

STARTERS

🦞 **BROILED BABY SEAFOOD CAKES (4)** 13.95
with crab, shrimp & scallops over a light lobster sauce

BIG FISH BRUSCHETTA 14.95
Grilled homemade garlic bread served with plum tomato, onion, garlic, basil & EVOO

“**FLASH-FRIED**” **ALASKAN COD BITES** 9.95
Hand breaded & "flash fried" with tartar sauce

GRILLED “CHARCOAL” SHRIMP -OR-
“FLASH-FRIED” SHRIMP 10.95
Served with melted butter or cocktail sauce

“**FLASH-FRIED**” **VIRGINIA OYSTERS** 16.95
Hand breaded and served w/tartar sauce

MIDDLE NECK CLAMS 13.95
Steamed in a garlic wine broth and served with garlic bread

🦞 “**FLASH-FRIED**” **CALAMARI** 13.95
with marinara & homemade mustard sauce

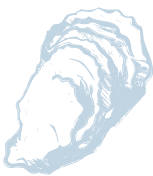
SHRIMP & VEGETABLE SPRING ROLLS 11.95
Served with Hawaiian dipping sauce

SMOKED SALMON NAPOLEON 14.95
Served with fried wontons, wasabi and Hawaiian BBQ glaze

BIG FISH OYSTERS ROCKEFELLER
(6) 15.95 (12) 29.95
With a touch of Sambuca & served with lemon

BIG FISH BAKED OYSTERS
(6) 15.95 (12) 29.95
With wild mushrooms, smoked Gouda, bacon and rosemary

HOMEMADE GARLIC BREAD 3.95



COLD SEAFOOD TOWER

38.95 (serves 2-4) | 69.95 (serves 4-6)

Choice of one Sushi Roll, 4 oz. Chilled Maine Lobster Tail, 3 Chef’s Choice Raw Oysters, 3 Raw Clams, 1/2 dozen Steamed Gulf Shrimp, Seaweed Salad, Cocktail Sauce & Mustard Sauce

View our Daily Special Sheet for more Raw Bar options!

SALADS

SOUTHERN FRIED CHICKEN SALAD 18.95
hand breaded fried chicken tenders, spring mix, romaine, tomatoes, carrots, cheddar cheese, buttermilk garlic ranch

HOUSE spring mix, tomato, gorgonzola, walnuts, maple walnut vinaigrette 9.95

CAESAR crisp romaine, fresh Parmesan cheese, house baked garlic croutons, homemade Caesar dressing using pasteurized eggs 9.95

BIG FISH spring mix, romaine, carrots, tomatoes, cheddar, buttermilk garlic ranch 9.95

CHOPPED romaine, carrots, tomatoes, corn, cucumbers, buttermilk garlic ranch 9.95

GOAT CHEESE spring mix, romaine, aged goat cheese, toasted pecans, roasted red peppers, raspberry vinaigrette 9.95

SPINACH bacon, mushrooms, eggs, gorgonzola, warm apple cider vinaigrette 9.95

THE WEDGE iceberg lettuce, tomatoes, gorgonzola, bacon, buttermilk garlic ranch 9.95

ARUGULA toffee pecans, dried cranberries, Parmesan, lemon thyme vinaigrette 9.95

GREEK spring mix, romaine, tomatoes, cucumbers, onions, feta, kalamata olives, pepperoncini, Greek vinaigrette 9.95

TOP ANY SALAD ABOVE WITH...

5 OZ. GRILLED CHICKEN (available Blackened)+5.95

CHARCOAL SHRIMP SKEWER (1)+9.95 or (2)+17.95

CHESAPEAKE MARYLAND CRAB CAKE +17.95

8 OZ. FRESH MARKET “CATCH OF THE DAY” MP

Choose a fish off the "board" and we will serve it over any of our delicious large salads.

POT ‘O MUSSELS 14.95



Fresh steamed Bouchot Mussels from the cold, pristine waters of Prince Edward Island, Canada. Served with garlic toast.

ADD CLASSIC HAND-CUT SALTED FRIES +\$2

SPICY DIABLO • GARLIC WINE
DIJON CREAM • THAI CURRY & COCONUT
ANDOUILLE SAUSAGE & SAFFRON

ADD TO ANY ENTRÉE - **GRILLED SHRIMP** 8.95 | **SCALLOP SKEWER** 13.95 | **CRAB CAKE** 17.95

FLASH-FRIED SEAFOOD

“FLASH-FRIED” TEXAS GULF SHRIMP

Hand breaded to order served with cocktail sauce and choice of two sides

“FLASH-FRIED” CHESAPEAKE BAY OYSTERS

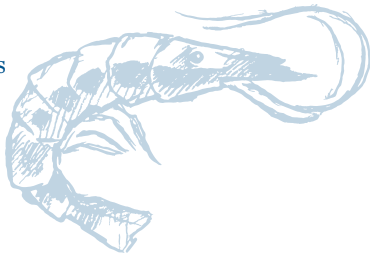
Hand breaded to order with tartar sauce and choice of two sides

