



# Plated Light Lunch

\$25 per person\*

## Sandwich Selections *(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

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

### Homemade Chicken Salad Sandwich

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

### Blackened Salmon Sandwich

*Field greens, horsey sauce, whole wheat bread*

### 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*

### Flash-Fried Shrimp -or- Oyster Po' Boy

*Hand-breaded fried shrimp -or- oysters on a torpedo roll with lettuce, tomato, pickle, and remoulade sauce*

## Homemade Sides

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

## Fresh Baked Cookies or Brownies *(table share)*

Add 8 oz. Homemade Soup | \$8.95 per person

Add Homemade Cake or Pie | \$4 per person

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



# Plated Hot Lunch Entrée Menu

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 cod 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*

### Hand-Breaded and Flash-Fried Seafood Combo

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

### Fish, Shrimp or Chicken Tacos

*Pan seared, blackened or flash-fried  
w/ homemade pico, fresh cabbage, Baja sauce,  
flour tortillas, and beans with rice*

### Grilled or Caramelized Salmon

*Grilled salmon topped with Dijon cream sauce  
and caramelized salmon 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*

### Balsamic-Glazed

### Bruschetta Chicken Breast

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

### 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*

### Chef's Pizza & Salad

*Daily homemade pizza and choice of salad*

## Homemade Sides

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

## Fresh Baked Cookies or Brownies (table share)

**Add a Small Tossed Salad | \$5 per person • Add 8 oz. Homemade Soup | \$8.95 per person**

**Add Homemade Cake or Pie | \$4 per person**

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will be added to the final bill total. Prices are subject to change.



# Plated Hot Lunch Entrée Menu

Option #2  
\$32 per person\*

## Table Share or Stationary Appetizers (choose one)

**Big Fish Bruschetta** w/homemade garlic toast • **Smoked Tuna Dip Platter** • **Mezze Platter**  
**Deviled Eggs** • **Shrimp & Vegetable Spring Rolls** w/Hawaiian BBQ sauce  
**Spinach & Artichoke Dip** w/fresh tortilla chips • **Tossed Big Fish Salad** • **Crudites Platter**  
**Mushroom Crostini** • **Chicken Quesadilla** • **Jamaican Jerk Chicken Skewers**  
**Fresh Fruit Platter**

## Entree Selections (choose five)

### Crab Cake Entrée

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

### Fish & Chips

*Beer battered cod 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*

### Hand-Breaded and Flash-Fried Seafood Combo

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

### Fish, Shrimp or Chicken Tacos

*Pan seared, blackened or flash-fried w/ homemade pico, freshcabbage, Baja sauce, flour tortillas & beans with rice*

### 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*

### Balsamic-Glazed Bruschetta Chicken Breast

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

### 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*

### Chef's Pizza & Salad

*Daily homemade pizza and choice of salad*

## Homemade Sides

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

## Fresh Baked Cookies or Brownies

**Add a Small Tossed Salad | \$5 per person** • **Add 8 oz. Homemade Soup | \$8.95 per person**

**Add Homemade Cake or Pie | \$4 per person**

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# Sandwich Lunch Buffet

\$26 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*

### 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 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*

### Homemade Tuna Salad Sandwich

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

### 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*

### 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 two)

Mediterranean Pasta Salad • Homemade Coleslaw • Potato Salad  
Pesto Pasta Salad • Herb Pasta Salad • Greek Orzo Salad • Broccoli Salad  
Cauliflower Salad • Asian Noodle Salad • Kettle Cooked Chips  
Cucumber & Tomato Salad • Fresh Tossed Salad • Neva's Potatoes • Mac & Cheese

## Fresh Baked Cookies & Brownies

Add 8 oz. Homemade Soup | \$8.95 per person • Add an Additional Side | \$4 per person

Add Homemade Cake or Pie | \$4 per person

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# Buffet Hot Entrée Lunch Menu

Option #1 - \$34 per person\* • Minimum of 50 guests

## Entrée Selections (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 sliced with homemade turkey gravy*

### Grilled or Caramelized Salmon

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

### Big Fish Seafood Cakes

*Shrimp, crab and scallops blended with our house recipe Imperial sauce*

### Chicken Piccata

*Served over penne with homemade piccata sauce and Parmesan 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*

### Shrimp Penne

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

### Cashew Crusted Alaskan Cod

*With Myers coconut rum sauce*

### Cheese Tortellini

*With sliced chicken, spinach and homemade vodka cream sauce*

### Sliced Sirloin

*Slow roasted sirloin served in homemade demi-glaze*

## Homemade Sides (choose two)

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

## Key Lime Pie | Carrot Cake | Double Chocolate Cake

Add an Additional Side | \$4 per person • Add 8 oz. Homemade Soup | \$8.95 per person

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# Buffet Hot Entrée Lunch Menu

Option #2 - \$37 per person\* • Minimum of 50 guests

## Table Share or Stationary Appetizers (choose two)

**Big Fish Bruschetta** w/homemade garlic toast • **Domestic Cheese Platter** • **Mezze Platter**  
**Blackened Chicken Quesadillas** • **Hand-Breaded and Flash-Fried Calamari** w/homemade sauces  
**Shrimp & Vegetable Spring Rolls** w/Hawaiian BBQ sauce • **Crudités Platter** • **Deviled Eggs**  
**Spinach & Artichoke Dip** w/fresh tortilla chips • **Tossed Big Fish Salad** • **Fresh Fruit Platter**

## 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*

**Parmesan Crusted Pork Loin**  
*Served with homemade demi-glaze*

**Cashew Crusted Alaskan Cod**  
*Served with Myers coconut rum sauce*

**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**  
*With chicken or shrimp, spinach and homemade vodka cream sauce*

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

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

**Balsamic-Glazed Bruschetta Chicken Breast**  
*Marinated and grilled chicken breast topped with bruschetta tomatoes, parm cheese and balsamic 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** • **Creamed Spinach**

## Homemade Dessert (choose two)

**Carrot Cake** • **Key Lime Pie** • **Double Chocolate Cake**

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