

STARTERS

🦞 **BROILED BABY SEAFOOD CAKES (4)** 13.95
Crab, shrimp & scallops, light lobster sauce

BIG FISH BRUSCHETTA 14.95
Garlic bread, plum tomato, onion, garlic, basil & EVOO

“FLASH-FRIED” ALASKAN COD BITES 13.95
Hand breaded, homemade tartar sauce

GRILLED “CHARCOAL” SHRIMP -OR- “FLASH-FRIED” SHRIMP 10.95
Melted butter or homemade cocktail sauce

“FLASH-FRIED” VIRGINIA OYSTERS 16.95
Hand breaded, homemade tartar sauce

MIDDLE NECK CLAMS 13.95
Garlic wine broth, garlic bread

🦞 **“FLASH-FRIED” CALAMARI** 14.95
Marinara & homemade mustard sauce

BIG FISH STYLE SPINACH DIP 10.95
Artichokes, spinach, sour cream, salsa, tortilla chips

SHRIMP & VEGETABLE SPRING ROLLS 12.95
Hawaiian dipping sauce

SMOKED SALMON NAPOLEON 14.95
Fried wontons, wasabi and Hawaiian BBQ glaze

BIG FISH OYSTERS ROCKEFELLER (6) 15.95 (12) 29.95
A touch of Sambuca, lemon

BIG FISH BAKED OYSTERS (6) 18.95 (12) 36.95
Wild mushrooms, smoked Gouda, bacon and rosemary

HOMEMADE GARLIC BREAD 3.95



COLD SEAFOOD TOWER

41.95 (serves 2-4) | 75.95 (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...

10 OZ. GRILLED CHICKEN (available Blackened) +9.00


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

PICK A SAUCE:

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

TEXAS GULF SHRIMP

Hand breaded, homemade cocktail sauce, two sides

CHESAPEAKE BAY OYSTERS

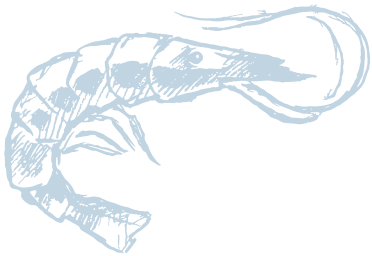
Hand breaded, homemade tartar sauce, two sides

DAY BOAT JERSEY SCALLOPS

Hand breaded, homemade tartar sauce, two sides

🦞 SEAFOOD COMBO

Hand breaded shrimp, scallops and oysters, homemade tartar sauce, two sides



23.95

31.95

31.95

32.95

SIGNATURE PASTA DISHES

🦞 SPECIAL LOBSTER PASTA

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

39.95

BIG SEAFOOD OF THE DAY

Linguine, shrimp, scallops, clams & mussels, homemade lobster sauce

29.95

PARMESAN TILAPIA

Creamy basil pesto, bow tie pasta

27.95

BIG SHRIMP PENNE

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

23.95

BIG FISH CIOPPINO

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

31.95

LAND & SEA

BIG SHRIMP

“Flame grilled” shrimp, Mike’s famous char-seasoning, saffron rice, one side

MOM’S MEATLOAF

Traditional ground veal meatloaf, mashers, homemade demi glaze, one side

BIG FISH JAMBALAYA

Traditional spicy sauce, chicken, shrimp, crawfish, andouille sausage, saffron rice, one side

SIRLOIN & SHRIMP

8 oz. pan seared center cut Angus sirloin steak, grilled charcoal shrimp, homemade demi-glaze, two sides

🦞 BIG FILET

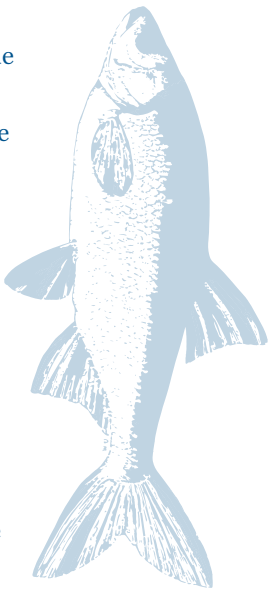
8 oz. pan seared center cut Angus beef filet, mashers, homemade demi-glaze, one side...WITH A JUMBO LUMP CRAB CAKE...64.95

BIG CHICKEN

Coleman’s all-natural marinated & grilled double breast, mashers, one side

PARMESAN CRUSTED SCALLOPS

Italian breadcrumbs, marinara, veggie risotto, one side



26.95

16.95

24.95

35.95

49.95

18.95

30.95

SANDWICHES

All served on a homemade brioche bun with salted fries.

“FLASH-FRIED” ALASKAN COD SANDWICH 20.95

Hand breaded, crispy Alaskan cod fillet, lettuce, tomato, pickle, homemade tartar sauce

BIG CHICKEN SANDWICH 15.95

Coleman’s all-natural marinated & grilled double breast, American cheese, bacon, lettuce, tomato, pickle

OLD FASHIONED CHOP HOUSE

BACON CHEESEBURGER 15.95

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

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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