

APPETIZERS

SPINACH DIP

CREAM CHEESE, DICED RED PEPPERS & SPINACH, SERVED WITH PITA CHIPS | 13

BAKED BRIE

WRAPPED IN A PUFF PASTRY, SERVED WITH PITA CHIPS & A CRANBERRY & SPICY CANDIED PECAN CHUTNEY | 15

CALAMARI

SERVED WITH HOUSE MADE THAI, COCONUT, GINGER & SWEET CHILI EMULSION | 14

SAGANAKI CHEESE

OVEN BAKED & MELTED. SERVED WITH PITA CHIPS & FLAMED AT TABLE | 14

FISH TACOS

THREE SOFT SHELL FISH TACOS, SERVED WITH SALMON & TILAPIA. CRACKED BLACK PEPPER WITH TEQUILA LIME AIOLIO, TOPPED OFF WITH A CUCUMBER LIME SALSA. RECOMMENDED BY ALEX | 16

LOBSTER CRAB CAKES

HOUSE-MADE & TOPPED WITH A FRESH REMOULADE | 16

MUSSEL

ASK YOUR SERVER ABOUT THE MUSSEL OF THE DAY | 13

SOUPS & SALADS

FRENCH ONION

BEEF-BASED SOUP WITH CARAMELIZED ONIONS TOPPED WITH TOASTED FRENCH BAGUETTE & SWISS CHEESE, THEN BAKED TO GOLDEN BROWN | 8

CLAM CHOWDER

CREAM BASED SOUP WITH CHUNKS OF POTATO, CARROTS, CELERY, BACON & CLAMS. RECOMMENDED BY ALEX | 9

GREEK

ROMAINE LETTUCE, TOMATOES, ONIONS, PEPPERS, CUCUMBERS, KALAMATA OLIVES & FETA CHEESE. SERVED WITH OUR HOUSE-MADE GREEK DRESSING | 12 ADD CHICKEN OR SHRIMP | 8

CAESAR

ROMAINE LETTUCE, CROUTONS, CRISPY BACON & PARMESAN CHEESE | 10 ADD CHICKEN | 4 ADD SHRIMP | 6

POACHED PEAR

PEARS POACHED IN A PORT & SHIRAZ WINE, SERVED WITH ARUGULA GREENS, TOPPED WITH SPICY CANDIED PECANS, BLUE CHEESE & BALSAMIC GLAZE | 14

SOUTHWEST

MIXED GREENS & LETTUCE, TOPPED WITH CAJUN CHICKEN, TOMATOES, PEPPERS, ONIONS & APPLEWOOD CHEESE WITH A CHIPOTLE RANCH DRESSING | 15

CAPRI

BUFFALO MOZZARELLA, TOMATO BRUSCHETTA SALSA, WITH A BALSAMIC DRIZZLE. RECOMMENDED BY ALEX | 16



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LOBSTER & CRAB STUFFED MUSHROOMS

FILLED WITH CREAM CHEESE, DICED RED PEPPERS, CRAB, LOBSTER & A CHEESE BLEND, SERVED WITH GARLIC TOAST | 16

LOBSTER CRAB CAKES

HOUSE MADE & TOPPED WITH A FRESH REMOULADE | 16

OYSTERS ROCKEFELLER

6 OYSTERS ON THE HALF SHELL, OVEN BAKED WITH ONIONS, BACON, SPINACH, TOPPED WITH HOLLANDAISE SAUCE & PARMESAN CHEESE. RECOMMENDED BY ALEX | 15

SHRIMP SCAMPI

CHEFS CREATION OF THE DAY | 16

CALAMARI

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WRAPPED IN A PUFF PASTRY, SERVED WITH PITA CHIPS & A CRANBERRY & SPICY CANDIED PECAN CHUTNEY | 15

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GRILLED CHICKEN FLATBREAD

CHICKEN, PANCETTA, TOMATO, BUFFALO MOZZARELLA TOPPED WITH A BASIL PESTO DRIZZLED WITH A BALSAMIC REDUCTION | 16

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WE'RE OPEN SEVEN DAYS A WEEK AT 11AM | COME TRY OUR FANTASTIC LUNCH MENU



ENTRÉES

ALASKAN KING CRAB

FULL LB OR HALF LB | MARKET PRICE

AHI TUNA

BEAUTIFUL "SASHIMI" COOKED RARE ENCRUSTED WITH CRACKED BLACK PEPPER, WITH A THAI GINGER ROASTED SESAME SEED EMULSION & WASABI | 36

LOBSTER TAILS (8 OZ)

SINGLE OR DOUBLE | MARKET PRICE

ATLANTIC SALMON

OVEN BAKED TO PERFECTION SERVED WITH A TROPICAL SALSA | 32

SEA BASS

BLACKENED & TOPPED WITH AN ARTICHOKE "SALATA" | 36

**ALL SEAFOOD ENTREES SERVED WITH SALAD OR SOUP OF THE DAY, RICE, & SEASONAL VEGETABLES*

BEEF TENDERLOIN

GRILLED CERTIFIED ANGUS BEEF TENDERLOIN, SERVED WITH A BUTTER RIPPLE BACON SCHNAPPS COMPOUND BUTTER

7 OZ | 34 HOUSE CUT 12 OZ | 45

NEW YORK

GRILLED CERTIFIED ANGUS NEW YORK STRIP LOIN, SERVED WITH A ROASTED GARLIC AND SHALLOT VEAL DEMI GLACE

10 OZ | 34 HOUSE CUT 16 OZ | 45

STUFFED CENTRE CUT PORK CHOP

STUFFED WITH CARAMELIZED LEEKS & MONTEREY JACK CHEESE, WRAPPED IN SMOKED BACON & SERVED WITH A BLUEBERRY RED WINE REDUCTION. RECOMMENDED BY ALEX | 29

SEAFOOD GAMBORONI

ANGEL HAIR TOSSED WITH SHRIMP, SCALLOPS, SALMON, MUSSELS, CHERRY TOMATOES, ROASTED GARLIC & CHIFFONADE BASIL, WITH A GARLIC PARMESAN CREAM SAUCE | 29

(ADD-ONS)

ALASKAN KING CRAB | MARKET PRICE
BLACKENED | 3

CUBAN LOBSTER TAIL - 8 OZ | MARKET PRICE
GORGONZOLA CREAM SAUCE | 3

SAUTÉED ONIONS OR MUSHROOMS | 3
CRISPY FRIED ONIONS | 3

CHICKEN SUPREME

STUFFED WITH THYME, SAGE, RICOTTA CHEESE & SMOKED HAM TOPPED WITH A MILANAISE PURÉE | 28

STIR FRY

AN ARRAY OF FRESH VEGETABLES ON A BED OF RICE OR RICE NOODLES, COCONUT THAI, TERIYAKI OR GINGER SESAME STYLE | 24

CHICKEN SPAGHETTINI

WITH CHICKEN, BACON, ASPARAGUS, TOMATOES & MUSHROOMS IN A CREAM BASE | 27

RACK OF LAMB

PANKO ENCRUSTED, TOPPED WITH A MAPLE BOURBON SAUCE. RECOMMENDED BY ALEX | 43



**CERTIFIED ANGUS BEEF, AGED 20 DAYS FOR ENHANCED FLAVOUR & TENDERNESS. ALL BEEF, CHICKEN & PORK ENTRÉES SERVED WITH A SALAD OR SOUP OF THE DAY, GARLIC MASHED POTATOES & VEGETABLES OF THE DAY*

#BIGFISHSTEAK // @BIGFISHSTEAK

PLEASE CHECK US OUT ON   

