

DRINK UP
BIG TIME FUN

COCKTAIL HOUR

Sip, Sip, Hooray!

\$5

SPIRITS

OUR SELECTION OF HOUSE LIQUORS

WINES

SHIRAZ / SPARKLING
PINOT GRIGIO / CHARDONNAY
CABERNET SAUVIGNON

BEERS

MODELO / YUENGLING
MILLER LITE / STELLA ARTOIS
MICHELOB ULTRA / GOOSE ISLAND IPA
BLUE POINT TOASTED LAGER
IVANHOE BREWING JOYLAND IPA

\$8

COCKTAILS

CORAL CRUSH

Raspberry Liquor, Vodka, Lime Juice,
Pamplemousse

SUMMER SUNDOWN

Rum, Watermelon Liquor, Lime Juice,
Peach Purée

BLUSHING ROSE

Smirnoff Vodka, Lichi-Li, Lychee puree,
Lillet Rose, Lemon Juice

TROPICAL BLISS

Gin, Mango Purée, Lemon Juice,
Peach Purée

BigFin
SEAFOOD

EAT UP

BIG TIME FLAVOR

COCKTAIL HOUR



BAR BITES

WEEKLY SLIDERS

Ask your bartender about this weeks slider

SPINACH SALAD

Candied walnuts, julienne red onions, cherry tomatoes, warm bacon vinaigrette

BIG FIN WINGS

5 wings, buffalo or Carolina BBQ sauce, celery & carrot sticks, blue cheese or ranch

JAPANESE STYLE AHI TUNA NACHOS *

Wakame, green onions, pickled onions, tobiko, cucumber, wasabi & avocado cream, sriracha

JUMBO SHRIMP COCKTAIL (4PC)

New Orleans cocktail sauce

BIG FIN'S "GOLDEN SHRIMP"

Crispy shrimp tossed in a Thai sweet chili aioli

TRUFFLE FRIES

Garlic Aioli

CLASSIC CALAMARI

Marinara sauce & aged parmesan

SALMON SASHIMI

Spicy scallion sauce, crispy carrots, daikon

ROASTED RED PEPPER HUMMUS

Vegetable crudité

CAESAR SALAD

Aged parmesan, romaine, sourdough croutons

FRIED PIRANHA FISH RIBS

Sweet & spicy peanut, lime, cilantro, mint & lemongrass sauce

OYSTERS *

Served natural or grilled with garlic & parmesan

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*We are obligated to let you know that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

BigFin
SEAFOOD