

STARTERS

🦞 **BROILED BABY SEAFOOD CAKES (4)** 10.95  
with crab, shrimp & scallops over a light lobster sauce

**BIG FISH BRUSCHETTA** 9.95  
Grilled homemade garlic bread served with plum tomato, onion, garlic, basil & EVOO

“**FLASH-FRIED**” **ALASKAN COD BITES** 8.95  
Hand breaded & "flash fried" with tartar sauce

**GRILLED “CHARCOAL” SHRIMP -OR-**  
**“FLASH-FRIED” SHRIMP** 9.95  
Served with melted butter or cocktail sauce

“**FLASH-FRIED**” **VIRGINIA OYSTERS** 11.95  
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** 11.95  
with marinara & homemade mustard sauce

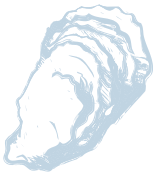
**SHRIMP & VEGETABLE SPRING ROLLS** 11.95  
Served with Hawaiian dipping sauce

**SMOKED SALMON NAPOLEON** 12.95  
Served with fried wontons, wasabi and Hawaiian BBQ glaze

**BIG FISH OYSTERS ROCKEFELLER**  
(6) 14.95 (12) 28.95  
With a touch of Sambuca & served with lemon

**BIG FISH BAKED OYSTERS**  
(6) 14.95 (12) 28.95  
With wild mushrooms, smoked Gouda, bacon and rosemary

**HOMEMADE GARLIC BREAD** 2.95



COLD SEAFOOD TOWER

32.95 (serves 2-4) | 60.95 (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** 14.95  
hand breaded fried chicken tenders, spring mix, romaine, tomatoes, carrots, cheddar cheese, buttermilk garlic ranch

**HOUSE** spring mix, tomato, gorgonzola, walnuts, maple walnut vinaigrette 6.95

**CAESAR** crisp romaine, fresh Parmesan cheese, house baked garlic croutons, homemade Caesar dressing using pasteurized eggs 6.95

**BIG FISH** spring mix, romaine, carrots, tomatoes, cheddar, buttermilk garlic ranch 6.95

**CHOPPED** romaine, carrots, tomatoes, corn, cucumbers, buttermilk garlic ranch 6.95

**GOAT CHEESE** spring mix, romaine, aged goat cheese, toasted pecans, roasted red peppers, raspberry vinaigrette 6.95

**SPINACH** bacon, mushrooms, eggs, gorgonzola, warm apple cider vinaigrette 6.95

**THE WEDGE** iceberg lettuce, tomatoes, gorgonzola, bacon, buttermilk garlic ranch 6.95

**ARUGULA** toffee pecans, dried cranberries, Parmesan, lemon thyme vinaigrette 6.95

**GREEK** spring mix, romaine, tomatoes, cucumbers, onions, feta, kalamata olives, pepperoncini, Greek vinaigrette 6.95

TOP ANY LARGE SALAD ABOVE WITH...

+**GRILLED CHICKEN** (available Blackened) 15.95

+**CHARCOAL SHRIMP SKEWER (1)** 15.95 **or (2)** 21.95

+**CHESAPEAKE MARYLAND CRAB CAKE** 28.95

+**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.

BIG FISH GRILL  
DINNER

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

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 6.95 | SCALLOP SKEWER 8.95 | CRAB CAKE 19.00

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**

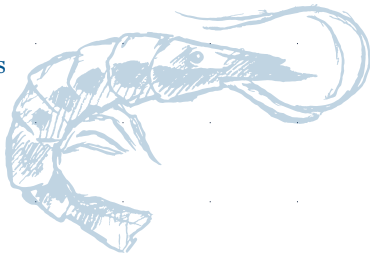
Hand breaded to order with tartar sauce and choice of two sides

“**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



22.95

24.95

24.95

25.95

SIGNATURE PASTA DISHES

🦞 **SPECIAL LOBSTER PASTA**

29.95

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

**BIG SEAFOOD OF THE DAY**

24.95

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

**BIG SHRIMP PENNE**

19.95

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

**BIG FISH CIOPPINO**

24.95

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

LAND & SEA

**BIG SHRIMP**

20.95

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

**MOM’S MEATLOAF**

16.95

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

**BIG FISH JAMBALAYA**

19.95

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

**SIRLOIN & SHRIMP**

26.95

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**

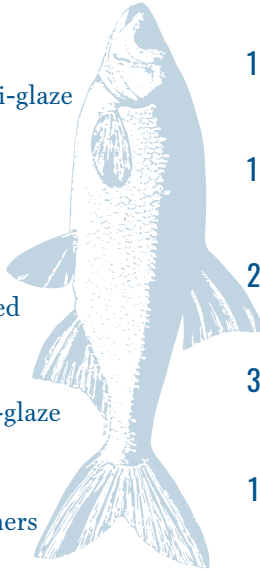
34.95

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...54.95**

**BIG CHICKEN**

16.95

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



SANDWICHES

All served on a homemade brioche bun with salted fries.

“**FLASH-FRIED**” **ALASKAN COD SANDWICH** 14.95

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

**BIG CHICKEN SANDWICH** 13.95

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

🦞 **BIG “FISH OF THE DAY” SANDWICH** 19.95

Choose any fish off the Big Fish Board and we’ll serve it with lettuce, tomato, pickle, and tartar sauce

**OLD FASHIONED CHOP HOUSE BACON CHEESEBURGER** 14.95

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

Little Fish  
MENU

Under 12 only, please.

**PASTA OR PASTA/MEATBALLS** 5.95/6.95

**CHICKEN TENDERS OR FRIED FISH FINGERS** 6.95

**MEATLOAF** 5.95 | **HOT DOG** 5.95

**GRILLED TUNA OR GRILLED SALMON** 10.95

**FRIED SHRIMP** 8.95 | **CRAB CAKE** 21.95

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.



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 MANAGERS - REBECCA UNDERWOOD KITCHEN MANAGER - RAUL GOMEZ

20298 COASTAL HIGHWAY - REHOBOTH BEACH, DE - 302.227.FISH - BIGFISHGRILL.COM