APPETIZERS

"NEW ORLEANS BBQ SHRIMP"
blackened shrimp, N.O. style BBQ sauce, sticky rice GF 16

FRIED POINT JUDITH CALAMARI
artichokes, lemon slices, cherry peppers 14
+ choice of sweet thai chili sauce or marinara sauce

JERK SEARED SEA SCALLOPS* *arroz con gris & spiced pineapple salsa* GF 18

LOBSTER MAC-N-CHEESE *bacon lardons, scallions, 5-cheese blend and cavatappi pasta* 22
+ ***contains pork***

THE BF OYSTER CARPETBAGGER*
Beef Tenderloin topped with Fried Oysters in Buffalo sauce, celery, iceberg lettuce, red radish and bleu cheese crumbles 22

BIG FIN STYLE GRILLED OYSTERS*
garlic creole butter topped with parmesan cheese 20

ROCKEFELLER STYLE GRILLED OYSTERS* *garlic butter, bacon, spinach, béarnaise* 22
+ ***contains pork***

PAN FRIED ALLIGATOR PICCATA
lemon cream, capers, spinach, parsley 18

ESCARGOT STUFFED MUSHROOMS
garlic butter broiled, flash fried spinach and parsley GF 14

MARYLAND STYLE CRAB CAKE *tartar sauce* 16

LOW COUNTRY SHRIMP & GRITS
Sautéed shrimp in a Creole sauce with bacon over Parmesan grits GF 16

TEMPURA SHRIMP & VEGETABLES
thai chili tossed cherry peppers and black bean relish 18

SOUPS AND SALADS

SOUP OF THE DAY *Cup/Bowl* 6/8

NEW ENGLAND CLAM CHOWDER *Cup/Bowl* 6/8
+ ***may contain pork***

HOUSE SALAD *lettuces, cucumbers, carrots, onions, tomatoes* GF
SMALL/FULL 6/9
+ Choice of dressings: Citrus-Ginger Vinaigrette, Buttermilk Ranch, Bleu Cheese, Honey Mustard, Remoulade, Red Wine-Herb, Sweet Thai Chili

CLASSIC CAESAR *romaine, parmesan cheese, garlic croutons*
SMALL/FULL 6/9

WEDGE SALAD *iceberg, tomato, bacon, scallions, gorgonzola, bleu cheese dressing* 13
+ ***contains pork***

MEDITERRANEAN SALAD *cucumber, tomato, onion, bell peppers, feta cheese, kalamata olives, grilled romaine, red wine-herb vinaigrette* 14 GF

SUSHI

TUNA TATAKI* *seared tuna, micro cilantro, chili threads, sesame ginger ponzu* 17

TUNA TARTARE (POKE STYLE)* *wakame seaweed, tomato, spicy garlic soy, sticky rice* 19

VEGETARIAN ROLL *tofu, asparagus, arugula, carrot, cucumber, avocado* 9

CALIFORNIA KING ROLL *alaskan crab, avocado, cucumber, surimi, masago & arugula* 12

SPICY TUNA ROLL* *sriracha mayo, scallions, sliced tuna* 10

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

✦ Please inform your server of any allergies. Ask your server about other options not listed as gluten free. Gluten Free items denoted by GF. ✦

✦ *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 foodborne illness especially if you have certain medical conditions. ✦

Big Fin™ SEAFOOD KITCHEN

🍷 BIG FIN SPECIALTIES 🍷

SEAFOOD "CIOPPINO" 36
rustic tomato soup, crab meat, spanish chorizo, white fish, cuttlefish, bay scallops, clams, mussels, shrimp, fennel GF
+ ***contains pork*** add linguine 2

BIG FIN SWORDFISH FILET MIGNON* (14 OZ) 48
blackened, Big Fin secret sauce, garlic mashed potatoes, asparagus

PAN SEARED GROUPER OR SNAPPER 40/36
rock shrimp-summer vegetable & sunchoke sauté, roasted tomato-key lime butter sauce, sunchoke chips GF

