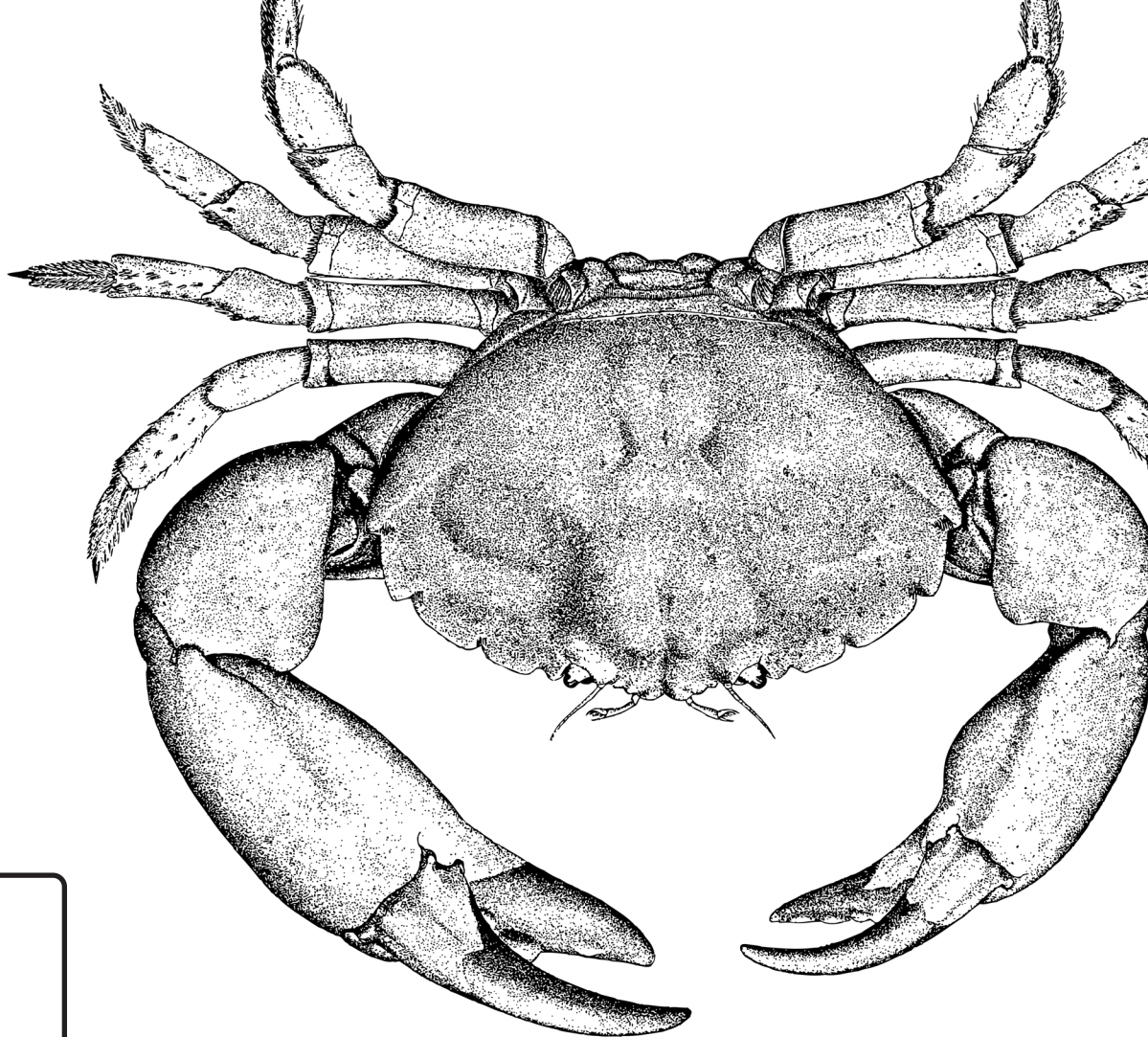


# BigFin



## 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

**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** 1lb 72

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

## SOUPS & SALADS

**NEW ENGLAND CLAM CHOWDER** 9

**HOUSE SALAD**

baby spring mix, cucumbers, carrots, onions, tomatoes SMALL 6 | FULL 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 6 | FULL 9

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

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

## 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

**VEGGIE ROLL**  
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

## APPETIZERS

**HONOLULU SHRIMP**  
hand breaded jumbo shrimp, thai chili glaze 16

**SKILLET ROASTED MUSSELS**  
prince edward island mussels, sea salt, white wine, basil 15

**JUMBO LUMP CRAB CAKE**  
tartar sauce 19

**SCALLOP CEVICHE\*\***  
thinly sliced, marinated in coconut milk and lime juice 16

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

**ROCKEFELLER STYLE GRILLED OYSTERS\***  
garlic butter, bacon, creamed spinach 22

**FRIED POINT JUDITH CALAMARI**  
fried to perfection 14  
+ choice of sweet thai chili sauce or marinara sauce

**LOBSTER MAC-N-CHEESE**  
bacon lardons, scallions, 5-cheese blend & cavatappi pasta 22

**SHRIMP & GRITS**  
creole sauce, bacon, jalapeno, crawfish parmesan grits 16

**SEARED SEA SCALLOPS\***  
coconut jasmine rice, pineapple salsa 18

*Executive Chef: Eric Enrique*

..... **BIG FIN SPECIALTIES** .....

