

The Big Ketch is your local seafood grill that prides itself in serving only the freshest food and in the most relaxing environment. So kick back and enjoy every moment of your experience.

THE BIG KETCH

CHILL BAR



EAST COAST OYSTERS
ON THE HALF SHELL *MKT*
by the half dozen
traditional accoutrement

TUNA TATAKI 14.95
cucumber salsa / creamy soy

PEEL & EAT SHRIMP 13.95
TBK cocktail sauce

SALADS & BOWLS

TBK SMOKY CAESAR 8.95
romaine / roasted tomato / parmesan /
crushed crouton / smoked tomato caesar dressing

GREEN GODDESS 9.95
boston lettuce / field greens / cucumber / tomato /
boiled egg / feta cheese / crushed croutons /
green goddess dressing

ICEBERG FLAT WEDGE 9.95
tomato / pecan maple bacon / red onion /
toasted sunflower & pepita seeds / scallions /
hand cracked pepper / blue cheese dressing

MEDITERRANEAN BASIL QUINOA BOWL 10.95
basil quinoa / cucumber / kalamata olives / red onion /
feta cheese / tomato / marinated roasted red peppers /
lemon vinaigrette

ASIAN QUINOA BOWL 10.95
kale slaw / charred broccolini / glazed carrots /
edamame / spiced peanuts / sesame vinaigrette

<< ADD IT ON >>

Yellow Fin Tuna	12.95	Chicken	6.95
(1) Shrimp Skewer	8.95	Atlantic Salmon	9.95
Catch of the Day	9.95	Lobster	17.95
(1) Scallop Skewer	12.95		

STARTERS

CRAB & LOBSTER BISQUE by the cup/bowl 6.95 / 8.95
bluefin crab / maine lobster / sherry / cream

TBK FRESH CORN HUSHPUPPIES by the half/full dzn 3.95 / 7.95
fresh corn / green onion / remoulade

POINT JUDITH FRIED CALAMARI 11.95
sweet peppardew and banana peppers / creamy soy

SHRIMP & CRAB DIP 11.95
toasted pita chips

SMOKED FISH DIP 10.95
smoked white fish / pita chips & saltines

SMOKED SALMON TOSTADA 13.95
avocado crema, tamarind salsa, lime radish-herb salad

CRISPY FRIED SHRIMP 9.95
mango sweet chili dipping sauce

BUFFALO HOT FISH BITES 9.95
crispy fried fish, hot sauce, celery, blue cheese dressing

CHARGRILLED OYSTERS (6) *MKT*
choose either green herb-parmesan or bbq smoked chili

TBK CRAB CAKE (1) 14.95
summer salad with avocado, palm hearts, heirloom tomato,
whipped avocado crema

HANDHELDS

ALL handhelds served with choice of side / Add Applewood Smoked Bacon + 1.95

HOT BUTTERED LOBSTER ROLL 26.95
maine lobster / drawn butter / brioche roll

TBK BAJA TACOS 13.95 / 15.95
choose grilled catch of the day, fried or grilled shrimp /
grilled corn salad / kale slaw / green goddess *shrimp cod*

TBK STEAK BURGER 13.95
grilled bermuda onion / american cheese / pickles

ISLAND CHICKEN SANDWICH 12.95
caramelized pineapple / kale slaw / chipotle mayo /
brioche bun

GRILLED ATLANTIC SALMON BLT 15.95
seared salmon / pecan smoked bacon / tomato /
boston lettuce / dill tartar / toasted pullman bread

CATCH OF THE DAY SANDWICH 17.95
grilled / blackening spice / kale slaw / dill tartar /
brioche bun

FRESH KETCH

CHOOSE FRIED, BLACKENED OR GRILLED

CHOOSE LEMON HERB BUTTER, DILL TARTAR OR REMOULADE / CHOOSE ANY TWO SIDES

SEARED SCALLOPS 29.95 GULF SHRIMP 23.95 ATLANTIC SALMON 23.95 CATCH OF THE DAY *MKT*

SIGNATURE MAINSTAYS

TBK SHRIMP & GRITS 21.95
white cheddar grits / bacon / poblano peppers /
red onion / n’awlins BBQ sauce

TBK FISH –N– CHIPS 19.95
beer battered icelandic cod / french fries /
2 TBK hushpuppies / dill tartar

FETTUCCINE & CLAMS 19.95
fresh littleneck clams / white wine / crunchy breadcrumbs

ISLAND CHICKEN 18.95
two chargilled chicken thighs / caribbean rice pilaf /
grilled broccolini / caramelized pineapple

NORTH CAROLINA RAINBOW TROUT 22.95
lemon herb salsa / fresh thyme / grilled lemon /
choice of two sides

TBK CRAB CAKES (2) 29.95
summer salad with avocado, palm hearts, heirloom tomato,
whipped avocado crema

SIDES 3.95

Kale Slaw
Flash Fried Teriyaki Brussels Sprouts
Grilled Corn Salad

Carribean Rice Pilaf
Southern Style Cheddar Grits
Grilled Broccolini

French Fries
Hushpuppies (6)

Cup of Crab & Lobster Bisque +2
Greek-Feta-Tomato-Olive Salad +2
TBK Smoky Side Caesar +2

DESSERT

DARK CHOCOLATE MOUSSE 6.95
crispy chocolate pearls / whipped cream

TBK KEY LIME PIE 6.95

LIZ'S CHEESECAKE 7.95
homemade NY style / strawberry sauce

Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.

THE BIG KETCH

COCKTAILS

GALEA SANGRIA 10/40
organic red sangria from spain / seasonal fruit skewer
"Organically grown and prodcued classic red sangria with a seasonal skewer of fresh fruits. Have a glass or chilled bottle."

