



PRIVATE DINING



THE COVE

Big Fish Grill Rehoboth's private dining space in a bright, airy setting!
Perfect for holiday parties, cocktail parties and rehearsal dinners.

SEATING CAPACITY	80 Guests
STANDING CAPACITY	100 Guests

TIKI ROOM

SEATING CAPACITY	60 Guests
STANDING CAPACITY	100 Guests

MAIN BAR

SEATING CAPACITY	35 Guests
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HALF TIKI

SEATING CAPACITY	30 Guests
STANDING CAPACITY	40 Guests



LUNCH PACKAGES

Available during lunch hours

Plated Hot Lunch

Option #1 - \$29 per person*

Entrée Selections (choose five)

Crab Cake Entrée

*Our jumbo lump crab cake (1),
homemade tartar, two sides*

Fish & Chips

*Beer battered catfish with shoestring fries
and coleslaw, homemade tartar sauce*

Big Fish Seafood Pasta

*Fresh fish and shellfish in a light tomato
broth with homemade garlic toast*

Grilled or Caramelized Salmon

*Grilled salmon topped with Dijon cream sauce
and caramelized salmon topped with
shaved parm; two sides*

Flash-Fried Oyster Po' Boy

*Hand breaded Chesapeake Bay oysters,
l,t,p, remoulade, Nicky roll*

Grilled Marinated Chicken Sandwich

*Coleman's all-natural, chicken breast, American
cheese, bacon, l,t,p, toasted brioche bun*

Angus Steak House

Bacon Cheeseburger

*Fresh ground chuck, American cheese,
bacon, l,t,p, toasted brioche bun*

Hand-Breaded and

Flash Fried Jumbo Shrimp

homemade cocktail sauce, two sides

Topped Big Fish Salad

*Choose one of our fresh tossed salads
and top it with grilled chicken, grilled
shrimp skewer or grilled salmon*

Blackened Shrimp

-or- Chicken Fajitas

*Sautéed onions, peppers, black bean salsa,
pico de gallo, warm tortillas*

Delmarvelous Combo

*Flash-fried oysters &
chicken salad, one side*

Homemade Sides

Neva's Potatoes • Homemade Coleslaw • Seasonal Fresh Veggie
Sautéed Spinach • Saffron Rice • Salted Fries • Stewed Tomatoes

Fresh Baked Cookies or Brownies (table share)

Add-Ons

Add a Tossed Salad | \$8 per person • Add 8 oz. Homemade Soup | \$8.95 per person

Add Homemade Cake or Pie | \$4 per person

Add Table Share Appetizers

Big Fish Bruschetta w/homemade garlic bread | \$8 per person • Calamari | \$8 per person

Spinach & Artichoke Dip | \$6 per person

*Prices are per person. 20% gratuity will be added to the final bill total.

Menu items & prices are subject to change.

Plated Hot Lunch

Option #2 - \$36 per person*

Table Share or Stationary Appetizers *(choose two)*

Big Fish Bruschetta *w/homemade garlic toast* • Smoked Tuna Dip Platter • Mezze Platter
Blackened Chicken Quesadillas • Crudités Platter • Deviled Eggs
Spinach & Artichoke Dip *w/fresh tortilla chips*
Tossed Big Fish Salad • Jamaican Jerk Chicken Skewers

Entree Selections *(choose five)*

Crab Cake Entrée

Our jumbo lump crab cake (1) served with homemade tartar and two sides

Fish & Chips

Beer battered catfish with shoestring fries and coleslaw served with homemade tartar sauce

Big Fish Seafood Pasta

Fresh fish and shellfish in a light tomato broth with homemade garlic toast

Grilled or Caramelized Salmon

Grilled salmon is topped with Dijon cream sauce and caramelized salmon is topped with shaved parm; both are served with two sides

Hand-Breaded and

Flash Fried Jumbo Shrimp

homemade cocktail sauce, two sides

Grilled Day Boat Scallop Skewer

saffron rice with teriyaki glaze, one side

Topped Big Fish Salad

Choose one of our fresh tossed salads and top it with grilled chicken, grilled shrimp skewer or grilled salmon

