



**PRIVATE DINING**



## EVENTS AT BIG FISH GRILL OCEAN VIEW

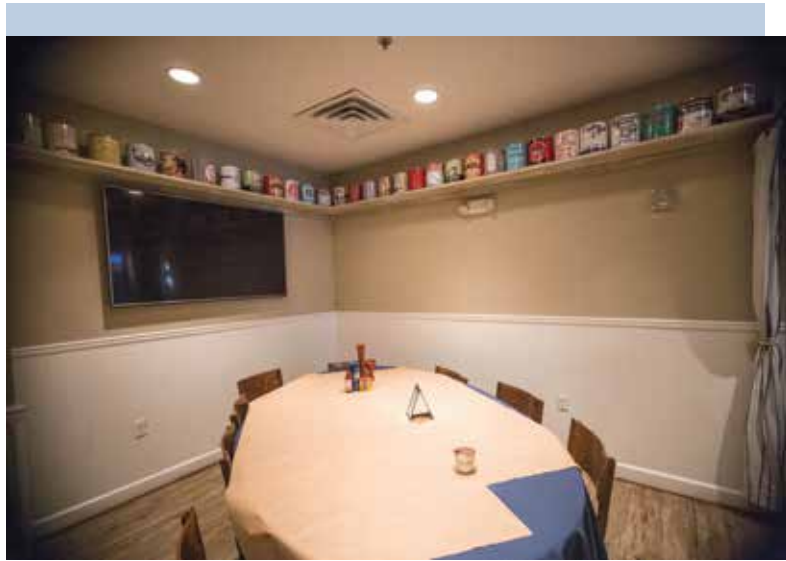
Located in Ocean View, Delaware just minutes from beautiful Bethany Beach and Route One, Big Fish Grill Ocean View is a full service restaurant with an upstairs banquet facility. We offer only the freshest, well prepared, creative cuisine in a casual, upscale atmosphere.

Our modern coastal décor, contemporary design and plenty of natural light provide the perfect welcoming setting for any event.

Our mission is to provide exceptional dining experiences, genuine hospitality and first class service for all guests at every event. Every occasion is a special occasion at Big Fish Grill Ocean View! We host wedding receptions, cocktail parties, fund-raisers, corporate events, holiday parties, rehearsal dinners, anniversaries and much, much more. Experience the Big Fish difference at your next event!



# Event Space



## THE COVE

Comfortably accommodates 75 guests for a seated event and 100 to 125 for a cocktail reception. Buffet & plated options available and full bar available.

**SEATING CAPACITY** | 75 Guests

**STANDING CAPACITY** | 100-125 Guests



## BOOK THE ENTIRE UPSTAIRS SPACE!

Perfect setting for larger events. Custom menus available. Offering buffet, plated and cocktail receptions with heavy hors d'oeuvres.

## THE CAPTAIN'S TABLE

Our private table located downstairs in the main restaurant offers our regular, a la carte dinner menu and special sheet at the Captain's Table. Reservation only with 2 hour time slots, please call the restaurant and ask for the manager on duty to check availability. There is a \$50 fee to reserve the Captain's Table.

**SEATING CAPACITY** | 12 Guests

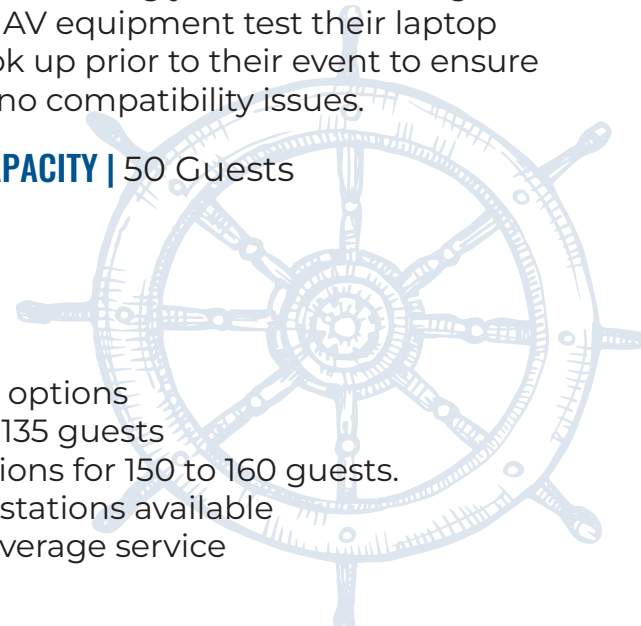


## THE SANCTUARY

The Sanctuary is AV equipped and perfect for corporate events and presentations. We offer plated and buffet menus and full bar is available. We strongly recommend all guests using our AV equipment test their laptop HDMI hook up prior to their event to ensure there are no compatibility issues.

