



Big Water Fish Market

STARTERS

FRIED GROUPER BITES
Served with tartar and lemon.
\$17

FRIED GATOR BITES
Served aioli and lemon. \$17

FRIED CALAMARI
Served with marinara. \$14

CONCH CAKES
Served with aioli and lemon. \$17

(2) MINI CRAB CAKES
Served with spicy mayo. \$14

SMOKED FISH SPREAD
Served with crackers. \$11

* **AHI TUNA POKE**
Diced sushi grade ahi tossed in Hawaiian poke marinade.
Served with seaweed salad. \$14

1/2 LB. SHRIMP COCKTAIL
Steamed, chilled & peeled shrimp w/cocktail sauce \$14

PEEL-N-EAT SHRIMP
Steamed in garlic butter & old bay. Served hot.
1/2 lb. \$14 Full lb. \$24

STEAMED FLORIDA CLAMS
Served scampi style with garlic bread.
1 dozen. \$9 2 dozen. \$16

STEAMED MUSSELS
Served with your choice of garlic butter or marinara.
Served with garlic bread.
1 lb. \$14 2 lb. \$24

SOUPS & SALADS

"JACKS" FISH STEW
Red based & loaded with fish, shellfish & veggies.
Cup \$9 Bowl \$14

NEW ENGLAND CLAM CHOWDA
Cup \$9 Bowl \$14

LOBSTER BISQUE
Cup \$9 Bowl \$14

CAESAR SALAD
With cherry tomatoes.
Add anchovies for \$1
Small \$6 Large \$11
Fish Salad \$20

Shrimp Salad \$18
Crab Cake Salad \$19
Scallop Salad \$27

HOUSE SALAD
Spring mix, tomatoes, cucumbers, artichokes, seasonal vegetables, boiled egg.
Small \$6 Large \$11
Fish Salad \$20

Shrimp Salad \$18
Crab Cake Salad \$19
Scallop Salad \$27

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 \$17.50

CRAB CAKE \$18.50

GRILLED SCALLOPS \$27

PICK YOUR PLATE

served with one side

GRILLED OR BLACKENED FISH \$19.50
Choose an option listed below:

FRESH LOCAL CATCH

upon availability

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

BLACK GROUPER
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 \$6

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