Blackened Shrimp

-or- Chicken Fajitas

Sautéed onions, peppers, black bean salsa, pico de gallo, warm tortillas

Delmarvelous Combo

Flash-fried oysters & chicken salad, one side

Oven Roasted 8 oz. Sirloin

Served medium rare in a homemade wild mushroom demi-glaze

Homemade Sides

Neva's Potatoes • Homemade Coleslaw • Seasonal Fresh Veggie
Sautéed Spinach • Saffron Rice • Salted Fries • Stewed Tomatoes

Fresh Baked Cookies or Brownies *(table share)*

Add a Small Tossed Salad | \$8 per person • Add 8 oz. Homemade Daily Soup | \$9 per person

Add Crab Cake | \$12 per person • Add Homemade Cake or Pie | \$4 per person

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Sandwich Lunch Buffet

\$29 per person* • Minimum of 50 guests

Sandwich & Wrap Selections (choose four)

Homemade Shrimp Salad Sandwich

*Served on a toasted croissant with
spring mix, tomato, pickle, red onion*

Turkey Club

*Oven roasted turkey breast, bacon, lettuce,
tomato and mayo on wheat bread*

Harvest Turkey

*Oven roasted turkey breast, lettuce, tomato, mayo,
French Brie and fig jam on wheat bread*

Big Fish Club

*Oven roasted turkey, ham, lettuce, tomato,
and Dijon mustard on wheat bread*

Chicken Salad

*Homemade chicken salad, spring mix,
tomato, pickle, red onion, wheat bread*

Slow Roasted Sirloin Club

*Medium rare sirloin,
French baguette w/spring mix,
provolone, tomato, horsey sauce*

Mushroom Panini

*Marinated portabella, spinach,
mozzarella, roasted red peppers
and basil on toasted ciabatta*

Crispy Baja Chicken Wrap

*Crispy chicken tenders, romaine,
Baja sauce, Monterey Jack cheese*

Blackened Shrimp Burrito

*Blackened shrimp, pico de gallo,
avocado, rice and black beans,
Baja sauce*

Homemade Sides (choose one)

Mediterranean Pasta Salad • Homemade Coleslaw • Potato Salad

Herb Pasta Salad • Greek Orzo Salad • Broccoli Salad

Asian Noodle Salad • Kettle Cooked Chips • Cucumber & Tomato Salad

Neva's Potatoes • Mac & Cheese • Daily Fresh Vegetable

Fresh Baked Cookies or Brownies

Add a Small Tossed Salad | \$8 per person • Add 8 oz. Homemade Daily Soup | \$9 per person

Add an Additional Side | \$4 per person • Add Homemade Cake or Pie | \$4 per person

*Prices are per person. 20% gratuity will be added to the final bill total.

Menu items & prices are subject to change.

Buffet Hot Lunch

\$34 per person* • Minimum of 50 guests

Table Share or Stationary Appetizers (choose three)

Big Fish Bruschetta *w/homemade garlic toast* • Domestic Cheese Platter • Mezze Platter
Blackened Chicken Quesadillas • Hand-Breaded and Flash-Fried Calamari *w/homemade sauces*
Crudités Platter • Deviled Eggs • Spinach & Artichoke Dip *w/fresh tortilla chips*

Entree Selections (choose three)

Big Fish Shrimp Penne
*Jumbo sautéed shrimp, fresh spinach, mushrooms,
sundried tomatoes and basil served over penne
tossed in a light lobster sauce*

Penne Bolognese
homemade bolognese sauce

Blackened Mahi-Mahi
with pico de gallo & lemon cream

Oven Roasted Sirloin
*Served medium rare in a homemade
wild mushroom demi-glaze*

Chicken Marsala
*Sliced chicken breast topped
with our homemade Marsala sauce*

Cheese Tortellini
*Shrimp, spinach, homemade
vodka cream sauce, Parmesan cheese*

Grilled or Caramelized Salmon
*Grilled salmon topped with Dijon
cream sauce, and caramelized salmon
topped with shaved parm*