BASIL 8 12
bare bone vodka / basil syrup / giffard grapefruit / fresh basil
"Evolution of the TBK favorite, more refresing than the orignal, balanced with fruity citrus and aromatic basil."

YACHT CLUB MULE 11
bare bone vodka / fever tree ginger beer / strawberry basil
"Our mule with a seasonal twist...strawberry and ginger... a touch spicy and a touch sweet."

THE FROJITO 11
bacardi rum / mint syrup / fresh lime juice
"A crisp, clean, refreshing frozen mojito; perfect for a beach party."

SMOKE & FIRE MARGARITA 13
xicaru mezcal / el jimador blanco tequila / house citrus sour / charred chili honey / smoked salt rim
"Our new Smoke & Fire Margarita with the addition of serrano honey syrup, builds complexity with the perfect level of heat & sweet."

BUCKHEAD BETTY 12
blackberry puree / st. germain / bare bone vodka / sparkling wine
"A timeless twist on a TBK favorite, more refreshing and flavorful than the original, mixed with a blackberry puree and aromatic elderflower. "

THE ROYAL KETCH 14
plymouth gin / dolin vermouth / blue cheese olives / lemon twist
"This is a classic martini that is softer and easier to drink than you might think! This vermouth forward martini is perfect for seafood, stirred not shaken and garnished with blue cheese olives and a long lemon twist. "

COCO BEACH PARTY 13
vida pressed coconut water / orgeat / rhum agricole / molasses rum / pineapple juice
"The new and improved version of a Pina Colada. This low cal, light, refreshing cocktail is sure to be a crowd pleaser."

PASSION PALOMA 12
el jimador blanco tequila / passion fruit / grapefruit juice / house citrus sour
"Enjoy this easy drinking grapefruit-passionfruit version of the classic Paloma."

BUBBLES & ROSE

La Marca Prosecco *Trevisio, Italy* 10/38
fresh and clean with notes of lemon, ripe citrus, green apple and touches of grapefruit

Fabre en Provence *Cotes de Provence, Rosé, France* 10/38
a vibrant blend of syrah, cinsault, and grenache; the calcareous terrior lends a spicy minerality to the wine with aromas or rose and raspberry, and tasting note of strawberry and white peach

Prince de Richemont Brut *Vin de France, France* 9/34
fine, persistent bubbles, white fruit & floral notes with lingering hints of citrus

WHITE WINE

Chateau Ste. Michelle Riesling *Columbia Valley, Washington* 9/34
crisp apple aromas and flavors with subtle mineral notes

Stella Pinot Grigio *Sicily, Italy* 9/34
vibrant fresh pear and citrus flavors with balanced yet zesty acidity

Fernlands Sauvignon Blanc *Marlborough, New Zealand* 11/44
bright and lifted with quintessential marlborough aromatics, fragrances of lime leaf and lemon supercede a delicate thread of citrus blossom

The Ned Sauvignon Blanc *Marlborough, New Zealand* 13/50
delightfully fresh aromas of ripe citrus, passionfruit, and green apple lead into a palate of honeydew melon with herbal highlights; the vivid fruit flavors dance on a seam of lively marlborough acidity, flowing into a long lasting finish

Willowbrook Chardonnay *California* 9/34
a crispy, citrusy acidity and flavors of honey and stone fruit, the decadent, creamy finish is focused and refrehsing with subtle hints of butterscotch, tropical fruits and hazelnut

Frei Brothers Chardonnay *Sonoma County, California* 11/38
rich and golden in color with notes of pear, peach and citrus

Raeburn Chardonnay *Russian River Valley, California* 13/49
white pear, apple and nectarines complemented with vanilla and hints of warm crème brulee

RED WINE

Meiomi Pinot Noir *Monterey County, California* 13/50
aromas of ripe berries, fresh cranberry, candy apple, and malted vanilla, beautifully layered, with a slight earthiness and sweet oak finish

J Black Pinot Noir *Sonoma County, California* 10/38
aromatic notes of black pepper, spice, cherry and black tea

Amalaya Malbec *Salta, Argentina* 9/34
flavors of red fruit, spice and hints of vanilla, delicate, lingering finish

The Spanish Quarter Cabernet Sauvignon-Tempranillo *Northeast, Spain* 9/34
full and silky palate reveals layers of juicy ripe berry fruit, dark chocolate and a touch of sweet oak on the finish

Educated Guess Cabernet Sauvignon *Napa Valley, California* 15/58
rich and ripe with flavors of juicy blackberry and cherry fruit, creamy milk chocolate, with a toasty, lingering, oak finish

BOTTLED/CANNED BEER

Bell's Two Hearted Ale	7.00
Budweiser	5.00
Miller Lite	5.00
Corona Extra	6.00
Corona Light	6.00
Michelob Ultra	5.50
Guinness Cans	8.00
O'Douls	4.00
Lagunitas IPA	6.00
Urban Tree Cider <GF>	8.00
Yuengling Lager	5.00
High Noon	6.00



EVERY MONDAY KIDS EAT FREE
one free kids meal for each adult entree purchase

TUESDAY 1/2 OFF ALL WINE
EVERY THURSDAY LIVE MUSIC ON THE PATIO

DRAFT BEER

Bud Light	5.00
Blue Moon Belgian White	6.50
Stella Artois	7.00
Sweetwater 420	6.00
Monday Night Seasonal Draft	MKT
TBK Local & Seasonal Drafts	MKT

BEVERAGES

2.50
Coke / Diet Coke / Coke Zero Sugar
Sprite / Lemonade / Ginger Ale / Iced Tea

Fiji Water	3.00
San Pellegrino Sparkling Water 750ml	4.95