



Fresh Fish & Specials

Our fish selections are flown in fresh. Selection changes based on fishing conditions, seasons, and market. Please enjoy!

- Salmon** (Jail Island, Can.) \$17
Cedar planked and char grilled topped with apple-sour cherry pico.
- Ahi Tuna** (Hawaiian) \$22
Seasme crusted seared rare served with pickled ginger and wasabi.
- Crab stuffed Shrimp** \$21
Jumbo shrimp stuffed with crab stuffing then baked.
- Corvina** (Hawaiian) \$17
- Grouper** (Florida) \$18

Join Us every Wednesday for Wine Down Wednesday's & Pasta Bar

Enjoy 1/2 price bottles of wine and our made to order pasta's tableside. \$10.95

Starters

- Maryland Blue Crab Cake** Jumbo lump blue crab, seasoned bread crumbs pan fried \$10
- Angry Mussels** bacon, red chilies, garlic, white wine, scallions, herbs & bread for soppin'. \$8.5
- Cajun Grilled Shrimp** Easy peel & eat shrimp, cajun seasoning. (1/2 pound) \$9
- Soft fontina polenta with portabella mushrooms and white truffle oil.** \$8
- Cuban Cigars** chicken, jack cheese, scallions, cilantro, spiced bbq, flour tortilla & deep fried. \$6.5
- Gravlox** house cured salmon with dill, sliced served over crostini & herb cream cheese \$8
- Fried Pickles** crisp garlic pickle breaded deep fried served with ranch. \$6.5
- Calamari Fritto** Point Judith calamari lightly breaded, flash fried with cocktail sauce & lemon. \$8
- Spinach Dip** sautéed baby spinach, garlic, cream cheese, fresh herbs and baked \$7.5
- Boneless Chicken Tenders** Buffalo or BBQ served with blue cheese dressing. 1/2 lb \$7.5
- Bruschetta** marinated roma tomatoes, basil, garlic, balsamic vinegar with crispy crostini bread \$7
- Big Fish Sampler** fried pickles, bruschetta, Cajun grilled shrimp & spinach dip \$18

Fresh Shucked Oysters six \$10 | dozen \$19

- Oysters Rockefeller** baby spinach, cream, garlic and shaved parmesan, baked. 1/2 doz \$14

Soups & Salads Add a wedge to any sandwich or Entrée for only \$2

- Nawlin's Gumbo** Cup \$4 /Bowl \$6 **Today's Soup** Cup \$2.50 | Bowl \$4
- New England Clam Chowder** Cup \$4 / Bowl \$6
- Gorgonzola** watercress, belguim endive, caramelized peppered walnuts, aged blue cheese, granny smith apple and balsamic vinaigrette. \$7
- Asian Chicken Chop** napa cabbage, shredded carrot, red peppers, scallions, cilantro, chopped peanuts, grilled chicken and sesame dressing. \$8
- House Wedge** Crisp iceberg, plum tomatoes, & red onions. \$4 | Loaded bacon, blue cheese \$6
Dressings: Blue Cheese, Ranch, 1000 Island, French, Caesar, Balsamic Vinaigrette

Seafood Specialties served with vegetable, choice of potato or red beans & rice (sub AuGratin Potatoes \$2.)

- English Style Fish & Chips** pacific whitefish dipped in beer batter, fried golden crisp with crisp old bay fries & house slaw. \$15
- Jumbo Fried Shrimp & Chips** fried golden crisp with crisp old bay fries & house slaw. \$19
- Maryland Blue Crab Cake** Two crab cakes made with lump blue crab, seasoned bread crumbs, old bay seasoning, pan fried. \$21
- Jambalaya Pasta** Shrimp, andouille sausage, chicken, mussel's sautéed with tomato, onions, peppers served with Linguini pasta. \$17
- Thai Curry Shrimp** Jumbo shrimp sautéed with garlic, red Thai curry, coconut milk, green beans, red bell pepper, basil over rice. \$19
- Cioppino** seafood stew famous in the San Francisco bay area. clams, mussels, crab, shrimp, fish stewed with garlic, tomatoes, onion, herbs. \$23
- Charleston Shrimp n' Cheesy Grits** sautéed jumbo shrimp, bacon, scallions, bell peppers, garlic, over soft creamy cheese grits. \$19
- Shrimp Scampi** jumbo shrimp, roasted garlic, butter, herb bread crumbs baked golden brown. \$19
- Alaskan King Crab Legs** 1 1/4 lb of Alaskan King Crab legs served with drawn butter. \$39
- Twin Maine Lobster Tails** two (6oz) cold water Maine tails broiled served with drawn butter. \$35

Thing's that don't Swim served with vegetable, choice of potato or red beans & rice. (sub AuGratin Potatoes \$2)

- 10oz Wagyu Sirloin** Australian Wagyu beef center cut, char-grilled with hotel butter. \$22 | make it a **surf n' turf** with a 6oz lobster tail add \$16
- 12oz New York Strip** great marbling, aged 45 days to full flavor, char grilled to your liking. \$20
- 18oz T-Bone Steak** Certified Angus, aged 45 days to exceptional flavor char-grilled to your liking. \$31 | add sauteed mushrooms \$2
- 10oz Cajun Pork Chop** center-cut maple leaf farms, naturally raised-hormone free pork chop, Cajun seasoned & pan seared. \$16
- Chicken Piccata** sautéed chicken breast with fresh lemon, capers, white wine & butter. \$16
- Chicken Pesto Pasta** sautéed chicken, mushrooms, plum tomatoes, garlic, white wine, walnut-basil pesto cream over rigatoni pasta. **\$15
- Louisiana Mac n' Cheese** Cajun chicken, andouille sausage, four cheese sauce, rigatoni pasta, garlic bread crumbs and baked.**\$13



Sandwiches All are served with old bay seasoned fries or red beans & rice. (sub AuGratin Potatoes \$2)

- Big Burger** 1/2 lb fresh certified angus ground chuck served with lettuce, tomato, onion, pickle. \$8.25 (each topping \$.75 extra)
- Salmon BLT** house cured salmon, crisp apple smoked bacon, shredded lettuce, tomatoes, mayo on toasted ciabatta. \$7.50
- Cheesy Steak Hoagie** thin slices of certified Angus beef, sautéed mushrooms, provolone, roasted peppers served on a toasted baguette. \$9.5
- Pretzel Dagwood** Lean shaved corned beef, Swiss cheese, spicy 1000 island, house slaw piled high on a Bavarian pretzel roll. \$9

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your chance for foodborne illness ** There is a \$2 charge for each splitting a sandwich or entree.