

Lunch served daily
EVERY DAY 11:00AM-4:00PM

SANDWICHES

All served with a choice of one side: Hand-cut Fries, Cole Slaw, Potato Salad, Neva's Potatoes, Daily Fresh Veggie, Daily Pasta Salad or Homemade Kettle Cooked Chips.

- FRESH CRAB CAKE SANDWICH 21.95
Chesapeake Bay Crab meat with lettuce, tomato, pickle & homemade tartar on a toasted potato roll
- FRESH ANGUS STEAK HOUSE BACON CHEESEBURGER 14.95
Fresh ground chuck with cheddar, bacon, lettuce, tomato & pickle on a toasted brioche bun
- FRESH GRILLED MARINATED CHICKEN SANDWICH 13.95
Double breast with cheddar, bacon, lettuce, tomato & pickle on a toasted brioche bun
- FRESH BREADED BUFFALO CHICKEN TENDER SANDWICH 11.95
Fried chicken tenders tossed in buffalo sauce with gorgonzola cheese, buttermilk ranch, lettuce & tomato
- FRESH HAND BREADED FRIED OYSTER SANDWICH 13.95
"Flash-fried" oysters on a toasted brioche bun with l, t & p
- FRESH HOMEMADE SHRIMP SALAD SANDWICH 14.95
Jumbo shrimp in our house recipe dressing on a toasted croissant with lettuce, tomato, pickle & red onion
- FRESH "FLASH-FRIED" COD FISH SANDWICH 14.95
Fresh hand breaded fried Icelandic cod on a toasted brioche bun with lettuce, tomato, pickle & homemade tartar
- FRESH BLACKENED SALMON SANDWICH 15.95
Fresh blackened & grilled salmon served on whole wheat bread with horsey sauce
- FRESH CAROLINA PULLED PORK BBQ SANDWICH 11.95
Served on a toasted brioche bun with cole slaw & one side
- FRESH MAINE LOBSTER ROLL {WHEN AVAILABLE} 23.95
Hand picked, served on a buttered split top bun with choice of one side
- FRESH "FISH OF THE DAY" SANDWICH-OR-PLATTER MKT
Please ask for today's fresh fish! We typically have Yellow Fin Tuna, Mahi-Mahi, Fried Flounder, Salmon, Swordfish & Tilapia available.

MENU PRICES SUBJECT TO CHANGE WITHOUT NOTICE.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

LUNCH Specialties

- FRESH SEAFOOD PASTA 16.95
Shrimp, scallops, clams, mussels & fresh fish served over linguine with marinara & a piece of garlic toast
- "FLASH-FRIED" SHRIMP OR FISH TACOS 13.95
Fried shrimp or fish in warm tortillas with baja sauce, cabbage, pico de gallo with rice & black beans
- "FLASH-FRIED" SEAFOOD COMBO 15.95
Hand breaded shrimp, scallops & tilapia with homemade slaw & fries
- FRESH BLACKENED SHRIMP OR CHICKEN FAJITAS 13.95
With fresh sautéed onions, peppers, fresh salsas & warm tortillas
- "FLASH-FRIED" OYSTERS & CHICKEN SALAD 16.95
A Delmarvelous speciality! Hand breaded oysters & homemade chicken salad. Served with choice of one side.
- "FLASH-FRIED" JUMBO SHRIMP 14.95
Hand breaded & served with a choice of two sides
- FRESH MIXED GRILL 17.95
Charcoal grilled shrimp skewer & 6 oz. grilled salmon with two sides
- FRESH GRILLED "DAY BOAT" SCALLOPS 15.95
Over rice with a sweet teriyaki glaze & choice of one side..

SALADS

Please see salad choices on inside of menu.

SMALL SALAD...6.95 LARGE SALAD...9.95

Top any large lunch salad with...