“FLASH-FRIED” DAY BOAT JERSEY SCALLOPS

Hand breaded to order served with tartar sauce and choice of two sides

🦞 “FLASH FRIED” SEAFOOD COMBO

Hand breaded shrimp, scallops and oysters with tartar sauce and choice of two sides



23.95

31.95

31.95

32.95

SIGNATURE PASTA DISHES

🦞 SPECIAL LOBSTER PASTA

39.95

Pan seared shrimp, scallops, and lobster meat in a creamy tomato sauce with asparagus over linguini

BIG SEAFOOD OF THE DAY

29.95

Linguine served with shrimp, scallops, clams, and mussels tossed in our homemade lobster sauce

BIG SHRIMP PENNE

22.95

Large shrimp sautéed with mushrooms, spinach, sundried tomatoes and fresh basil tossed in our light homemade lobster sauce

BIG FISH CIOPPINO

29.95

Linguine with shrimp, scallops, clams, mussels & fresh fish in a light tomato broth with garlic bread

LAND & SEA

BIG SHRIMP

26.95

Large "flame grilled" shrimp sprinkled with Mike’s famous char-seasoning served over saffron rice and choice of one side

MOM’S MEATLOAF

Fresh traditional loaf of ground veal served over mashers with homemade demi-glaze and choice of one side

BIG FISH JAMBALAYA

Traditional spicy sauce with chicken, shrimp, crawfish and andouille sausage served over saffron rice and choice of one side

SIRLOIN & SHRIMP

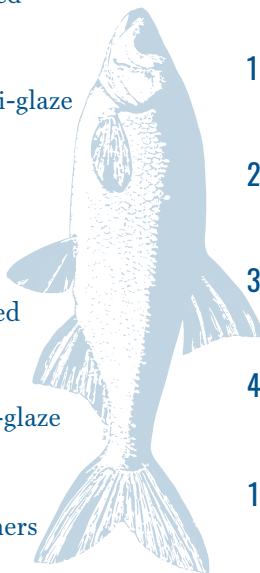
8 oz. grilled center cut angus sirloin steak and our grilled charcoal shrimp served with homemade demi-glaze with choice of two sides

🦞 **BIG FILET**

8 oz. pan seared center cut angus beef filet over mashers with homemade demi-glaze and your choice of one side...**WITH A JUMBO LUMP CRAB CAKE...65.95**

BIG CHICKEN

Coleman’s all-natural organic marinated grilled double breast served over mashers with your choice of one side



16.95

23.95

31.95

48.95

18.95

SANDWICHES

All served on a homemade brioche bun with salted fries.

“FLASH-FRIED” ALASKAN COD SANDWICH 17.95

Hand breaded, crispy Alaskan Cod filet with lettuce, tomato, pickle, and a side of tartar sauce

BIG CHICKEN SANDWICH 15.95

Coleman’s all-natural organic double breast with American cheese, bacon, lettuce, tomato, and pickle

OLD FASHIONED CHOP HOUSE

BACON CHEESEBURGER 14.95

Fresh ground Angus with lettuce, tomato, pickle, bacon, and American cheese

Little Fish

MENU 9.95 EACH

Under 12 only, please.

PASTA OR PASTA/MEATBALLS

CHICKEN TENDERS OR FRIED FISH FINGERS

MEATLOAF | HOT DOG

GRILLED TUNA OR GRILLED SALMON

FRIED SHRIMP

Includes a choice of one side (except for pasta) and a scoop of ice cream!

HOMEMADE SIDES 3.95

SALTED FRIES • MASHERS • NEVA’S POTATOES • COLE SLAW • CREAMED SPINACH • SWEET POTATO MASHERS
MUSHROOMS • STEWED TOMATOES • SAUTÉED SPINACH • SAFFRON RICE • DAILY FRESH VEGGIE



Check out our Daily Special Sheet for available whole lobster sizes flown in fresh from Maine for your dinner tonight!



Signifies a Big Fish Favorite.



BIG FISH GRILL
DINNER

We reserve the right to include 18% gratuity to all tables of 6 or more.

DEAR GUESTS WITH ALLERGIES,

We care tremendously about your safety. Our from-scratch kitchen includes an active bakery, and nuts, wheat, and dairy products are used in a wide range of recipes. We strongly recommend individuals with severe allergies susceptible to cross-contact do not dine in the restaurant as we cannot guarantee your safety. For less severe allergies, allow our servers to recommend a dish that does not contain your allergen(s). Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially with individuals with certain medical conditions.

GENERAL MANAGER | REBECCA UNDERWOOD KITCHEN MANAGER | RAUL GOMEZ

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