**SEATING CAPACITY** | 50 Guests

- Buffet & plated options
- Seating for 125-135 guests
- Cocktail receptions for 150 to 160 guests.
- Attended food stations available
- Full bar and beverage service



# LUNCH PACKAGES

*Plated & Buffet Style*



WATERBURY • DOLE BOWL • BAKED POTATOES • SAUTÉED SPINACH



# Event Menus

## PLATED LUNCHEON



### The Conch

\$29/PERSON

#### APPETIZER -OR- SALAD COURSE

Choice of one.

##### BRUSCHETTA

with garlic butter crostini

##### HOMEMADE SMOKED TUNA FISH DIP

##### CAESAR SALAD

Romaine, garlic croutons, shredded parm, house recipe Caesar dressing

##### HOUSE SALAD

Spring mix, diced tomatoes, gorgonzola, toasted walnuts, maple walnut vinaigrette

##### CHOPPED SALAD

Romaine, tomatoes, carrots, cucumbers, shoe peg corn, buttermilk garlic ranch

#### ENTRÉES - Choice of three.

##### BLACKENED CATFISH SANDWICH

Lettuce, tomato, pickle, brioche bun, tartar sauce, coleslaw

##### CASHEW CRUSTED CATFISH

Neva's potatoes

##### GRILLED -OR- CARAMELIZED SALMON

Dijon cream, mashers, asparagus

##### GRILLED CHICKEN

Fresh veggies

##### CRAB CAKE SANDWICH

Lettuce, tomato, pickle, brioche bun, tartar sauce, cole slaw

##### GRILLED CHICKEN BREAST -OR- SHRIMP SKEWER

Over the Big Fish Salad

##### OLD FASHIONED CHOP HOUSE BURGER

Ground Angus, lettuce, tomato, pickle, American cheese, bacon, brioche bun, fries

##### FRIED CHICKEN CLUB

Buttermilk fried chicken, bacon, lettuce, tomato, pickle, American cheese, brioche bun, fries

#### DESSERT

KEY LIME PIE • CHOCOLATE CAKE

### The Nautilus

\$34/PERSON

#### APPETIZER -OR- SALAD COURSE

Choice of one.

##### BRUSCHETTA

with garlic butter crostini

##### HOMEMADE SMOKED TUNA FISH DIP

##### CAESAR SALAD

Romaine, garlic croutons, shredded parm, house recipe Caesar dressing

##### HOUSE SALAD

Spring mix, diced tomatoes, gorgonzola, toasted walnuts, maple walnut vinaigrette

##### CHOPPED SALAD

Romaine, tomatoes, carrots, cucumbers, shoe peg corn, buttermilk garlic ranch

#### ENTRÉES - Choice of three.

##### BLACKENED CATFISH SANDWICH

Lettuce, tomato, pickle, brioche bun, tartar sauce, fries & coleslaw

##### CASHEW CRUSTED CATFISH

Neva's potatoes & broccoli

##### GRILLED OR CARAMELIZED SALMON

Dijon cream, mashers, asparagus

##### GRILLED CHICKEN

Fresh veggies, saffron rice

##### CRAB CAKE SANDWICH

Lettuce, tomato, pickle, potato bun, tartar sauce, cole slaw

##### GRILLED CHICKEN BREAST -OR- SHRIMP SKEWER

Over any of our fresh salads

##### SHRIMP PENNE

With Big Fish garlic bread

##### SEAFOOD PASTA

Fresh fish & shellfish in a light tomato broth, garlic bread

#### DESSERT

KEY LIME PIE • CHOCOLATE CAKE

*Prices are per person and do not include gratuity. Prices are subject to change.*

# Event Menus

## BUFFET LUNCHEON

We require a minimum of 40 guests for a buffet style lunch.



### The Reef

**\$29/PERSON**

#### APPETIZER COURSE

Choice of one.