SWEET BBQ GLAZED CEDAR PLANK SALMON* 29
bronzed potato cake, chef's choice vegetable
+ ***contains pork***

CRAB CRUSTED CORVINA 34
lump crab meat, lemon & herb beurre blanc, garlic mashed potatoes, asparagus

BONNER'S FISH AND CHIPS 24
french fries, coleslaw, tartar sauce

WHOLE FRIED SNAPPER 36
paella style yellow rice, chicken, spanish chorizo, green olives, fire roasted red peppers, english peas, tomatoes
+ ***contains pork***

JUMBO SHRIMP FRIED PLATTER 24
served with cocktail sauce, french fries & coleslaw

SESAME SEARED AHI TUNA* 35
wakame seaweed & pearl pasta sauté, pickled ginger sauce, fried lotus root chips, sweet soy glaze

SHRIMP OR SCALLOP ORLEANS* (BLACKENED) OR SHRIMP/SCALLOP/COMBO 28/30/32
spinach, sun-dried tomatoes, mushrooms, crawfish parmesan grits, cajun cream sauce GF

HAND CUT MEATS

choice of 2 sides

FILET MIGNON* (8 OZ/12 OZ) 45/68
most tender and desirable cut of beef

RIBEYE* (18 OZ) 52
+ TRY IT BLACKENED +

LAMB CHOPS (16-18 OZ) 44
New Zealand 6 bone chop
+ Halal certified +

CHICKEN BREASTS (16 OZ) 26

🍷 Top your steak 🍷

BÉARNAISE 4
(tarragon hollandaise)

OSCAR 20
(Alaskan crab, asparagus & béarnaise)

MELTING BLEU CHEESE 6

SIDE CHOICES

your choice of sides: french fries, garlic mashed potatoes, sticky rice, chef's choice vegetable or coleslaw
Premium sides add \$2: grilled asparagus, mac & cheese, sweet potato fries, crawfish grits, sautéed mushrooms

CRAB & LOBSTER

choice of 2 sides

WHOLE MAINE LOBSTER 1½ LB 50
grilled, steamed or broiled served with lemon & drawn butter
+ 3#, 4# and 5# Lobsters available with 48-72 hour notice +

COLD WATER LOBSTER TAIL 40
broiled & served with drawn butter

MAINE LOBSTER PAELLA 65
paella style seafood rice, spanish chorizo, mussels, clams, shrimp, calamari, green olives, english peas, tomatoes GF
+ ***contains pork*** note: does not come with 2 sides +

THE SURF & SURF 38
Big Fin crab cake, shrimp and scallops*, lemon & herb beurre blanc and tartar sauces

BAKED STUFFED WHOLE MAINE LOBSTER, 1½ POUND 65
with crab stuffing

MARYLAND STYLE CRAB CAKES DINNER 36
2 each crab cakes, tartar sauce

🍷 PASTAS 🍷

CLAMS IN WHITE SAUCE 24
sautéed in garlic butter, lemon, white wine, onions, spinach and basil tossed with linguine pasta

BLACKENED CHICKEN & SHRIMP LOUISIANA 30
spinach, mushrooms, sun-dried tomatoes, parmesan, Creole butter sauce, cavatappi pasta

SHRIMP FRA DIAVOLO 28
baby artichokes, tomato, spinach, parmesan cheese, arrabiata sauce (spicy marinara), linguine pasta

JUMBO SHRIMP SCAMPI 28
shrimp flavor infused garlic butter, lemon, white wine, spinach, baby artichokes, tomatoes, linguine pasta

SEAFOOD COMBO SCAMPI 36
shrimp, scallops, crab, clams, mussels, garlic butter, lemon, white wine, spinach, baby artichokes, tomatoes, parmesan, linguine pasta

We are a scratch kitchen and your food is prepared to order. Certain items do take time to cook so please allow us the time to properly cook to your specifications.