### APPETIZERS

**OYSTERS ROCKEFELLER**
7 East Coast Oysters stuffed with spinach, tomatoes, onions, smoked bacon, Parmesan & mozzarella cheese $16.99

**LOBSTER CLAW & KNUCKLE SALAD TOWER**
New England Lobster, roasted corn, fresh basil, herb-fried tomato & balsamic syrup $15.99

**HOT BLUE CRAB DIP**
A hot dip made of Lump Blue Crab, Old Bay seasoning, 3 kinds of cheese & Sam’s spice blend. Served with toasted pita wedges. Chicks dig it $12.99

**BLACKENED, GRILLED OR FRIED CHICKEN STRIPS**
Boneless chicken breast either blackened in our iron skillet, grilled over an open flame or deep fried your choice! Served with crisp celery and our housemade bleu cheese or ranch dressing. Grilled or Open Flame $10.99 | Deep fried $9.99

**“BIG” QUESADILLAS**

### RAW BAR

**BIG SAM’S SUPER STEAMED COMBO**
12 oysters, 12 clams, 1 lb. shrimp & fresh steamed broccoli $53.99

**FRESH EAST COAST OYSTERS**
Raw or Steamed. 1/2 Dozen $11.99 | 1 Dozen $21.99 | 3 Dozen $33.99

**FRESH EASTERN SHORE CLAMS**
Raw or Steamed. 1/2 Dozen $8.99 | 1 Dozen $14.99 | 3 Dozen $34.99

**BIG SAM’S FAMOUS GULF SHRIMP**
Large Steamed Shrimp 1 Pound $23.99 | Half Pound $12.99 | 1/2 Pound Platter $65.99

**THE INLET STEAMED COMBO**
3 oysters, 3 clams, half lb. shrimp & fresh steamed broccoli $23.99

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### SOUPS & SALADS

**SHE-Crab Soup**
Our homemade she crab served with fresh local jumbo lump on top $9.99

**Hatteras Clam Chowder**
Clams, bacon, potatoes, celery & onion, in a spicy clear broth $4.99

**Sam’s Big House Salad**
Baby greens, Roma tomatoes, cucumbers, carrots, red onions & cheddar-Jack cheese $7.99
Add Chicken $6.49 | Add Crab cake $10.99

**Herb Fried Tomato & Fresh Mozzarella Salad**
With baby greens, cucumbers & red onion $12.99

**The Wedge**
Iceberg lettuce, Bermuda onions, roma tomatoes, bleu cheese crumbles and bacon, topped with a balsamic reduction $8.99

**Housemade Salad Dressings**
Buttermilk ranch, bleu cheese and balsamic vinaigrette

### SIDES

**BASIC SIDES**
4.49
Bay Fries
Mashed Potatoes & Gravy
Cole Slaw | Green Beans
Potato Salad
Charro Beans (Slow cooked with pork & spices)

**PREMIUM SIDES**
6.69
Sautéed Baby Spinach
Sautéed Vegetable Medley
Steamed Broccoli
Steamed Asparagus

**ADDITIONS**
2 oz. $1.99 | 5 oz. $2.99
Cilantro Lime
Sour Cream
Cajun Aioli
Salsa | Pico De Gallo
Extra Dressing
Extra Pita
Jalapeño | Lemons

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* Consuming raw or undercooked meat, eggs, fish, or shellfish increases your risk of food borne illness. especially if you have certain medical conditions. **Eggs, Burgers, Fish, Shellfish

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**Find us on Facebook & Instagram**
BIG BURGERS

Your choice of Grilled Chicken or a 1/2 pound Angus Burger served with lettuce, onion, and pickle chips. Choice of one Basic Side.

BACON CHEESEBURGER*
American cheese on a sesame seed bun 13.99

CHEF CLINT’S BURGER*
Grilled onions, sautéed mushrooms, herb fried tomato, & bleu cheese, topped with fresh jumbo lump crab 17.99

BLACK N’ BLEU BURGER*
Blackened in our iron skillet & topped with Bleu cheese crumbles on a sesame seed bun 12.99

THE BIG SAM’S BURGER*
On a sesame seed bun 11.99

BIG SAM’S CHEESEBURGER*
With American Cheese 12.99

SANDWICHES

All sandwiches come with choice of one basic side.