Jumbo Lump Crab Cakes +\$5
*homemade with our house recipe
imperial sauce, homemade tartar sauce*

Lemon Rosemary Chicken
*Sautéed chicken breast with lemon
rosemary white wine sauce*

Parmesan Crusted Pork Loin
homemade demi-glaze

Homemade Sides (choose two)

Neva's Potatoes • Homemade Coleslaw • Seasonal Fresh Veggie • Sweet Potato Mashers
Sautéed Spinach • Saffron Rice • Pasta Salad • Salted Fries • Stewed Tomatoes
Sautéed Mushrooms • Mac & Cheese

Homemade Dessert (choose two)

Bread Pudding • Key Lime Pie • Double Chocolate Cake

*Prices are per person. 20% gratuity will be added to the final bill total.
Menu items & prices are subject to change.

DINNER PACKAGES



DELAWARE'S

FISH

BIG F

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...STER SANDW
...yland oyste
...che bun
...HRIMP SALAD S
...house recipe dres
...ant
...CHICKEN SALAD SANDW
...white meat, l.t.p., red onion,
...breaded Alaskan Cod, homema
...-FRIED" ALASKAN COD SANDW
...PAN SEARED ALASKAN COD SANDW
...field greens, roasted red
...garlic herb mayo, wh
...BLACKENED SC
...field gre
...GAS

Plated Dinner

Option #1 - \$39 per person*

Table Share or Stationary Appetizers (choose two)

Big Fish Bruschetta *w/homemade garlic toast* • Crudites Platter

Blackened Chicken Quesadillas • Hand-Breaded and Flash-Fried Calamari *w/homemade sauces*

Spinach & Artichoke Dip *w/fresh tortilla chips* • Jamaican Jerk Chicken Skewers

Salt Air Goat Cheese Spread *with homemade Parmesan crackers*

Soup & Salad

(choose one soup -and- one salad)

House Salad

*spring mix, walnuts, tomatoes,
gorgonzola, maple walnut vinaigrette*

Caesar Salad

*romaine, garlic croutons,
shredded Parm, housemade
Caesar dressing*

Seasonal Chowder

Seasonal Bisque

Entree Selections (choose four)

Sliced Filet Medallions

w/horsey sauce, two sides

Marinated & Grilled Chicken Breasts

*all-natural marinated &
grilled double breast, two sides*

Jumbo Lump Crab Cakes +\$5

*house made imperial sauce,
homemade tartar sauce, two sides*

Blackened Catfish

*with seasoned rice & beans,
one side, and Baja sauce*

Fried Shrimp

hand breaded, homemade cocktail sauce, two sides

Grilled or Caramelized Salmon

*grilled with lemon Dijon cream, caramelized
with shaved Parmesan cheese, two sides*

Shrimp Penne

*jumbo shrimp, mushrooms, spinach,
sundried tomatoes, fresh basil,
light homemade lobster sauce*

Jambalaya

*traditional spicy sauce, chicken, shrimp,
crawfish, andouille sausage, saffron rice*

Sides (choose four)

Neva's Potatoes • Cole Slaw • Big Fish Mashers

Hand Cut Fries • Daily Fresh Veggie

Sautéed Mushrooms • Saffron Rice

Stewed Tomatoes

Sweet Potato Mashers

Dessert

Key Lime Pie

Double Chocolate Cake

Add-Ons Add a Shrimp Skewer | \$10 per person • Add Crab Cake | \$15 per person

*Prices are per person. 20% gratuity will be added to the final bill total.

Menu items & prices are subject to change.

