

C O C K T A I L H O U R

HAPPY HOUR EVERY DAY : 4:30PM-6:30PM

To be eligible for Happy Hour prices, a beverage must be purchased.

Only available at bar tops and cocktail areas.

DRINK UP
BIG TIME FUN

COCKTAIL HOUR

Sip, Sip, Hooray!

SPECIALTY COCKTAILS _____ 8

BLUSHING ROSE

Vodka, Lichi-Li Liqueur, Lychee Purée, Lillet Rose, Lemon Juice

FLYING DUTCHMAN

Gin, Home Made Basil Simple Syrup, Lemon Juice

THE CASTAWAY

Jalapeño-infused Tequila, Gran Gala, Watermelon Syrup, Lime Juice, & a Tajin Rim

FAVORABLE WIND

Coconut Rum, Passionfruit Liqueur, Simple Syrup, Lime Juice

EL PESCADOR

Mezcal, Grapefruit Juice, Lime Juice, Soda Water, Salt Rim

HOUSE WINES _____ 6

CHARDONNAY / PINOT GRIGIO / CABERNET SAUVIGNON / SHIRAZ

HOUSE LIQUORS _____ 8

\$1 OFF BEERS

MICHELOB ULTRA

MILLER LITE

YUENGLING

GOOSE ISLAND IPA

MODELO

STELLA ARTOIS

SAMUEL ADAM'S BOSTON LAGER

GOOSE ISLAND BEER HUG HAZY IPA

HEINEKEN 00 (NON-ALCOHOLIC)

ANGRY ORCHARD HARD CIDER

IVANHOE BREWING JOYLAND IPA

BIG STORM TROPIC PRESSURE

BLUE POINT TOASTED LAGER

CIGAR CITY FLORIDA MAN IMPERIAL DOUBLE IPA

BigFin
SEAFOOD

EAT UP

BIG TIME FLAVOR

COCKTAIL HOUR

Bar Bites

OYSTERS _____ 2

Served natural or grilled with garlic & parmesan

BAR BITES _____ 10

WEEKLY SLIDERS

Ask your bartender about this weeks slider

AHI TUNA CRUDO

Chermoula, corn tortilla chips

CRAB ARANCINI

Crab risotto fritter, rémoulade sauce, parmesan

SALT & PEPPER CALAMARI

Citrus aioli

JUMBO SHRIMP COCKTAIL (4PC)

New Orleans cocktail sauce

TRUFFLE FRIES

Garlic Aioli

BIG FIN'S "GOLDEN SHRIMP"

Crispy shrimp tossed in a Thai sweet chili aioli

CAESAR SALAD

Aged parmesan, romaine, sourdough croutons

GRILLED PIRANHA FISH RIBS

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

PEAR SALAD

Mix greens, Asian pear, goat cheese, port wine vinaigrette

SALMON SASHIMI

Dry rubbed & grilled to perfection, honey & sriracha dipping sauce

BRUSCHETTA

Tomato basil balsamic pearls, toasted ciabatta