



## 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.

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<b>SEATING CAPACITY</b>	80 Guests
<b>STANDING CAPACITY</b>	100 Guests

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## TIKI ROOM

<b>SEATING CAPACITY</b>	60 Guests
<b>STANDING CAPACITY</b>	100 Guests

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## MAIN BAR

<b>SEATING CAPACITY</b>	35 Guests
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## HALF TIKI

<b>SEATING CAPACITY</b>	30 Guests
<b>STANDING CAPACITY</b>	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

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

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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**

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# DINNER PACKAGES



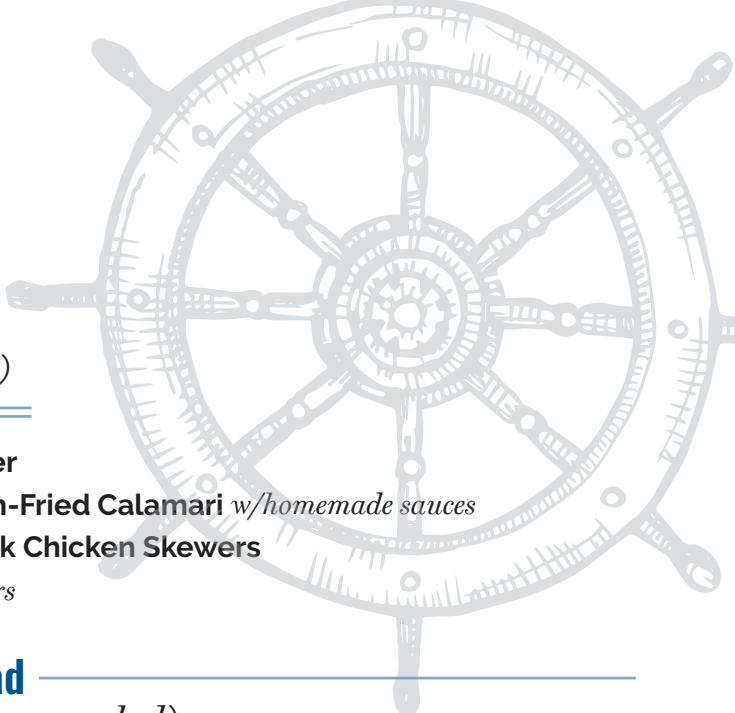
DELAWARE'S  
**FISH**  
REHOBOTH BEACH  
DELAWARE

WITH RICE  
TOMATOES  
BIG G

STER SANDWICH  
Island oysters  
SHRIMP SALAD SANDWICH  
house recipe dressing  
CHICKEN SALAD SANDWICH  
white meat, lettuce, red onion,  
baked brioche bun  
"FRIED" ALASKAN COD SANDWICH  
white meat, lettuce, red onion,  
baked brioche bun  
"PAN SEARED" ALASKAN COD SANDWICH  
field greens, roasted red pepper, garlic herb mayo, white  
baked brioche bun  
BLACKENED SALMON SANDWICH  
field greens, garlic herb mayo, white  
baked brioche bun

# 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, homemade 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**

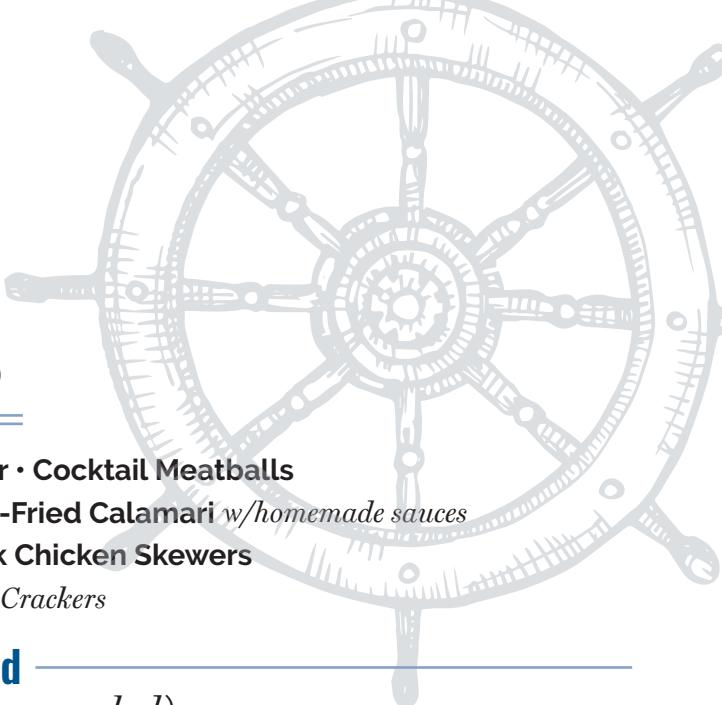
**Add-Ons** Add a Shrimp Skewer | \$10 per person • Add Crab Cake | \$15 per person

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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

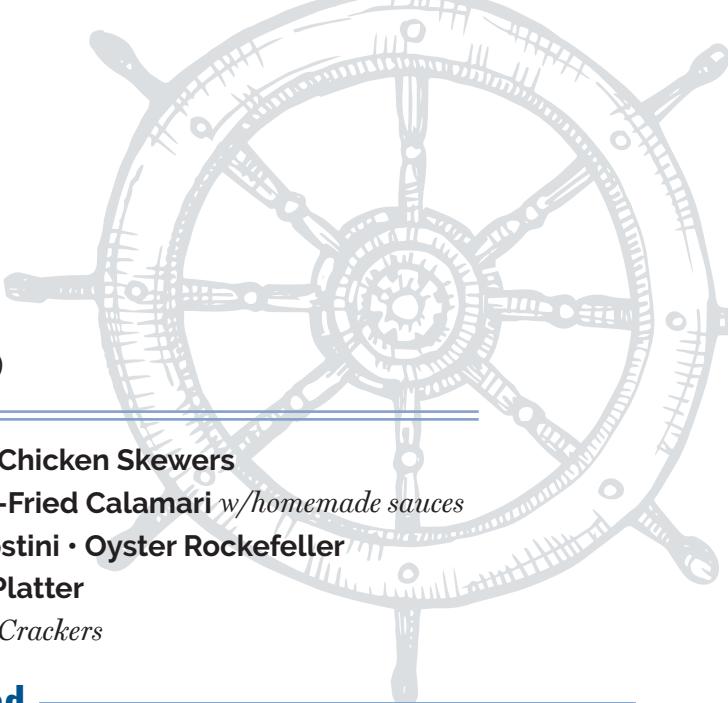
**Add Shrimp Skewer** | \$15 per person

\*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, homemade 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, homemade 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*

## 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**

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## Beverage Service

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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.

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## Restaurant Policies - Private Events

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**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](mailto:valeria.maresgutierrez@atlasrestaurantgroup.com)

