



DELAWARE'S

BIG FISH



RAW BAR
EVENTS

Grill

OCEAN VIEW,
DELAWARE

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



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

BOOK THE ENTIRE UPSTAIRS SPACE!

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

- 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



1100
SAUTÉED SHRIMP • CHILE SAUCE • CHILE SAUCE
SEALED POTATOES • SAUTÉED SPINACH
SEALED POTATOES

Plated Hot Lunch

Option #1 - \$29 per person*

Entrée Selections (choose five)

Crab Cake Entrée

*Our jumbo lump crab cake (1),
homemade tartar*

Fish & Chips

*Beer battered hake 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*

Grilled or Caramelized Salmon

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

Flash-Fried Oyster Po' Boy

*Hand breaded Chesapeake Bay oysters,
l,t,p, remoulade, Nicky roll*

Grilled Marinated Chicken Sandwich

*Coleman's all-natural, chicken breast, American
cheese, bacon, l,t,p, toasted brioche bun*

Angus Steak House

Bacon Cheeseburger

*Fresh ground chuck, American cheese,
bacon, l,t,p, toasted brioche bun*

Hand-Breaded and

Flash Fried Jumbo Shrimp

homemade cocktail sauce

Topped Big Fish Salad

*Choose one of our fresh tossed salads
and top it with grilled chicken, grilled
shrimp skewer or grilled salmon*

Blackened Shrimp

-or- Chicken Fajitas

*Sautéed onions, peppers, black bean salsa,
pico de gallo, warm tortillas*

Delmarvelous Combo

*Flash-fried oysters &
chicken salad*

Sides

choice of

Salted Fries -or- Mashers

Table Share Dessert

Fresh Baked Cookies & Dark Chocolate Fudge Brownies

Add-Ons

Add a Tossed Salad | \$9.95 per person • Add 8 oz. Homemade Soup | \$9.95 per person

Add Table Share Appetizers

Big Fish Bruschetta w/homemade garlic bread | \$8 per person • Calamari | \$8 per person

Spinach & Artichoke Dip | \$6 per person

*Prices are per person. 20% gratuity will be added to the final bill total.

Menu items & prices are subject to change.

Plated Hot Lunch

Option #2 - \$36 per person*

Table Share or Stationary Appetizers (choose two)

Big Fish Bruschetta *w/homemade garlic toast* • Smoked Tuna Dip Platter
Blackened Chicken Quesadillas • Crudités Platter • Deviled Eggs
Spinach & Artichoke Dip *w/fresh tortilla chips*
Tossed Big Fish Salad • Jamaican Jerk Chicken Skewers

Entree Selections (choose five)

Crab Cake Entrée

Our jumbo lump crab cake (1) served with homemade tartar, coleslaw, and fries

Fish & Chips

Beer battered hake with 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

Grilled or Caramelized Salmon

Grilled salmon is topped with Dijon cream sauce and caramelized salmon is topped with shaved parm; both are served with saffron rice and broccoli

Hand-Breaded and

Flash Fried Jumbo Shrimp

homemade cocktail sauce, coleslaw, and fries

Grilled Day Boat Scallop Skewer

saffron rice with teriyaki glaze, saffron rice & broccoli

Topped Big Fish Salad

Choose one of our fresh tossed salads and top it with grilled chicken, grilled shrimp skewer or grilled salmon

Blackened Shrimp

-or- Chicken Fajitas

Sautéed onions, peppers, black bean salsa, pico de gallo, warm tortillas

Delmarvelous Combo

Flash-fried oysters & chicken salad, fries

Oven Roasted 8 oz. Sirloin

Served medium rare in a homemade wild mushroom demi-glaze with saffron rice & broccoli

Table Share Dessert

Fresh Baked Cookies & Dark Chocolate Fudge Brownies

Add a Small Tossed Salad | \$9.95 per person • Add 8 oz. Homemade Daily Soup | \$9.95 per person

Add Crab Cake, Shrimp Skewer, or Scallop Skewer | \$12 per person

*Prices are per person. 20% gratuity will be added to the final bill total.
Menu items & prices are subject to change.