CRAK CAKE - 23.95 • 8 OZ SIRLOIN - 17.95 • GRILLED CHICKEN - 13.95

GRILLED CHARCOAL SHRIMP SKEWER - 14.95 • GRILLED SCALLOP SKEWER - 15.95

DAILY 6 OZ. FRESH FISH - MKT Price

HOMEMADE SOUP OF THE DAY & SMALL SALAD...12.95

- LITTLE FISH ALL KID'S MEALS COME WITH ONE SIDE, EXCEPT FOR PASTA.
- UNDER 12 ONLY, PLEASE.
- KIDS HAND BREADED CHICKEN FINGERS 6.95
- KIDS HOT DOG 5.95
- KIDS MEATLOAF 5.95
- KIDS PASTA WITH PENNE OR LINGUINE 5.95
- KIDS PASTA & MEATBALL 6.95
- KIDS HAND BREADED FRIED SHRIMP 8.95
- KIDS HAND BREADED COD BITES 6.95
- KIDS GRILLED YELLOW FIN TUNA 10.95
- KIDS GRILLED SALMON 10.95
- KIDS CRAB CAKE 21.95

- HOMEMADE DESSERTS /7.95
- PEANUT BUTTER PIE
- DOUBLE CHOCOLATE CAKE
- BREAD PUDDING W/ SABAYON SAUCE
- APPLE COBBLER
- KEY LIME PIE
- More dessert options available inside the Market.

BIG FISH MARKET
20312 COASTAL HIGHWAY
REHOBOTH BEACH, DE



BIG FISH MARKET
Carry Out

HOURS OF OPERATION

SUNDAY - THURSDAY
11:00AM-8:00PM

FRIDAY & SATURDAY
11:00AM-9:00PM

LUNCH MENU AVAILABLE 'TIL 4PM

302.227.3665

ORDER ONLINE AT
BIGFISHGRILLMARKET.COM

APPETIZERS

SOUP OF THE DAY - CHOWDER 12 OZ. 6.75 • **QUART** 20.00
PUMPKIN CRAB BISQUE 12 OZ. 9.00 • **QUART** 36.00
GARLIC BREAD {TWO LARGE SLICES} 2.95
FRESH “FLASH FRIED” CALAMARI 11.95
hand breaded with marinara & mustard sauce
HAND-ROLLED SHRIMP & VEGETABLE SPRING ROLLS 11.95
served with Hawaiian Dipping Sauce
HAND-BREADED FRIED OYSTERS *with cocktail or tartar* 11.95
HAND-BREADED FRIED SHRIMP *with cocktail or tartar* 9.95
GRILLED “CHARCOAL” SHRIMP SKEWER 9.95
sprinkled with Mike’s famous charcoal seasoning
FRESH BUCHOT MUSSELS 14.95
choose Garlic Wine, Diablo, Chorizo/Saffron Sauce or Thai Curry & Coconut Sauce. Add hand-cut fries +2.00
FRESH MIDDLE NECK CLAMS 13.95
steeped in Garlic Wine Broth with Garlic Toast
BIG FISH BRUSCHETTA 9.95
with ripe tomatoes, EVOO, red onion, basil & garlic bread
“CRISPY” FRIED COD BITES *homemade tartar sauce* 8.95
FRESH BUFFALO CHICKEN TENDERS 6.95
hand breaded with gorgonzola cheese & buttermilk ranch
PAN SEARED BLACKENED “RARE” TUNA 12.95
Over cold oriental noodles w/seaweed salad, pickled ginger & wasabi

Sushi BAR

BIG FISH POKE BOWL 14
Ahi Tuna, Salmon, Fried Salmon or Fried Shrimp | Edamame, Seaweed Salad, Avocado, Spicy Mayo, Sesame Seeds

EDAMAME 7
Steamed, Kosher Salt

BIG FISH CRAB SALAD 10
Crabstick w/Spicy Mayo & Tobiko over Seaweed Salad, topped w/a Steamed Shrimp & Sesame Seeds