Plated Dinner

Option #2 - \$50 per person*

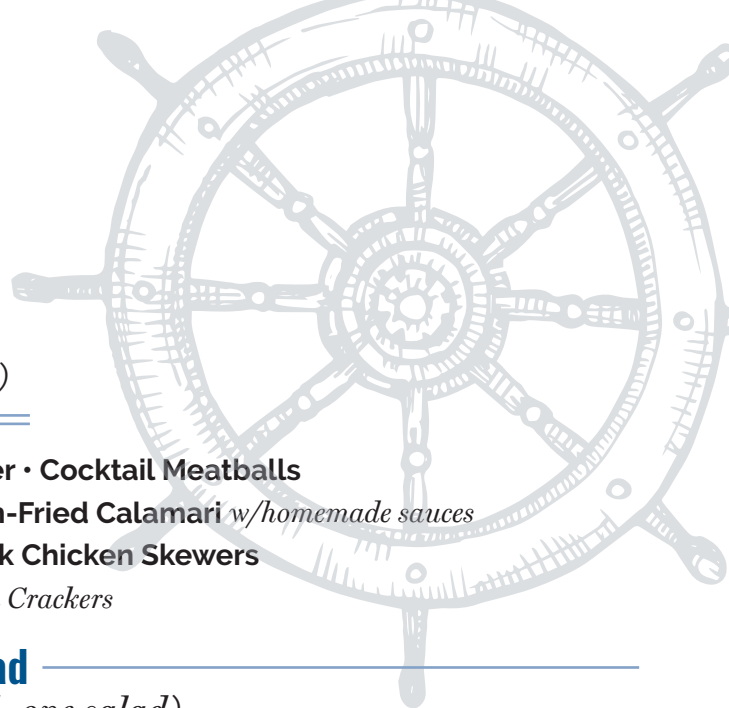


Table Share or Stationary Appetizers *(choose two)*

Big Fish Bruschetta *w/homemade garlic toast* • Crudites Platter • Cocktail Meatballs
Blackened Chicken Quesadillas • Hand-Breaded and Flash-Fried Calamari *w/homemade sauces*
Spinach & Artichoke Dip *w/fresh tortilla chips* • Jamaican Jerk Chicken Skewers
Salt Air Herbed Goat Cheese Spread *w/Homemade Parmesan Crackers*

Soup & Salad

(choose one soup -and- one salad)

House Salad

*spring mix, walnuts, tomatoes,
gorgonzola, maple walnut vinaigrette*

Caesar Salad

*romaine, garlic croutons,
shredded Parm, housemade
Caesar dressing*

Seasonal Chowder

Seasonal Bisque

Entree Selections *(choose four)*

Sliced Filet Medallions

horsey sauce, two sides

Grilled or Caramelized Salmon

*grilled with Dijon cream sauce, caramelized
with shaved Parmesan, two sides*

Jumbo Lump Crab Cakes

*homemade with our house recipe imperial sauce,
homemade tartar sauce, two sides*

Fish & Chips

beer battered, two sides, tartar sauce

Shrimp Penne

*jumbo shrimp, mushrooms, spinach, sundried tomatoes,
fresh basil, light homemade lobster sauce*

Broiled Combo

*catfish, scallops, and a stuffed shrimp
with tartar sauce, two sides*

Sides *(choose four)*

Neva's Potatoes • Cole Slaw • Big Fish Mashers • Hand Cut Fries
Daily Fresh Veggie • Sautéed Mushrooms • Saffron Rice • Stewed Tomatoes
Sweet Potato Mashers

Dessert

Double Chocolate Cake • Key Lime Pie

Add-Ons

to any entree

Add 8 oz. Filet Dinner | + \$15 per person • Add Crab Cake | \$15 per person

Add Shrimp Skewer | \$15 per person

*Prices are per person. 20% gratuity will be added to the final bill total.

Menu items & prices are subject to change.



Plated Dinner

Option #3 - \$70 per person*

Table Share or Stationary Appetizers (choose four)

Big Fish Bruschetta w/homemade garlic toast • Jamaican Jerk Chicken Skewers
Blackened Chicken Quesadillas • Hand-Breaded and Flash-Fried Calamari w/homemade sauces
Spinach & Artichoke Dip w/fresh tortilla chips • Mushroom Crostini • Oyster Rockefeller
Gulf Shrimp Cocktail • Crudités Platter • Domestic Cheese Platter
Salt Air Herbed Goat Cheese Spread w/Homemade Parmesan Crackers

Soup & Salad

(choose one soup -and- one salad)