Buffet Hot Lunch

\$34 per person* • Minimum of 50 guests

Stationary Appetizers (choose three)

Big Fish Bruschetta w/homemade garlic toast • **Domestic Cheese Platter**
Blackened Chicken Quesadillas • **Hand-Breaded and Flash-Fried Calamari** w/homemade sauces
Crudités Platter • **Deviled Eggs** • **Spinach & Artichoke Dip** w/fresh tortilla chips

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

Penne Bolognese
homemade bolognese sauce

Blackened Mahi-Mahi
with pico de gallo & lemon cream

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
Shrimp, spinach, homemade vodka cream sauce, Parmesan cheese

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

Jumbo Lump Crab Cakes +\$5
homemade tartar sauce

Lemon Rosemary Chicken
Sautéed chicken breast with lemon rosemary white wine sauce

Parmesan Crusted Pork Loin
homemade demi-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**

Homemade Dessert (choose two)

Peanut Butter Pie • **Key Lime Pie** • **Double Chocolate Cake**

*Prices are per person. 20% gratuity will be added to the final bill total.
Menu items & prices are subject to change.

DINNER PACKAGES

Plated & Buffet Style



Plated Dinner

Option #1 - \$39 per person*

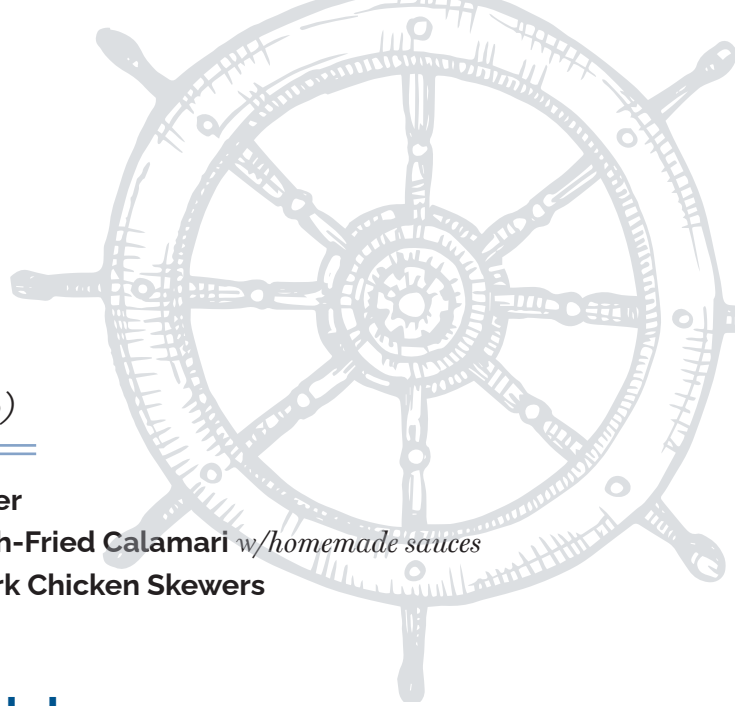


Table Share or Stationary Appetizers (choose two)

Big Fish Bruschetta w/homemade garlic toast • **Crudites Platter**
Blackened Chicken Quesadillas • **Hand-Breaded and Flash-Fried Calamari** w/homemade sauces
Spinach & Artichoke Dip w/fresh tortilla chips • **Jamaican Jerk Chicken Skewers**

Soup -or- Salad

House Salad

spring mix, walnuts, tomatoes,
gorgonzola, maple walnut vinaigrette

Caesar Salad

romaine, garlic croutons,
shredded Parm, housemade
Caesar dressing

Chicken & Andouille Sausage Gumbo

Seasonal
Bisque

Entree Selections (choose four)

