

PLATED LIGHT LUNCH

\$22/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

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 | \$7.95

+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

\$26/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 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

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 salmon, grilled sirloin, 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 Coleslaw

Seasonal Fresh Veggie · Sautéed Spinach

Saffron Rice · Pasta Salad · Salted Fries · Stewed Tomatoes

FRESH BAKED COOKIES OR BROWNIES

+ADD A SMALL TOSSED SALAD | \$4. +ADD 8 OZ. HOMEMADE SOUP | \$7.95

+ADD HOMEMADE CAKE OR PIE | \$3

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PLATED HOT LUNCH ENTRÉE #2

\$32/person*

TABLE SHARE OR STATIONARY APPETIZERS

(please choose one)

- Big Fish Bruschetta w/Homemade Garlic Toast
- Fruit Platter · Crudité Platter · Tuna Dip Platter
- Shrimp and Vegetable Spring Rolls w/Hawaiian BBQ Dipping Sauce
- Spinach and Artichoke Dip w/Fresh Tortilla Chips
- Mushroom Crostini · Chicken Quesadilla · Jamaican Jerk Chicken Skewers
- Fresh Tossed Big Fish Salad

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 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

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 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

HOMEMADE DESSERT (please choose two)

- 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.



SANDWICH LUNCH BUFFET

\$25/person*

(minimum of 50 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 fig jam on French 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, 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

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 (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

Tabouleh · Kettle Cooked Chips · Cucumber Tomato Salad

Neva's Potatoes · Mac & Cheese

HOMEMADE DESSERT (please choose one)

Chocolate Cake · Carrot Cake · Key Lime Pie

+ADD HOMEMADE SOUP | \$7.95

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BUFFET HOT ENTRÉE LUNCH #1

\$32/person*

(minimum of 50 guests)



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 sliced 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

Shrimp Penne

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

Sliced Sirloin

Slow roasted sirloin served in homemade demi-glace

HOMEMADE SIDES

(please choose two)

Neva's Potatoes · Homemade Cole Slaw · Sweet Potato Mashers

Seasonal Fresh Veggie · Mac & Cheese · Big Fish Mashers

Saffron Rice · Pasta Salad · Fresh Tossed Big Fish Salads

Stewed Tomatoes · Sautéed Mushrooms

KEY LIME PIE – CHOCOLATE CAKE – CARROT CAKE

+ADD 4 OZ. HOMEMADE SOUP | \$7.95 +ADD AN ADDITIONAL SIDE | \$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

\$35/person*

(minimum of 50 guests)



TABLE SHARE OR STATIONARY APPETIZERS

(please choose two)

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

Domestic Cheese Platter · Crudité Platter · Fresh Tossed Big Fish Salad

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

Oven Roasted Sirloin

Served medium rare in a 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

Lemon Rosemary Chicken

sautéed chicken breast with lemon rosemary white wine sauce

HOMEMADE SIDES

(please choose two)

Neva's Potatoes · Homemade Cole Slaw · Seasonal Fresh Veggie Sautéed

Spinach · Saffron Rice · Pasta Salad · Salted Fries

Stewed Tomatoes · Sautéed Mushrooms · Sweet Potato Mashers

Mac & Cheese · Creamed Spinach

HOMEMADE DESSERT

(please choose two)

Carrot Cake · Key Lime Pie · Double Chocolate Cake

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