



PLATED LIGHT LUNCH

\$19/person*

SANDWICH SELECTIONS

(please choose five)

Homemade Shrimp Salad Sandwich

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

Angus Bacon Cheddar Burger

Served on a toasted brioche bun with lettuce, tomato, pickle and one side

Pan Seared or Hand Breaded, Flash Fried Alaskan Cod Sandwich

*Fried cod sandwich is served on a toasted brioche bun with lettuce,
tomato, pickle, tarter and one side, pan seared cod sandwich is served
on wheat bread with spring mix, roasted red peppers,
grilled onions and roasted garlic and herb aioli*

Homemade Chicken Salad Sandwich

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

Turkey Club

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

Marinated and Grilled Chicken Sandwich

*Served on a toasted brioche bun with
bacon, cheddar, lettuce, tomato, pickle and one side*

Hand Breaded and Flash Fried Oyster Sandwich

*Served on a toasted brioche bun with lettuce,
tomato, pickle, tartar and one side*

Carolina Pulled Pork Sandwich

*Smoked, pulled pork tossed in our
homemade Carolina BBQ sauce and served with one side*

Slow Roasted Sirloin Club

*Medium rare sirloin, wheat bread w/spring mix,
provolone, tomato, horsey sauce & one side*

HOMEMADE SIDES

Neva's Potatoes · Homemade Cole Slaw

Seasonal Fresh Veggie · Sautéed Spinach

Saffron Rice · Pasta Salad · Salted Fries · Stewed Tomatoes

FRESH BAKED COOKIES, BROWNIES OR BARS *(table share)*

+ADD A SMALL TOSSED SALAD | \$4. +ADD 8 OZ. HOMEMADE SOUP | \$6.75

+ADD 4 OZ. HOMEMADE SOUP | \$4 +ADD HOMEMADE CAKE OR PIE | \$3

**Menu includes non-alcoholic beverages Prices are per person. 20% gratuity
will be added on to the final bill total. Prices are subject to change.*

PLATED HOT LUNCH ENTRÉE #1

\$22/person*

ENTRÉE SELECTIONS

(please choose five)

Crab Cake Entrée

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

Fish and Chips

*Beer battered cod with shoestring fries and cole slaw
served with homemade tartar sauce*

Big Fish Seafood Pasta

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

Hand Breaded and Flash Fried Seafood Combo

Shrimp, scallops and Alaskan cod w/salted fries, slaw and tartar

Fish, Shrimp or Chicken Tacos

*Blackened or flash fried w/ homemade pico, mixed cabbages,
Baja sauce, flour tortillas and beans with rice*

Grilled or Caramelized Salmon

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

Hand Breaded and Flash Fried Jumbo Shrimp

Served with homemade cocktail sauce and two sides

Grilled Day Boat Scallop Skewer

Served over saffron rice with teriyaki glaze and one side

Topped Big Fish Salad

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

Balsamic Glazed Bruschetta Chicken Breast

*Marinated and grilled chicken breast topped with bruschetta tomatoes,
Parmesan cheese and balsamic glaze served with two sides*

Grilled Beef Tips Skewers

Served with homemade demi glaze and two sides

HOMEMADE SIDES

Neva's Potatoes · Homemade Cole Slaw

Seasonal Fresh Veggie · Sautéed Spinach

Saffron Rice · Pasta Salad · Salted Fries · Stewed Tomatoes

FRESH BAKED COOKIES, BROWNIES OR BARS

+ADD A SMALL TOSSED SALAD | \$4. **+ADD 8 OZ. HOMEMADE SOUP | \$6.75**
+ADD 4 OZ. HOMEMADE SOUP | \$4 **+ADD HOMEMADE CAKE OR PIE | \$3**

**Menu includes non-alcoholic beverages Prices are per person. 20% gratuity
will be added on to the final bill total. Prices are subject to change.*

PLATED HOT LUNCH ENTRÉE #2

\$28/person*

TABLE SHARE OR STATIONARY APPETIZERS

(please choose one)

Big Fish Bruschetta w/Homemade Garlic Toast
Hand Breaded and Flash Fried Calamari w/Homemade Sauces
Shrimp and Vegetable Spring Rolls w/Hawaiian BBQ Dipping Sauce
Spinach and Artichoke Dip w/Fresh Tortilla Chips

ENTRÉE SELECTIONS

(please choose five)

Crab Cake Entrée

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

Fish and Chips

*Beer battered cod with shoestring fries and cole slaw
served with homemade tartar sauce*

Big Fish Seafood Pasta

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

Hand Breaded and Flash Fried Seafood Combo

Shrimp, scallops and Alaskan cod w/salted fries, slaw and tartar

Grilled or Caramelized Salmon

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

Hand Breaded and Flash Fried Jumbo Shrimp

Served with homemade cocktail sauce and two sides

Grilled Day Boat Scallop Skewer

Served over saffron rice with teriyaki glaze and one side

Balsamic Glazed Bruschetta Chicken Breast

*Marinated and grilled chicken breast topped with bruschetta tomatoes,
Parmesan cheese and balsamic glaze served with two sides*

Grilled Beef Tips Skewers

Served with homemade demi glaze and two sides

HOMEMADE SIDES

Neva's Potatoes · Homemade Cole Slaw · Seasonal Fresh Veggie
Sautéed Spinach · Saffron Rice · Pasta Salad · Salted Fries
Stewed Tomatoes

