

— PRINCETON LUNCH MENU —

— APPETIZERS —

Calamari & Friends	12.99
Lightly fried calamari & more, served with chili citrus & marinara dipping sauces	
Maryland Crab Cake	11.49
Traditionally prepared, grilled ripe tomato & mustard sauce	
Crab & Corn Short Stack	8.99
Sweet corn flap jacks with jumbo lump crab meat & lobster cream	
East Meets West Tuna*	13.99
Zesty Tuna Tartare drizzled with wasabi cream & seared peppered Ahi with avocado	
Jumbo Shrimp Cocktail	10.99
Cold poached, with traditional cocktail sauce	
Mussels	9.49
Steamed with garlic, white wine & fresh herbs	
Oysters on the Half Shell*	10.99
Cucumber mignonette	
Hot Rocks & Blue Slaw	9.49
Buffalo Gulf rock shrimp & blue cheese cole slaw	
BBQ Shrimp Enbrochette	9.99
Bacon wrapped, stuffed with pepper jack cheese & jalapeño, with tomatillo BBQ sauce	
Portuguese Steamed Clams	9.99
An old world classic, with chorizo & cilantro	
Margherita Pizza	7.99
San Marzano tomatoes, basil, smoked mozzarella & Parmesan	
Flatbread Ensalada	11.99
Reggiano crust with Caesar salad, kalamata olives & wood oven roasted chicken	
Edamame	4.59
Steamed in their pods & tossed with Kosher salt	

— SOUPS & SALADS —

Add a House Salad or a cup of Big Fish Chowder to any entrée...3.75

Big Fish Chowder	cup 4.99 / bowl 5.29
Smoked fish, clams & tasso ham topped with fresh diced tomatoes	
French Onion Soup	bowl 5.99
Traditional style with crouton & melted provolone cheese	
Lobster Bisque	bowl 6.99
Accented with sherry crème fraîche & tender lobster meat	
Cape Codder	5.49
Red leaf & bibb lettuces, pine nuts, red onion & blue cheese with raspberry vinaigrette	
Caesar Salad	5.49
Tossed with house made dressing, parmesan cheese, croutons & anchovy	
Wedge of Iceberg	5.99
Bacon, tomato, red onion, blue cheese crumbles & blue cheese dressing	
House Salad	5.49
Crisp greens, Kalamata olive, hearts of palm, cucumber, tomato, pepperoncini & red onion with Parmesan vinaigrette	

— Distinctive Dining —

THREE COURSES • ONLY 19.99

*Available Sunday–Thursday only; Please, no substitutions or split plates;
Not valid on parties over 10 or with any other discounts or offers.*

— CHOICE OF STARTER —

Cape Codder Salad • Big Fish Chowder

— CHOICE OF ENTRÉE —

Sole Florentine *Rockefeller stuffed; presented with rice & asparagus*
Chicken Francaise *with Mediterranean artichoke caponata & mashed potatoes*
Grilled Salmon & Almond Crusted Shrimp *with sweet potato mashed*

— DESSERT —

Crème Brûlée

— SANDWICHES —

Big Fish "Wich"	8.99
Panko crusted cod, fried golden; topped with melted cheddar cheese, lettuce & tomato; served with cole slaw & french fries	
Maryland Crabcake Sandwich	11.99
Cheddar cheese, tomato & mustard sauce on an English muffin; with french fries & slaw	
Bistro Chicken Sandwich	8.99
With warm spinach, provolone & tomato jam; with sweet potato fries & cole slaw	
Bistro Burger*	12.99
100% Kobe beef served "diner" style with aged cheddar, bacon, pickles, "special" sauce & french fries	
Blackened Salmon Burger	11.49
House made with fresh salmon & sweet bell peppers, seared Cajun style; Served with mustard sauce, sweet potato fries & cole slaw	

— ADD-ONS —

Five Shrimp Grilled, Scampi, Parmesan-Panko Fried, or Blackened	5.99
Dungeness Crab Cluster 1/2 lb.; Steamed or Garlic	10.50
Maryland Crab Cake	10.49
BBQ Shrimp Enbrochette	6.99

— FRESH FISH —

Choose your fish & preparation. Ask server for today's availability.