##### BRUSCHETTA

with garlic butter crostini

##### HOMEMADE SMOKED TUNA FISH DIP

##### DOMESTIC CHEESE PLATTER

##### SPINACH & ARTICHOKE DIP

##### SEASONAL CRUDITES PLATTER

##### DAILY SOUP

#### ENTRÉES

Choice of three.

##### SHRIMP SALAD ON CROISSANT

##### CHICKEN SALAD ON CROISSANT

##### TUNA SALAD ON WHEAT

##### SIRLOIN CLUB ON FRENCH BREAD

##### TURKEY CLUB ON WHEAT

##### BUFFALO CHICKEN WRAP

##### CHICKEN CAESAR WRAP

#### SIDES

Choice of two.

##### NEVA'S POTATOES

##### HERB PASTA SALAD

##### CUCUMBER TOMATO SALAD

##### COUNTRY STYLE POTATO SALAD

##### BROCCOLI SALAD

##### DAILY FRESH VEGGIE

##### COLESLAW

##### CAESAR, HOUSE OR CHOPPED SALAD

#### DESSERT

##### KEY LIME PIE

##### CHOCOLATE CAKE

*Prices are per person and do not include gratuity. Prices are subject to change.*

### The Estuary

**\$39/PERSON**

**APPETIZER COURSE** - Choice of two.

**BRUSCHETTA** with garlic butter crostini

**ARTISAN CHEESE PLATTER**

**SEASONAL CRUDITES PLATTER**

**SHRIMP QUESADILLAS**

**HAND BREADED CHICKEN TENDERS**

**JERK CHICKEN SKEWERS**

**DAILY SOUP**

**SALAD** - Choice of one.

##### CAESAR SALAD

Romaine, garlic croutons, shredded parm, house recipe Caesar dressing

##### HOUSE SALAD

Spring mix, diced tomatoes, gorgonzola, toasted walnuts, maple walnut vinaigrette

##### CHOPPED SALAD

Romaine, tomatoes, carrots, cucumbers, shoe peg corn, buttermilk garlic ranch

**ENTRÉES** - Choice of two.

**HERB CRUSTED MAHI-MAHI**

**GRILLED OR CARAMELIZED SALMON**

**SHRIMP PENNE**

**CASHEW CRUSTED CATFISH**

**CRAB MAC 'N CHEESE**

**LEMON ROSEMARY TUSCAN CHICKEN**

**CAROLINA PULLED PORK**

*Add an additional entree for \$5/person.*

**CARVING STATION** - Choice of one.

**MARINATED OVEN ROASTED SIRLOIN**

**OVEN ROASTED WHOLE TURKEY**

**WHOLE PORK ROAST**

**SIDES** - Choice of two.

**NEVA'S POTATOES • BIG FISH MASHERS**

**STEWED TOMATOES • SAFFRON RICE**

**SAUTÉED MUSHROOMS • DAILY FRESH VEGGIE**

**SWEET POTATO MASHERS**

*Add an additional side for \$3/person.*

**DESSERT** - Choice of two.

**KEY LIME PIE • CHOCOLATE CAKE**

**SEASONAL CHEESECAKE**

# DINNER PACKAGES

*Plated & Buffet Style*





# Event Menus

## PLATED DINNER



### The Sandpiper

\$39/PERSON

#### APPETIZERS - Choice of one.

**BRUSCHETTA** with garlic butter crostini

**CRUDITES PLATTER**

**JERK CHICKEN SKEWERS**

**ARTISAN CHEESE PLATTER**

**SMOKED TUNA DIP**

#### SALADS - Choice of one.

##### CAESAR SALAD

Romaine, garlic croutons, shredded parm,  
house recipe Caesar dressing

##### HOUSE SALAD

Spring mix, diced tomatoes, gorgonzola,  
toasted walnuts, maple walnut vinaigrette