Sliced Filet Medallions

w/horsey sauce, saffron rice & broccoli

Marinated & Grilled Chicken Breasts

all-natural marinated & grilled double breast,
saffron rice & broccoli

Jumbo Lump Crab Cakes +\$5

homemade tartar sauce, coleslaw and fries

Fish & Chips

beer battered hake with coleslaw, fries,
and homemade tartar sauce

Fried Shrimp

hand breaded, homemade cocktail
sauce, coleslaw & fries

Grilled or Caramelized Salmon

grilled with lemon Dijon cream, caramelized
with shaved Parmesan cheese, saffron rice & broccoli

Shrimp Penne

jumbo shrimp, mushrooms, spinach,
sundried tomatoes, fresh basil,
light homemade lobster sauce

Table Share Dessert

Key Lime Pie
Double Chocolate Cake

Add-Ons Add a Crab Cake, Shrimp Skewer or Scallop Skewer | \$12 per person

*Prices are per person. 20% gratuity will be added to the final bill total.
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Plated Dinner

Option #2 - \$50 per person*

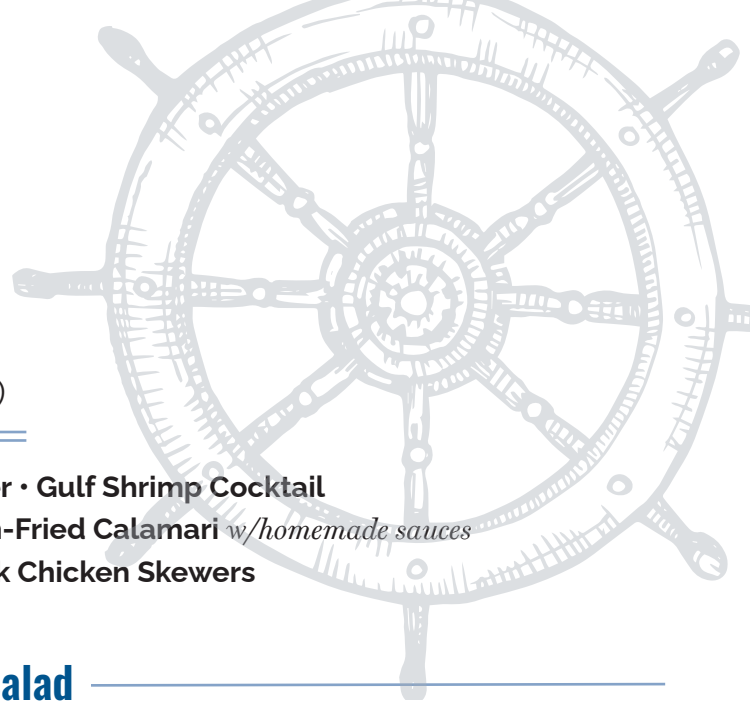


Table Share or Stationary Appetizers *(choose two)*

Big Fish Bruschetta *w/homemade garlic toast* • **Crudites Platter** • **Gulf Shrimp Cocktail**
Blackened Chicken Quesadillas • **Hand-Breaded and Flash-Fried Calamari** *w/homemade sauces*
Spinach & Artichoke Dip *w/fresh tortilla chips* • **Jamaican Jerk Chicken Skewers**

Soup -or- Salad

House Salad

*spring mix, walnuts, tomatoes,
gorgonzola, maple walnut vinaigrette*

Caesar Salad

*romaine, garlic croutons,
shredded Parm, housemade
Caesar dressing*

Chicken & Andouille Sausage Gumbo

**Seasonal
Bisque**

Entree Selections *(choose four)*

Sliced Filet Medallions

horsey sauce, saffron rice & broccoli

Grilled or Caramelized Salmon

*grilled with Dijon cream sauce, caramelized
with shaved Parmesan, saffron rice & broccoli*