+all fish can be served simply broiled with salt, pepper, lemon & olive oil+

**SEAFOOD "CIOPPINO"**

saffron tomato broth, crab meat, white fish, scallops, clams, mussels, shrimp, fennel 36

**SEARED YELLOWTAIL SNAPPER**

coconut curry, fingerling potatoes, haricot verts 36

**SWEET BBQ GLAZED CEDAR PLANK SALMON\***

bronzed potato cake, chef's choice vegetable 29

**GROUPE PICATTA**

capers, lemon butter, grilled asparagus 36

**BIG FIN SWORDFISH**

blackened, Big Fin sauce, garlic mashed potatoes, asparagus 48

**CLASSIC FISH & CHIPS**

beer battered cod, french fries, tartar sauce 26

**WHOLE FRIED SNAPPER**

coconut jasmine rice, red bell pepper, scallions, thai chili glaze 36

**HONOLULU SHRIMP**

hand breaded jumbo shrimp, thai chili glaze, coconut jasmine rice 30

**TEMPURA AHI TUNA\***

nori wrapped ahi tuna, wasabi mashed potatoes, sweet chili sauce 35

**BLACKENED SHRIMP AND SCALLOPS**

spinach, sun-dried tomatoes, mushrooms, crawfish parmesan grits, creole buerre blanc 36

**JUMBO SHRIMP SCAMPI**

garlic butter, lemon, white wine, spinach, baby artichokes, tomatoes, linguine pasta 28  
+ SCALLOPS 8 +

**BLACKENED CHICKEN PASTA**

spinach, mushrooms, sun-dried tomatoes, parmesan, Creole butter sauce, cavatappi pasta 30  
+ SHRIMP 6 +

**CHILEAN SEA BASS**

steamed hong kong style, shiitake dashi broth, bok choy 39

**STEAKS & CHOPS**

+all steaks & chops served with roasted garlic mashed potatoes and chef's seasonal vegetable+

**FILET MIGNON\*  
(8 OZ)** 45

most tender and desirable cut of beef

**USDA PRIME PORTERHOUSE\*  
(24 OZ)** 59

best of both worlds, filet & strip

**RIBEYE\* (18 OZ)** 52

the most flavorful cut

**BONE-IN STRIP\* (18 OZ)** 47

perfectly marbled

**LAMB CHOPS (16-18 OZ)** 44

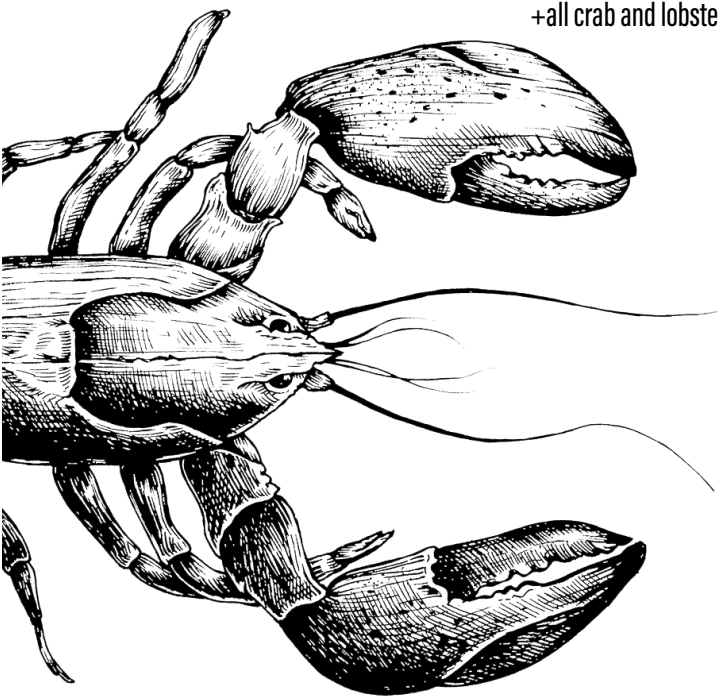
New Zealand 6 bone chop

**CHICKEN BREAST (16 OZ)** 26

topped with a mushroom demi glace

**CRAB & LOBSTER**

+all crab and lobster dishes served with roasted garlic mashed potatoes and chef's seasonal vegetable+



**WHOLE MAINE LOBSTER**

1½ lb grilled, steamed or broiled with lemon & drawn butter 60  
+ 3#, 4# and 5# Lobsters available with 48-72 hour notice +

**ALASKAN KING CRAB**

1lb served chilled or steamed 72

**COLD WATER LOBSTER TAIL**

broiled & served with drawn butter 40

**BAKED STUFFED WHOLE MAINE LOBSTER**

1½ pound with crab stuffing 75

**JUMBO LUMP CRAB CAKES DINNER**

2 each crab cakes, tartar sauce 38

*Accompaniments*

crawfish parmesan grits 6

mac & cheese 5

au poivre 4

roasted asparagus 6

truffle fries 5

bernaise 4

oscar topping 15

Please inform your server of any allergies. 18% gratuity & no more than six separate checks for parties of six or more.

\*These items may contain undercooked ingredients. \*\*These items contain raw 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.

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