##### CHOPPED SALAD

Romaine, tomatoes, carrots, cucumbers,  
shoe peg corn, buttermilk garlic ranch

#### ENTRÉES - Choice of four.

##### BLACKENED CATFISH SANDWICH

Lettuce, tomato, pickle, brioche bun, tartar sauce, coleslaw

##### CASHEW CRUSTED CATFISH

Saffron rice, asparagus, and apple cider cream sauce

##### GRILLED OR CARAMELIZED SALMON

Dijon cream, mashers, asparagus

##### LEMON ROSEMARY CHICKEN

House mashers & daily fresh veggie

##### GRILLED ANGUS SIRLOIN

8 oz. center cut sirloin with demi-glace, risotto  
and sautéed mushrooms

##### RIGATONI BOLOGNESE

Tender veal in a creamy tomato sauce with garlic bread

##### CHICKEN CARBONARA

Chicken, peas, bacon, Parmesan cheese sauce, linguine

#### DESSERT - Choice of two.

**KEY LIME PIE • CHOCOLATE CAKE**

**PEANUT BUTTER PIE • CARROT CAKE**

### The Pelican

\$49/PERSON

#### APPETIZERS - Choice of two.

**BRUSCHETTA** with garlic butter crostini

**JERK CHICKEN SKEWERS • SMOKED TUNA DIP**

**ARTISAN CHEESE PLATTER • CRUDITES PLATTER**

**MAPLE SRIRACHA WINGS • SHRIMP QUESADILLA**

#### SALADS - Choice of two.

##### CAESAR SALAD

Romaine, garlic croutons, shredded parm,  
house recipe Caesar dressing

##### HOUSE SALAD

Spring mix, diced tomatoes, gorgonzola,  
toasted walnuts, maple walnut vinaigrette

##### CHOPPED SALAD

Romaine, tomatoes, carrots, cucumbers,  
shoe peg corn, buttermilk garlic ranch

##### WEDGE SALAD

Iceberg wedge, diced tomatoes, crumbled bacon,  
gorgonzola, buttermilk garlic ranch

#### ENTRÉES - Choice of four.

##### BLACKENED MAHI-MAHI

House fruit salsa, sweet potato mashers & sautéed spinach

##### GRILLED TUNA

Mashers, asparagus & lobster sauce

##### FILET & SHRIMP

6 oz. filet & charcoal shrimp skewer, demi-glace,  
mashers, mushrooms

##### RIGATONI BOLOGNESE

Tender veal in a creamy tomato sauce with garlic bread

##### FLASH-FRIED COMBO

Oysters, scallops, shrimp, salted fries & coleslaw

##### GRILLED SALMON

Mashers, asparagus, Dijon-cream sauce  
shoe peg corn, buttermilk garlic ranch

#### DESSERT - Choice of two.

**KEY LIME PIE • CHOCOLATE CAKE**

**BREAD PUDDING**

*Prices are per person and do not include gratuity. We will add 20% gratuity.  
Prices are subject to change. Additional homemade sides are available for an additional fee.*



# Event Menus

## PLATED DINNER



## The Heron

\$59/PERSON

### APPETIZERS - Choice of three.

**BRUSCHETTA** with garlic butter crostini • **CHEESE & FRUIT PLATTER** • **SHRIMP COCKTAIL**  
**SHRIMP QUESADILLA** • **FRIED CALAMARI** • **OYSTERS CRAB-EFELLER**  
**DEVEILED EGGS W/CRAB** • **CRAB DIP W/FRENCH BREAD TOASTS** • **CRAB PIZZA**

### SALADS - Choice of two.

#### CAESAR SALAD

Romaine, garlic croutons, shredded parm, house recipe Caesar dressing

#### HOUSE SALAD

Spring mix, diced tomatoes, gorgonzola, toasted walnuts, maple walnut vinaigrette

#### CHOPPED SALAD

Romaine, tomatoes, carrots, cucumbers, shoe peg corn, buttermilk garlic ranch

#### WEDGE SALAD

Iceberg wedge, diced tomatoes, crumbled bacon, gorgonzola, buttermilk garlic ranch

### ENTRÉES - Choice of four.

#### NEW YORK STRIP

8 oz. grilled, demi-glace with mashers & sautéed mushrooms

#### JUMBO LUMP CRAB CAKES

Neva's potatoes, asparagus, tartar sauce

#### FILET & CRAB CAKE

5 oz. center-cut filet, crab cake, demi-glace,  
sweet potato mashers, sautéed spinach

#### CHESAPEAKE TORTELLINI

Sautéed shrimp, baby spinach, blush sauce  
topped with a crab cake

#### PECAN CRUSTED HALIBUT

Daily risotto, stewed tomatoes, lemon cream sauce

#### LEMON ROSEMARY CHICKEN

House mashers & sautéed spinach

#### SHELLFISH PASTA

Shrimp, scallops, lobster, asparagus, sundried  
tomatoes, and blush sauce over linguine

### DESSERT - Choice of two.

**KEY LIME PIE** • **CHOCOLATE CAKE** • **BREAD PUDDING** • **CHEESECAKE**



*Prices are per person and do not include gratuity. We will add 20% gratuity.  
Prices are subject to change. Additional homemade sides are available for an additional fee.*

# Event Menus

## BUFFET DINNER

We require a minimum of 50 guests for a buffet style meal.