SEAWEED SALAD 7
Wakame Seaweed, House Dressing, Sesame Seeds

PHILLY ROLL 12
Smoked Salmon, Cream Cheese, Green Onion

SNOW WHITE* 17
Crab Stick, Crabmeat, Avocado, Topped with Snow Crab Mix

CALIFORNIA ROLL* 8
Avocado, Crab Stick, Cucumber and Toasted Sesame Seeds

CRAZY TUNA 15
Crab Meat, Tempura Frick, Draped with Tuna, Avocado and Spicy Mayo

TUNA Maguro *Sashimi* 3 PC - 10
SALMON Sake 3 PC - 10
CRAB STICK Kanikama 3 PC - 8
YELLOW TAIL Hamachi 3 PC - 11

HAIRY TUNA 14
Crab Stick, Tuna, Steamed Shrimp, Cucumber, Spicy Mayo, Eel Sauce

FIRECRACKER 14
Salmon and Avocado, draped with Salmon, topped w/Sriracha

BF ROLL 15
Tuna, Steamed Shrimp, Avocado, Topped w/ Shrimp, Crab, Masago, Spicy Eel Sauce

CATERPILLAR* 13
Fried Shrimp, Crab Meat, Spicy Mayo, Topped with Avocado, Sesame Seeds

SPICY YELLOWTAIL 10
Hamachi, Scallions, Topped w/Spicy Mayo

CALIFORNIA DREAM* 14
California Roll, Topped with Fresh Shrimp, Crabstick, Spicy Mayo

ALASKAN DREAM* 13
Avocado, Fried Salmon, Topped w/Dream Mix and Eel Sauce

DRAGON ROLL* 17
Fried Shrimp, Cucumber, Topped w/Dream Mix, Avocado, Spicy Mayo, Tobiko, Eel Sauce and Wasabi Mayo

***Only contains fully cooked items.**

DINNER MENU

Dinner served daily
STARTING AT 4PM

Daily fresh
SALADS

SOUTHERN FRIED CHICKEN SALAD 14.95
Our hand breaded chicken tenders over chopped greens with tomatoes, carrots & cheddar cheese with buttermilk garlic ranch dressing

BIG FISH SALAD 6.95/9.95
Field greens, romaine, tomatoes, carrots, cheddar & buttermilk garlic ranch

HOUSE SALAD 6.95/9.95
Wild greens topped with tomato, gorgonzola, walnuts & maple walnut vinaigrette

GREEK SALAD 6.95/9.95
Mixed greens, tomato, cucumbers, onions, feta, olives, pepperoncinis & Greek vinaigrette

CAESAR SALAD 6.95/9.95
Homemade dressing with pasteurized eggs, crisp romaine, Parmesan & garlic croutons

CHOPPED SALAD 6.95/9.95
Romaine with carrots, tomatoes, corn & cucumbers with buttermilk garlic ranch

GOAT CHEESE SALAD 6.95/9.95
Spring mix/romaine with aged goat cheese, toasted pecans, roasted red peppers & raspberry vinaigrette

SPINACH SALAD 6.95/9.95
Warm apple cider vinaigrette, bacon, mushrooms, egg & gorgonzola

THE WEDGE 6.95/9.95
Iceberg lettuce with tomatoes, gorgonzola, bacon & buttermilk ranch

ARUGULA SALAD 6.95/9.95
With toffee pecans, dried cranberries, parmesan & lemon thyme vinaigrette

ASIAN SALAD 6.95/9.95
Spring mix, spinach, bell peppers, cabbage, cucumbers, fresh cabbage and cilantro with a sesame peanut vinaigrette

FRESH MAINE LOBSTER ROLL {WHEN AVAILABLE} 23.95
Hand picked, served on a buttered split top bun with salted fries

FRESH ANGUS CHOP HOUSE CHEESEBURGER 14.95
topped with American cheese & bacon served on a brioche bun with lettuce, tomato and pickle with salted fries

FRESH GRILLED MARINATED CHICKEN SANDWICH 13.95
Coleman’s all-natural, organic double breast topped with American cheese and bacon on a brioche bun with lettuce, tomato and pickle with salted fries

FRESH HAND BREADED “CRISPY” COD SANDWICH 14.95
on a brioche bun with lettuce, tomato and pickle with salted fries and a side of tartar sauce

