



# Big Water Fish Market

## STARTERS

### FRIED GROUPER BITES

Served with tartar and lemon.  
\$18

### FRIED GATOR BITES

Served aioli and lemon. \$18

### FRIED CALAMARI

Served with marinara. \$15

### CONCH CAKES

Served with aioli and lemon.  
\$18

### (2) MINI CRAB CAKES

Served with spicy mayo. \$15

### SMOKED FISH SPREAD

Served with crackers. \$12

### \* AHI TUNA POKE

Diced sushi grade ahi tossed in Hawaiian poke marinade. Served with seaweed salad.  
\$15

### 1/2 LB. SHRIMP COCKTAIL

Steamed, chilled & peeled shrimp w/cocktail sauce \$15

### PEEL-N-EAT SHRIMP

Steamed in garlic butter & old bay. Served hot.  
1/2 lb. \$15 Full lb. \$25

### STEAMED FLORIDA CLAMS

Served scampi style with garlic bread.  
1 dozen. \$10 2 dozen. \$17

### 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 \$22

CRAB CAKE \$22

GRILLED SCALLOPS \$27

## CHEF'S SPECIALTIES

### O' DOLAN'S FISH-N-CHIPS

Served with fries, hush puppies or full send tots, with slaw and spicy tartar. \$22

### FRIED OYSTER BASKET

Served with fries, hush puppies or full send tots, with slaw and cocktail sauce. \$22

### \* SEARED TUNA

Seared sushi-grade ahi, sliced and served with veggies, seaweed salad, soy and wasabi. \$25

### JAY'S ISLAMORADA PICCATA

Grilled hogfish over rice and asparagus, topped with a home-made creamy lemon and caper piccata sauce. \$27

### HONG KONG HALIBUT

Grilled seabass over rice and veggies topped with a jazzed up soy sauce. \$30

### GROUPER OSCAR

Grilled Grouper over rice and asparagus topped with lump crab and bernaise. \$27

### SNAPPER SUNDOWN

Grilled snapper over veggies with sweet and spicy coconut lime sauce. \$27

### SEAFOOD STEAM POT

Shrimp, clams, mussels, crab legs, sausage, corn and potatoes. \$72

### CRAB LEGS DINNER

Served with corn and potatoes. \$ market price

### CIOPINO

Large bowl of Jacks Fish Stew topped with shrimp, clams, mussels, scallops and crab legs. \$26

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