House Salad

spring mix, walnuts, tomatoes,
gorgonzola, maple walnut vinaigrette

Caesar Salad

romaine, garlic croutons,
shredded Parm, housemade
Caesar dressing

Seasonal Chowder

Seasonal Bisque

Entrée Selections (choose four)

Jumbo Lump Crab Cakes

homemade with our house recipe
imperial sauce, homemade tartar sauce

Pan Seared 8 oz. Filet +\$10

demi-glaze, two sides

Pecan Crusted Halibut

tropical fruit salsa, two sides

Stuffed Flounder

topped with crab imperial, lobster sauce, two sides

Crab Cake & 4 oz. Lobster Tail

tartar sauce, melted butter, two sides

Ultimate Big Fish Combo

shrimp skewer, scallop skewer,
beef tip skewer, and a jumbo lump
crab cake, two sides

Cioppino

shrimp, scallops, clams, mussels,
fresh fish, linguine, light tomato
broth, garlic bread

Special Lobster Pasta

linguine, shrimp, scallops, lobster meat,
creamy tomato sauce, asparagus

Sides (choose four)

Neva's Potatoes • Cole Slaw • Big Fish Mashers • Hand Cut Fries
Daily Fresh Veggie • Sautéed Mushrooms • Saffron Rice • Stewed Tomatoes
Sweet Potato Mashers

Dessert (choose two)

Double Chocolate Cake • Key Lime Pie • Coconut Cream Pie

*Prices are per person. 20% gratuity will be added to the final bill total.
Menu items & prices are subject to change.

Buffet Dinner

\$55 per person* • Minimum of 50 guests

Table Share or Stationary Appetizers *(choose two)*

Big Fish Bruschetta w/homemade garlic toast • **Chicken Quesadillas** • **Jerk Chicken Skewers**
Blackened Chicken Quesadillas • **Crab & Asparagus Flatbread Pizza**
Domestic Cheese Platter • **Mushroom Crostini** • **Crudites Platter**
Salt Air Herbed Goat Cheese Spread w/Homemade Parmesan Crackers

Soup & Salad

(choose one soup -and- one salad)

House Salad

*spring mix, walnuts, tomatoes,
gorgonzola, maple walnut vinaigrette*

Caesar Salad

*romaine, garlic croutons,
shredded Parm, housemade
Caesar dressing*

Seasonal Chowder

Seasonal Bisque

Entrée Selections *(choose three)*

Shrimp Penne

*jumbo shrimp, mushrooms, spinach,
sundried tomatoes, fresh basil, light
homemade lobster sauce*

Blackened Mahi-Mahi

topped with lemon cream, two sides

Marinated & Grilled Chicken

with lemon rosemary jus, two sides

Crab Mac & Cheese

homemade recipe with seasoned breadcrumbs

Grilled or Caramelized Salmon

*grilled with Dijon cream sauce, caramelized with
shaved Parmesan cheese, two sides*

Cioppino

*shrimp, scallops, clams, mussels,
fresh fish, linguine, light tomato
broth, garlic bread*

Cheese Tortellini

*with homemade vodka sauce,
spinach, chicken, Parmesan cheese*

Add an additional entrée for \$5/person.

SIDES

(choose three)

Neva's Potatoes • **Big Fish Mashers**
Stewed Tomatoes • **Saffron Rice**
Sautéed Mushrooms • **Sweet Potato Mashers**
Daily Fresh Veggie

DESSERT

(choose two)

Double Chocolate Cake
Key Lime Pie
Bread Pudding

*Prices are per person. 20% gratuity will be added to the final bill total.
Menu items & prices are subject to change.



**COCKTAIL PARTY/
HEAVY APPETIZERS**

Cocktail Party Platters

(P) Passed Appetizer | (S) Stationary Appetizer

Charcuterie & Dips

Mezze Platter (S)

The perfect party appetizer! Hummus, olives, dolmas, cubed feta, roasted red peppers, marinated artichoke hearts, a rotating selection of assorted meats and cheeses, sliced cucumbers, toasted chickpeas, fresh goat cheese, dried figs and Salt Air Parmesan crackers.