## The Atlantic

\$55/PERSON

### APPETIZER COURSE - Choice of one.

**BRUSCHETTA** with garlic butter crostini • **SHRIMP COCKTAIL** • **CHICKEN TENDERS**  
**HOMEMADE SMOKED TUNA FISH DIP** • **DOMESTIC CHEESE PLATTER** • **SHRIMP QUESADILLAS**  
**SPINACH & ARTICHOKE DIP** • **SEASONAL CRUDITES PLATTER** • **JERK CHICKEN SKEWERS**

### SALAD- Choice of one.

#### CAESAR SALAD

Romaine, garlic croutons, shredded parm, house recipe Caesar dressing

#### HOUSE SALAD

Spring mix, diced tomatoes, gorgonzola, toasted walnuts, maple walnut vinaigrette

#### CHOPPED SALAD

Romaine, tomatoes, carrots, cucumbers, shoe peg corn, buttermilk garlic ranch

### ENTRÉES - Choice of three.

**SHRIMP PENNE** • **SEAFOOD PAELLA** • **CRAB MAC 'N CHEESE**  
**HERB CRUSTED MAHI-MAHI** • **CASHEW CRUSTED CATFISH**  
**GRILLED OR CARAMELIZED SALMON** • **LEMON ROSEMARY TUSCAN CHICKEN**  
**RIGATONI BOLOGNESE** • **CHICKEN CARBONARA**

*Add an additional entree for \$5/person.*

### SIDES - Choice of two.

**NEVA'S POTATOES** • **BIG FISH MASHERS** • **STEWED TOMATOES** • **SAFFRON RICE**  
**SAUTÉED MUSHROOMS** • **DAILY FRESH VEGGIE** • **SWEET POTATO MASHERS**

*Add an additional side for \$3/person.*

### DESSERT - Choice of two.

#### KEY LIME PIE

#### CHOCOLATE CAKE

#### CHEESECAKE



*Prices are per person and do not include gratuity. We will add 20% gratuity.  
Prices are subject to change. Additional homemade sides are available for an additional fee.*



## *Buffet Add-Ons*

Carving Station add-ons may be added to any lunch or dinner buffet.

**OVEN ROASTED TURKEY BREAST \$6/PERSON**  
with homemade gravy

**PARMESAN CRUSTED PORK ROAST \$8/PERSON**

**GLAZED HAM \$8/PERSON**

**BEEF TENDERLOIN \$12/PERSON**

**PRIME RIB \$15/PERSON**

*Prices are per person and do not include gratuity. Prices are subject to change.*



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## BEVERAGE SERVICE

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At Big Fish Grill, we have a great wine & beer list that has been crafted by our team. Please inquire about viewing our available libations and selecting bar service for your event.

Beer, wine & cocktails are charged by consumption unless otherwise noted.

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## RESTAURANT POLICIES - PRIVATE EVENTS

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20% gratuity will be added to the final itemized bill prior to applying deposit.

A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number of the final invoice.

Additional guests may be added within 24 hours with manager approval.

- Cancellation must be received 10 business days (Mon-Fri) prior to the date of your scheduled event.
- Big Fish Grill is not responsible for any lost or stolen personal property.
- Outside entertainment is permitted in the upstairs banquet areas provided it does not disturb guests dining in the restaurant.
- It is strictly prohibited for any host or guest to take extra food & beverage off premises at the conclusion of their event.
- The menus & pricing within this packet are subject to change based upon availability & seasonality.

## CONTACT

*To book your event or inquire for more information, please contact:*

**Valeria Mares**

Southern Director of Events

**302.227.3707**

[valeria.maresgutierrez@atlasrestaurantgroup.com](mailto:valeria.maresgutierrez@atlasrestaurantgroup.com)