LOBSTER BLT
Lobster claw & knuckle salad with roasted corn, onion, bacon, lettuce, & tomato on toasted rosemary bread 15.99

DOUBLE MEAT STEAK N’ CHEESE SUB
With sautéed onions, peppers & mozzarella cheese on an Amoroso roll 15.99

FRIED DOLPHIN SUB
Fresh fried Atlantic Mahi with American cheese, served with tartar sauce 15.99

FRESH FISH SANDWICH*
Your choice of fresh Atlantic Mahi or Yellowfin tuna; grilled, blackened, sprinkled with lemon-pepper or fried 16.99

JUMBO LUMP CRABCAKE
100% jumbo lump blue crab & spices 26.99

JUMBO SHRIMP CAGE SANDWICH
6 oz Fresh Fish Dinner*
6 oz Grilled Atlantic Mahi Mahi 24.99
OR Blackened Chicken 18.99
With Charo beans, baby spinach, pineapple salsa & spicy chili sauce

SHRIMP POOR BOY
Fried Shrimp with lettuce, tomato, and Cajun aioli 16.99

SIGNATURE DISHES

K-38 FAJITAS
Served with peppers, onions, salsa, rice, Charo beans, peppers, onions & spices, wrapped in a flour tortilla, served with Charo beans and pico de gallo 25.99

BIG BURRITOS
Your choice of meat with cheese, rice, Charo beans, peppers, onions & spices, wrapped in a flour tortilla, served with Charo beans and pico de gallo 18.99

3 CALIFORNIA STYLE FISH TACOS
Fried flounder, red cabbage, pineapple salsa & cilantro-lime white sauce in flour tortillas; served with Charo beans 19.99

6 oz GRILLED ATLANTIC MAHI MAHI 24.99
OR BLACKENED CHICKEN 18.99
With Charo beans, baby spinach, pineapple salsa & spicy chili sauce

SHRIMP-CAKE DINNER
Two Grilled Cakes with Cajun aioli 26.99

CLASSIC DINNERS

CHESAPEAKE BAY JUMBO LUMP CRABCAKES
100% jumbo lump blue crab & spices

FRIED CLAM DINNER
Tender clam strips fried until golden brown 24.99

6 OZ FRESH FISH DINNER*
Yellowfin Tuna or Atlantic Mahi; broiled, grilled or sautéed with lemon-pepper 28.99

OWSTER DINNER
Lightly floured oysters fried until golden brown 17.99

JUMBO SHRIMP DINNER
Golden fried or broiled 24.99

BIG SAM’S INLET PLATTER
Jumbo shrimp, select oysters, lump crabcake, clam strips & Mahi all fried until golden piled high 36.99

SHRIMP-CAKE DINNER
Two Grilled Cakes with Cajun aioli 26.99

THE POUNDER
One pound meatloaf dinner, mashed potatoes, gravy & green beans 14.99

THE ABOVE DINNERS SERVED WITH YOUR CHOICE OF TWO BASIC SIDES
UPGRADE TO A PREMIUM SIDE 2.49

JUMBO SHRIMP OR CHICKEN & FOUR CHEESE PASTA
Jumbo shrimp or chicken sautéed with four cheese cream sauce over penne pasta. To die for! 26.99

STIR-FRIED VEGETABLES
Stir-fried vegetables with Charro beans 18.99

SHRIMP OR JUMBO CRABMEAT
Jumbo shrimp or crabmeat add 9.99

ROASTED MUSHROOMS
Roasted mushrooms, baby spinach, blackened spice tomato sauce. 30.99

TIKI TIME
3 PM – 7 PM EVERYDAY
.99 CLAMS & 1.59 OYSTERS
1.49 WINGS (each minimum 6)
1/2 POUND LARGE STEAMED SHRIMP 9.99
DOMESTIC BEER 3.49 EA
1.00 off Craft Beers
SELECT IMPORT BOTTLED BEER 4.59
WELL DRINKS WITH SODA 4.49
WELL DRINKS WITH JUICE 4.79

OUR SPECIALTY!
MIXED GREENS & CRABMEAT SALAD 9.99

6 OZ SESAME SEARED YELLOWFIN TUNA*
Sri-fried vegetables & roasted cashews in a soy reduction, with pickled ginger and wasabi aioli 25.99

3 SHRIMP TACOS
Soft tacos made up of diced jumbo shrimp, sautéed peppers, onions, tomatoes, & spices, with cheese, Charo beans & pico de gallo 18.99

3 BLACKENED TUNA TACOS
Fresh tuna slow cooked in a blackened spice tomato sauce. Served in hard blue corn tortillas, with lettuce, cheese, Charo beans and pico de gallo 18.99

CHICKEN & VEGETABLE PASTA
With sautéed peppers, onions, button mushrooms, baby spinach in a tomato cream sauce over penne with Parmesan 18.99

DOMESTIC BEER 3.49 EA

1.00 off Craft Beers

GULF FARMER’S MARKET 2023 Summer