HOMEMADE DESSERT

Carrot Cake · Key Lime Pie · Double Chocolate Cake

*Menu includes non-alcoholic beverages Prices are per person. 20% gratuity
will be added on to the final bill total. Prices are subject to change.*

COLD LUNCH BUFFET

\$20/person*

(minimum of 40 guests)

SANDWICH & WRAP SELECTIONS

(please 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

Divine Swine

Sliced ham, arugula, French Brie and fig jam on French bread

Harvest Turkey

*Oven roasted turkey breast, lettuce, tomato, mayo,
French Brie and cranberry chutney on French Bread*

Big Fish Club

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

Slow Roasted Sirloin Club

Medium rare sirloin, wheat bread w/spring mix, provolone, tomato, horsey sauce

Mushroom Panini

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

Homemade Tuna Salad Sandwich

Served on a toasted croissant with spring, mix, tomato, red onion and pickles

California Club

*Oven roasted turkey, pepper Jack cheese, avocado, spinach, egg,
tomato and roasted garlic and herb mayo on wheat bread*

Cold Smoked Whiskey Lox Sandwich,

Wheat toast, spring mix, avocado, and horsey sauce

Chicken Cobb Wrap

Chicken, egg, blue cheese, romaine, tomato, bacon, egg, mayo

HOMEMADE SIDES

(please choose three)

Mediterranean Pasta Salad · Homemade Cole Slaw

Potato Salad · Goat Cheese Pesto Pasta Salad · Herbed Pasta Salad

Greek Orzo Salad · Broccoli Salad · Cauliflower Salad · Asian Noodle Salad ·

Quinoa Taboulleh · Kettle Cooked Chips · Cucumber Tomato Salad

HOMEMADE DESSERT

(please choose one)

Fresh Baked Cookies · Chocolate Brownies · Pecan Bars · Lemon Bars

S'mores Brownies · Key Lime Bars · Candy Bar Bites

Gluten Free Espresso Torts

+ADD HOMEMADE SOUP | \$6.75 +ADD HOMEMADE CAKE OR PIE | \$3

*Menu includes non-alcoholic beverages Prices are per person. 20% gratuity
will be added on to the final bill total. Prices are subject to change.*

BUFFET HOT ENTRÉE LUNCH #1

\$25/person*

ENTRÉE SELECTIONS

(please choose three)

Carolina Pulled Pork

Smoked and pulled pork tossed in our homemade Carolina BBQ sauce

Big Fish Jambalaya

Sautéed chicken, shrimp, crawfish and andouille sausage in a traditional spicy sauce served over saffron rice

Oven Roasted Turkey Breast

Served with homemade turkey gravy

Grilled or Caramelized Salmon

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

Big Fish Seafood Cakes

Shrimp, crab and scallops blended with our house recipe Imperial sauce and served with homemade cocktail sauce

Parmesan Crusted Chicken Breast

Served over penne with homemade marinara and parm cheese

Penne Bolognese

Penne tossed with our homemade veal Bolognese sauce and topped with parm cheese

Balsamic Glazed Bruschetta Chicken Breast

Marinated and grilled chicken breast topped with bruschetta tomatoes, parm cheese and balsamic glaze served with two sides

Oven Roasted Honey Glazed Ham

Served with Dijon mustard and mayo

HOMEMADE SIDES

(please choose three)

Neva's Potatoes · Homemade Cole Slaw

Seasonal Fresh Veggie · Mac & Cheese · Big Fish Mashers

Saffron Rice · Pasta Salad · Fresh Tossed Salads

Stewed Tomatoes · Sautéed Mushrooms

FRESH BAKED COOKIES, BROWNIES OR BARS

+ADD 4 OZ. HOMEMADE SOUP | \$6.75 +ADD HOMEMADE CAKE OR PIE | \$3

**Menu includes non-alcoholic beverages Prices are per person. 20% gratuity will be added on to the final bill total. Prices are subject to change.*

BUFFET HOT ENTRÉE LUNCH #2

\$32/person*

TABLE SHARE OR STATIONARY APPETIZERS

Big Fish Bruschetta w/Homemade Garlic Toast
Hand Breaded and Flash Fried Calamari w/Homemade Sauces
Shrimp and Vegetable Spring Rolls w/Hawaiian BBQ Dipping Sauce
Spinach and Artichoke Dip w/Fresh Tortilla Chips

ENTRÉE SELECTIONS

(please 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

Parmesan Crusted Pork Loin

Served with homemade demi glaze

Cashew Crusted Alaskan Cod

Served with Myers coconut rum sauce

Big Fish Seafood Pasta

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

Oven Roasted Sirloin

Served medium rare in homemade wild mushroom demi glaze

Chicken Marsala

Sliced chicken breast topped with our homemade Marsala sauce

Seafood Alfredo

Sautéed baby shrimp, scallops with fresh broccoli tossed in homemade Alfredo and served over penne

Grilled or Caramelized Salmon

Grilled salmon is topped with lemon cream and Dijon cream and caramelized salmon is topped with shaved parm

Big Fish Seafood Cakes

Shrimp, crab and scallops blended with our house recipe Imperial sauce and served with homemade cocktail sauce

HOMEMADE SIDES

(please choose three)

Neva's Potatoes · Homemade Cole Slaw · Seasonal Fresh Veggie
Sautéed Spinach · Saffron Rice · Pasta Salad · Salted Fries
Stewed Tomatoes · Sautéed Mushrooms · Sweet Potato Mashers

HOMEMADE DESSERT

(please choose two)

Carrot Cake · Key Lime Pie · Double Chocolate Cake

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