



Big Water Fish Market

STARTERS

FRIED GROUPE BITES
Served with tartar and lemon.
\$16

FRIED GATOR BITES
Served aioli and lemon. \$16

FRIED CALAMARI
Served with marinara. \$13

CONCH CAKES
Served with aioli and lemon. \$16

(2) MINI CRAB CAKES
Served with spicy mayo. \$13

SMOKED FISH SPREAD
Served with crackers. \$10

* **AHI TUNA POKE**
Diced sushi grade ahi tossed in
Hawaiian poke marinade.
Served with seaweed salad. \$13

1/2 LB. SHRIMP COCKTAIL
Steamed, chilled & peeled shrimp
w/cocktail sauce \$13

PEEL-N-EAT SHRIMP
Steamed in garlic butter & old
bay. Served hot.
1/2 lb. \$13 Full lb. \$23

**STEAMED FLORIDA
CLAMS**
Served scampi style with garlic
bread.
1 dozen. \$8 2 dozen. \$15

STEAMED MUSSELS
Served with your choice of
garlic butter or marinara.
Served with garlic bread.
1 lb. \$13 2 lb. \$23

**SNOW CRAB
COCKTAIL CLAWS**
Steamed in garlic butter or fried.
\$22

* **RAW OYSTERS**
Market price.

SOUPS & SALADS

"JACKS" FISH STEW
Red based & loaded with fish,
shellfish & veggies.
Cup \$8 Bowl \$13

**NEW ENGLAND
CLAM CHOWDA**
Cup \$8 Bowl \$13

LOBSTER BISQUE
Cup \$8 Bowl \$13

CAESAR SALAD
With cherry tomatoes.
Small \$5 Large \$10
Fish Salad \$19

Shrimp Salad \$17
Crab Cake Salad \$18
Scallop Salad \$26

HOUSE SALAD
Spring mix, tomatoes, cucumbers,
pickled onions, artichokes, boiled
egg.

Small \$5 Large \$10
Fish Salad \$19
Shrimp Salad \$17
Crab Cake Salad \$18
Scallop Salad \$26

CRACKED FLORIDA STONE CRAB

Served cold with butter and
mustard sauce.
Available October 15 - May 15.
Market Price

PICK YOUR PLATE served with one side

**GRILLED OR FRIED
SHRIMP** \$16.50

CRAB CAKE \$17.50

GRILLED SCALLOPS \$26

**ALASKAN SNOW
CRAB LEGS** Market price

PICK YOUR PLATE

served with one side

**GRILLED OR
BLACKENED FISH** \$18.50
Choose an option listed below:

FRESH LOCAL CATCH

upon availability

RED GROUPE
Most common local grouper,
delicate with medium flake and
medium-light flavor.

BLACK GROUPE
Caught further offshore, very
delicate with larger flakes and
very light flavor. \$5 upcharge

SNAPPER
Very delicate and mild with
smaller flake.

HOGFISH
Our most delicate fish, has small
flakes and light flavor.
\$5 up-charge

POMPANO
Slightly firmer with small flakes
and medium-light flavor.

TRIPLE TAIL
Most describe the taste as a cross
between snapper and grouper.

MAHI MAHI
Firmer texture with medium-large
flakes and mild flavor.

AMBERJACK
Similar to mahi with larger flake
and a little more flavor.

COBIA
A lot like the amberjack with
whiter meat and lighter flavor.

FRESH IMPORTED CATCH

SALMON

SWORDFISH

CHILEAN SEABASS
Upcharge \$5

* Consuming raw or undercooked meats, seafood, or shellfish may increase your risk of food born illnesses.