Jumbo Lump Crab Cakes

homemade tartar sauce, coleslaw & fries

Fish & Chips

beer battered hake, tartar sauce, coleslaw & fries

Shrimp Penne

*jumbo shrimp, mushrooms, spinach, sundried tomatoes,
fresh basil, light homemade lobster sauce*

Broiled Combo

*fresh catch, scallops, and a stuffed shrimp
with tartar sauce, saffron rice & broccoli*

Table Share Dessert

Double Chocolate Cake • Key Lime Pie

Add-Ons

to any entree

Add 8 oz. Filet Dinner | + \$22 per person

Add a Crab Cake, Shrimp Skewer or Scallop Skewer | \$12 per person

*Prices are per person. 20% gratuity will be added to the final bill total.

Menu items & prices are subject to change.



Plated Dinner

Option #3 - \$70 per person*

Table Share or Stationary Appetizers (choose four)

Big Fish Bruschetta w/homemade garlic toast • Jamaican Jerk Chicken Skewers
Blackened Chicken Quesadillas • Hand-Breaded and Flash-Fried Calamari w/homemade sauces
Spinach & Artichoke Dip w/fresh tortilla chips • Mushroom Crostini • Oyster Rockefeller
Gulf Shrimp Cocktail • Crudités Platter • Domestic Cheese Platter

Soup -or- Salad

House Salad

spring mix, walnuts, tomatoes,
gorgonzola, maple walnut vinaigrette

Caesar Salad

romaine, garlic croutons,
shredded Parm, housemade
Caesar dressing

Chicken & Andouille Sausage Gumbo

Seasonal
Bisque

Entrée Selections (choose four)

Jumbo Lump Crab Cakes

coleslaw, fries, and homemade tartar sauce

Pan Seared 8 oz. Filet +\$10

demi-glaze, saffron rice & broccoli

Pecan Crusted Halibut

tropical fruit salsa, saffron rice & broccoli

Stuffed Flounder

topped with crab imperial,
lobster sauce, saffron rice & broccoli

Crab Cake & 4 oz. Lobster Tail

tartar sauce, melted butter, coleslaw & fries

Ultimate Big Fish Combo

shrimp skewer, scallop skewer,
beef tip skewer, and a jumbo lump
crab cake, saffron rice & broccoli

Cioppino

shrimp, scallops, clams, mussels,
fresh fish, linguine, light tomato
broth, garlic bread

Special Lobster Pasta

linguine, shrimp, scallops, lobster meat,
creamy tomato sauce, asparagus, garlic bread

Table Share Dessert (choose two)

Double Chocolate Cake • Key Lime Pie • Peanut Butter Pie

*Prices are per person. 20% gratuity will be added to the final bill total.
Menu items & prices are subject to change.

Buffet Dinner

\$55 per person* • Minimum of 50 guests

Table Share or Stationary Appetizers *(choose two)*

Big Fish Bruschetta *w/homemade garlic toast* • Chicken Quesadillas • Jerk Chicken Skewers
Blackened Chicken Quesadillas • Crab & Asparagus Flatbread Pizza
Domestic Cheese Platter • Mushroom Crostini • Crudites Platter

Soup -or- Salad

House Salad

*spring mix, walnuts, tomatoes,
gorgonzola, maple walnut vinaigrette*

Caesar Salad

*romaine, garlic croutons,
shredded Parm, housemade
Caesar dressing*

Chicken & Andouille Sausage Gumbo

**Seasonal
Bisque**

Entrée Selections *(choose three)*

Shrimp Penne

*jumbo shrimp, mushrooms, spinach,
sundried tomatoes, fresh basil, light
homemade lobster sauce*

Blackened Mahi-Mahi

topped with lemon cream

Marinated & Grilled Chicken

with lemon rosemary jus

Crab Mac & Cheese

homemade recipe with seasoned breadcrumbs

Grilled or Caramelized Salmon

*grilled with Dijon cream sauce, caramelized with
shaved Parmesan cheese*

Cioppino

*shrimp, scallops, clams, mussels,
fresh fish, linguine, light tomato
broth, garlic bread*

Cheese Tortellini

*with homemade vodka sauce,
spinach, chicken, Parmesan cheese*

Add an additional entrée for \$5/person.