FRESH BIG “FISH OF THE DAY” SANDWICH MKT Price
choose any fresh fish off the menu

SANDWICHES

SIGNATURE PASTA DISHES

SHRIMP PENNE 19.95
Large shrimp, mushrooms, spinach, sundried tomatoes & basil tossed in lobster sauce

BIG FISH CIOPPINNO 24.95
Shrimp, scallops, mussels, clams & fresh fish over linguine in a light tomato broth w/garlic bread

SPECIAL LOBSTER PASTA 29.95
Pan seared shrimp, scallops & lobster meat with asparagus in a creamy tomato lobster sauce

Land & Sea
ENTREES

SIRLOIN STEAK & SHRIMP 26.95
8 oz. grilled center cut Angus sirloin steak & grilled charcoal shrimp, homemade demi-glaze & two sides

BIG FILET 34.95
8oz. pan seared center cut Angus beef filet over mashers served with homemade demi-glaze and one side

WITH A JUMBO LUMP CRAB CAKE.....54.95
TOPPED WITH LOBSTER SAUCE, LOBSTER CHUNKS & ASPARAGUS.....46.95

BIG CHICKEN 16.95
Coleman’s all-natural, organic grilled double breast served with two sides

MOM’S VEAL MEATLOAF 16.95
fresh traditional loaf of ground veal served over mashers with homemade demi-glaze and choice of one side

BIG ULTIMATE GRILLED COMBO MKT
A crab cake, skewer of charcoal shrimp, skewer of scallops, filet tips and two sides

BBQ DINNER COMBO 19.95
Half rack of “fall off the bone” baby back ribs & Carolina pulled pork BBQ and two sides

“FALL OFF THE BONE” BBQ RIBS 16/25
half rack or full rack w/two sides

BIG FISH SEAFOOD CAKES 20.95
served with a light lobster sauce and two sides

GRILLED “DAY BOAT” SCALLOPS 24.95
served with your choice of two sides

1 LB. STEAMED SNOW CRAB LEGS MKT
served with drawn butter and two sides. Add an additional lb. of crab legs at market price.

Fresh Catches of the Day
Choose your fish and two homemade sides. All fish entrees are Market Price.

CAROLINA YELLOWFIN TUNA • FLORIDA MAHI-MAHI • ATLANTIC FRIED FLOUNDER

available grilled or blackened with lobster sauce or ask about our chef’s “rare only” preparation of the day *available grilled or blackened with black bean salsa* *with homemade tartar sauce*

PECAN CRUSTED HALIBUT • BOSTON SWORDFISH • CASHEW CRUSTED COD

wild from Alaska, served with tropical fruit salsa *available grilled or blackened with mustard sauce* *wild from Iceland, served with a pineapple pico de gallo*

SCOTTISH SALMON *sustainably farm raised, available grilled with Dijon cream sauce or caramelized topped with freshly shaved Parmesan cheese*

fried
SEAFOOD

HANDBREADED & FLASH FRIED
with cocktail or tartar sauce and two sides

FRIED SHRIMP - 22.95
FRIED OYSTERS - 24.95
FRIED SCALLOPS - 24.95

FLASH-FRIED SEAFOOD COMBO 25.95
hand breaded shrimp, scallops and oysters and two sides with tartar sauce

signature
ENTREES

CHESAPEAKE BAY CRAB CAKES MKT
served with homemade tartar sauce and two sides

BIG SHRIMP 20.95
with Mike’s famous charcoal seasoning with choice of two sides

WHOLE MAINE LOBSTER DINNER MKT
enjoy a 1.5 lb. or 3 lb. lobster served with drawn butter and two sides

SIDES

HAND-CUT FRIES • COLE SLAW • MASHERS • NEVA’S POTATOES
CREAMED SPINACH • STEWED TOMATOES • MUSHROOMS
SWEET POTATO MASHERS • MAC & CHEESE • SAUTÉED SPINACH
DAILY FRESH VEGGIE • SAFFRON RICE

3⁹⁵ each