Serves 15-20 for \$75

Salt Air Goat Cheese Herb Spread (S)

A complimentary hors d'oeuvre at Salt Air has become a great hit at any event. Served with Salt Air Parmesan crackers.

32 oz. dip - \$60 | 48 oz. dip - \$85

Artisan Table (S)

Assorted artisan cheeses, charcuterie, fresh baked breads & crackers, fresh & dried fruits

\$12 per person

Tuna Poke (S) MKT\$

Sticky Rice, Edamame, Seaweed Salad, Avocado, Spicy Mayo, Sesame Seeds

Gulf Shrimp Cocktail Platter (P) or (S)

Our succulent steamed 16/20 Wild Gulf Shrimp, peeled and deveined, served with our homemade cocktail sauce.

3 lb. Platter - \$105

5 lb. Platter - \$165

Jumbo Lump Crab Dip (S)

Our classic recipe with fresh jumbo lump crab & capers topped with melted cheddar & served with French bread crostini.

Serves 8-10 (2 lb.) \$115

Serves 10-15 (4 lb.) \$220

Spinach & Artichoke Dip (S)

Our homemade spinach & artichoke dip topped with melted jack cheese & served with tortilla chips, salsa, and sour cream.

Serves 15-20 (5 lb.) \$80

Smoked Tuna Dip (S)

Our homemade smoked tuna dip with crackers & cocktail sauce is perfect for casual gatherings.

Serves 8-10 (3 lb.) \$50

Serves 15-20 (5 lb.) \$70

Blackened Chicken

Quesadillas (P) or (S)

Served with Baja sauce, black bean salsa & bruschetta tomatoes.

8 quesadillas - \$85

Hot Platters

Jamaican Jerk Chicken Skewers (P)

Marinated in our homemade Jamaican jerk seasoning w/pineapple Hoisin sauce & grilled pineapple.

25 ct \$65 | 50 ct \$125

Scallops Wrapped in Bacon (P)

Fresh, dry-packed scallops wrapped with Applewood bacon & served with Hoisin sauce.

25 pc • \$110 | 50 pc • \$200

Big Fish Chicken Wings (S)

Naked or tossed in Buffalo, Hawaiian BBQ or Honey Tabasco sauce served with fresh celery & buttermilk garlic-blue cheese dip.

10 lb. Platter \$125

Wild Mushroom Crostini (P) or (S)

Mushrooms, smoked Gouda, Swiss, Applewood smoked bacon & fresh rosemary served on crostini baked to a crispy golden brown.

25 pc - \$45 | 50 pc - \$80

Whole Side of Salmon (S)

Choose Grilled or Caramelized, Lemon Herb Roasted, or Thai Chili Glazed

Big Fish Salmon marinated in O.J. & teriyaki, then cold smoked, served grilled or caramelized with toast points, capers, chopped egg, diced red onion & honey mustard.

Serves 10-15 for \$105

Baked Oysters (P)

wild mushrooms, smoked Gouda, bacon & rosemary

25 pc - \$100

Beverage Service

At Big Fish Grill, we have a great wine & beer list that has been crafted by our team. Please inquire about viewing our available libations and selecting bar service for your event.

Beer, wine & cocktails are charged by consumption unless otherwise noted.

Restaurant Policies - Private Events

20% gratuity will be added to the final itemized bill prior to applying deposit.

A minimum number of guaranteed guests is required 5 days prior to the date of your event. At the conclusion of your event, we will charge for the number of guests you guaranteed or the actual number of guests in attendance, whichever is greater.

- Cancellation must be received 10 business days (Mon-Fri) prior to the date of your scheduled event.
- Big Fish Grill is not responsible for any lost or stolen personal property.
- It is strictly prohibited for any host or guest to take extra food & beverage off premises at the conclusion of their event.
- The menus & pricing within this packet are subject to change based upon availability & seasonality.

CONTACT

To book your event or inquire for more information, please contact:

Valeria Mares

Southern Events Coordinator

302.227.3707

valeria.maresgutierrez@atlasrestaurantgroup.com