SIDES

(choose three)

Neva's Potatoes • Big Fish Mashers
Stewed Tomatoes • Saffron Rice
Sautéed Mushrooms • Sweet Potato Mashers
Broccoli

DESSERT

(choose two)

Double Chocolate Cake
Key Lime Pie
Peanut Butter Pie

*Prices are per person. 20% gratuity will be added to the final bill total.
Menu items & prices are subject to change.



**COCKTAIL PARTY/
HEAVY APPETIZERS**

Cocktail Party Platters

Charcuterie & Dips

Mezze Platter

The perfect party appetizer!

Hummus, olives, dolmas, cubed feta, roasted red peppers, marinated artichoke hearts, a rotating selection of assorted meats and cheeses, sliced cucumbers, toasted chickpeas, fresh goat cheese, dried figs and Salt Air Parmesan crackers.

Serves 15-20 for \$75

Artisan Table

Assorted artisan cheeses, charcuterie, fresh baked breads & crackers, fresh & dried fruits

\$12 per person

Tuna Poke MKT\$

Sticky Rice, Edamame, Seaweed Salad, Avocado, Spicy Mayo, Sesame Seeds

Gulf Shrimp Cocktail Platter

Our succulent steamed 16/20 Wild Gulf Shrimp, peeled and deveined, served with our homemade cocktail sauce.

3 lb. Platter - \$105

5 lb. Platter - \$165

Jumbo Lump Crab Dip

Our classic recipe with fresh jumbo lump crab & capers topped with melted cheddar & served with French bread crostini.

Serves 8-10 (2 lb.) \$115

Serves 10-15 (4 lb.) \$220

Spinach & Artichoke Dip

Our homemade spinach & artichoke dip topped with melted jack cheese & served with tortilla chips, salsa, and sour cream.

Serves 15-20 (5 lb.) \$80

Smoked Tuna Dip

Our homemade smoked tuna dip with crackers & cocktail sauce is perfect for casual gatherings.

Serves 8-10 (3 lb.) \$50

Serves 15-20 (5 lb.) \$70

Blackened Chicken Quesadillas

Served with Baja sauce, black bean salsa & bruschetta tomatoes.

8 quesadillas - \$85

Hot Platters

Jamaican Jerk Chicken Skewers

Marinated in our homemade Jamaican jerk seasoning w/pineapple Hoisin sauce & grilled pineapple.

25 ct \$65 | 50 ct \$125

Scallops Wrapped in Bacon

Fresh, dry-packed scallops wrapped with Applewood bacon & served with Hoisin sauce.

25 pc • \$110 | 50 pc • \$200

Big Fish Chicken Wings

Naked or tossed in Buffalo, Hawaiian BBQ or Honey Tabasco sauce served with fresh celery & buttermilk garlic-blue cheese dip.

10 lb. Platter \$125

Wild Mushroom Crostini

Mushrooms, smoked Gouda, Swiss, Applewood smoked bacon & fresh rosemary served on crostini baked to a crispy golden brown.

25 pc - \$45 | 50 pc - \$80

Whole Side of Salmon Choose Grilled or Caramelized, Lemon Herb Roasted, or Thai Chili Glazed

Big Fish Salmon marinated in O.J. & teriyaki, then cold smoked, served grilled or caramelized with toast points, capers, chopped egg, diced red onion & honey mustard.

Serves 10-15 for \$105

BEVERAGE SERVICE

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.

RESTAURANT POLICIES - PRIVATE EVENTS

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

Private Dining Manager

302.216.8211

valeria.maresgutierrez@atlasrestaurantgroup.com