- Atlantic Salmon 19.99
- Yellowfin Tuna* 29.99
- Atlantic Flounder 19.99
- Rainbow Trout 17.99
- Arctic Char 24.99
- Farm-Raised Catfish 13.99
- Costa Rican Tilapia 13.99
- Atlantic Mahi Mahi 22.99
- Atlantic Swordfish 22.99

Poached – with Champagne & dill

Pan Seared – with herbed sea salt

Oven Roasted – in a lemon-chive aioli

Blackened – with Cajun spices

Grilled – with lemon-pepper extra virgin olive oil

Broiled with "Dynamite" Jumbo Lump Crab Topping add 7.00

Zesty Asian-inspired glaze; drizzled with basil oil

Grilled OR Blackened with Avocado-Pico Topping add 3.00

Avocado-Pico Topping with Jumbo Lump Crab add 6.00

Sautéed with Shrimp & Artichoke Provencale Topping add 4.00

Seared with Cranberry-Mango Salsa & Crispy Pecan Shrimp add 3.25

— FRESH FISH FAVORITES —

Big Fish & Chips	14.49
Beer battered & flash fried; served with french fries, angel hair onion rings & cole slaw	
Crab Stuffed Sole	18.99
Stuffed with our signature crab stuffing, with lemon butter sauce	
Cedar Planked Salmon	21.49
Wood oven roasted with a tarragon mustard glaze, roasted vegetables & redskins	
Parmesan Encrusted Lemon Sole	19.99
Parmesan-Panko crust sautéed golden; with lemon-caper butter sauce	
Potato Encrusted Tilapia	14.99
Sautéed in a hash brown potato crust; served with fresh vegetables	
Salmon Rockefeller	22.99
Crab, spinach & bacon; baked under a Parmesan crust	

— SEAFOOD SPECIALTIES —

Shrimp Jambalaya	16.99
Shrimp & andouille sausage in a spicy sauce with Cajun rice	
Ultimate Seafood Trio	19.99
Grilled salmon, coconut macadamia shrimp & a crab cake	
Broiled Seafood Platter	19.99
Salmon, stuffed shrimp & scallops, with rice & fresh vegetables	
Maryland Crab Cake	13.99
Grilled ripe tomato & mustard sauce; with coconut ginger rice & vegetable medley; Twin Crab Cakes...24.99	
Classic Shrimp Scampi	14.99
Traditionally prepared, served with lemon scented sticky rice & fresh asparagus	
Coconut Macadamia Encrusted Shrimp	16.99
With mango salsa, sweet Thai chili butter, coconut ginger rice & fresh vegetables	
Grilled Basil Scallops	23.99
With pesto beurre blanc & angel hair pasta tossed in sun dried tomato sauce	
Parmesan Panko Fried Shrimp	15.99
Served with french fries & cole slaw	

— STEAK & CHICKEN —

Top Sirloin*	17.99
With angel hair onion rings, scalloped potatoes & fresh vegetables	
Lemon Chicken	14.99
Sautéed with artichoke hearts & mushrooms; with scalloped potatoes & vegetables	

— PASTAS —

Linguine with Clam Sauce	13.99
Tossed with traditional white clam sauce; served with steamed mussels & littleneck clams	
Tuscan Chicken Pasta	13.99
Roasted mushrooms, sun dried tomatoes, kalamata olives & shallots in a delicate wine & chicken broth	
Cajun Chicken Tortellini	14.99
Blackened chicken, mushrooms, cream & cilantro over cheese tortellini	
Big Fish Shrimp Frisco	15.99
Parmesan-Panko fried shrimp & angel hair pasta tossed in a tomato-lemon butter sauce	

— MAIN PLATE SALADS —

Giant "Grilled" Caesar Salad	7.99
Crisp Romaine & grilled Romaine hearts with house made dressing, Parmesan cheese, eggplant croutons & anchovy; With Calamari 10.99 / With Chicken, Shrimp or Tuna 11.99	
Shanghai Tuna	13.99
Sesame tuna seared rare, with chilled lo mein & vegetables tossed with Asian vinaigrette	
Buffalo Shrimp Salad	10.99
Mixed greens with cantaloupe, sweet red peppers, avocado & crumbled blue cheese with peanut vinaigrette	
Chicken Cape Codder	9.99
Mixed greens, pine nuts, red onion & crumbled blue cheese tossed with raspberry vinaigrette; topped with raspberry-glazed grilled chicken breast	
Chopped Cobb Salad	9.99
Diced chicken, avocado, egg, bacon, blue cheese & tomato; choice of dressing	



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Rick Berry – General Manager • Alecia Angioletti – Executive Chef

CAUTION: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. There may be small bones or shell in some fresh fish and shellfish. Wines & various foods contain sulphites. Eating raw oysters may cause severe illness in persons with liver disease, cancer & other chronic illnesses that weaken the immune system. We are not responsible for an individual's allergic reaction to our food. If you are unsure of your risk, consult your physician. For your convenience, an automatic 18% service charge will be added to all parties of 8 or more.