

BIG FISH GRILL GLUTEN *free*

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To ensure a great dining experience for all guests, Big Fish Grill has created allergy menus to assist our guests with food allergies to make informed selections. While we take steps to minimize the risk of cross contamination and to accommodate all allergies, we cannot guarantee or assume responsibility for guests with allergies.

Guests eat at their own risk.

Please ask to see a manager for additional information.

APPETIZERS

GRILLED "CHARCOAL" SHRIMP

"flame grilled," Mike's Famous Charcoal spice, butter 10.95

STEAMED 16/20 GULF SHRIMP

old bay & cocktail sauce 15.95/half pound 28.95/pound

PAN SEARED CALAMARI

seared, dijon cream sauce 14.95

🐟 BIG FISH STEAM POT

P.E.I. mussels 14.95

or middle neck clams, garlic wine broth 13.95

FIRE ROASTED MAPLE SRIRACHA WINGS

buttermilk-garlic ranch, celery 13.95

All soups are gluten-free.

ENTRÉES

🐟 SIMPLY PREPARED FRESH CATCH

pan seared or blackened, choice of a sauce & two sides MKT

BROILED CHESAPEAKE BAY CRAB CAKES

cole slaw, choice of one side, tartar sauce 33.95

BIG CHICKEN Coleman's all natural marinated grilled

double breast, mashers, broccoli 18.95

🐟 FRESH SCOTTISH SALMON

choose **CARAMELIZED** with parmesan

or **GRILLED** with dijon cream, choice of two sides 28.95

"CHARCOAL" SHRIMP "flame grilled" Mike's Famous

Charcoal seasoning, choice of two sides 26.95

CIOPPINO fresh fish, shrimp, clams, mussels, scallops,

garlic wine broth, gluten free penne 31.95

CHESAPEAKE PENNE sautéed gulf shrimp, baby spinach, lobster

sauce, gluten free penne, signature crab cake 29.95

BLACKENED FISH OR GULF SHRIMP TACOS (3)

corn tortillas, shredded cabbage, pico de gallo, baja sauce, choice of one side 16.95

CHICKEN CARBONARA chicken, peas, bacon, parmesan

cream sauce, gluten free penne 24.95

HOMEMADE SAUCES | LOBSTER SAUCE • MUSTARD CREAM • LEMON CREAM
DIJON CREAM • APPLE WHISKEY CRÈME

HOMEMADE SIDES | SERVED INDIVIDUALLY 4 • FAMILY STYLE 10
SWEET POTATO MASHERS • MUSHROOMS • MASHERS • SAUTÉED SPINACH
COLE SLAW • BROCCOLI • ASPARAGUS • SAFFRON RICE
SAUTÉED FINGERLING POTATO & GREEN BEANS

SALADS 9.95

HOUSE SALAD spring mix, tomato, gorgonzola, walnuts, maple walnut vinaigrette

CAESAR homemade recipe with pasteurized egg, crisp romaine

ARUGULA toffee pecans, dried cranberries, shaved parmesan, lemon thyme vinaigrette

HARVEST spring mix, marinated apples, sweet potato, candied pecans, bacon bits, honey apple vinaigrette
the loaded wedge iceberg lettuce, tomatoes, gorgonzola, bacon, buttermilk-garlic ranch

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CHOPPED romaine, carrots, tomatoes, cucumbers, shoe peg corn, buttermilk-garlic ranch

SPINACH fresh spinach, strawberries, bleu cheese crumbles, toffee pecans, apple cider vinaigrette

LARGE SALAD TOPPED WITH...

10 oz. Grilled Chicken +9.00 or Skewer of Charcoal Shrimp +9.95
Crab Cake +12.95 Market Fresh Catch MKT

STEAKS & CHOPS

BONE-IN 12 OZ. PORK CHOP

potato hash, red pepper, onion, apple whiskey crème, two sides 29.95

SURF & TURF

6 oz. filet, grilled shrimp skewer, two sides 29.95

ADD ON TO ANY ENTRÉE...

Skewer of Charcoal Shrimp 9.95 Crab Cake 12.95

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially with individuals with certain medical conditions.

Little Fish

9.95/EACH

UNDER 12 ONLY, PLEASE.

*Includes one side, except for pasta.
Includes a scoop of ice cream.*

**GLUTEN FREE PENNE & BUTTER
GRILLED CHICKEN TENDERS**

SAUTÉED SHRIMP

FISH FINGERS

HOT DOG



BIG FISH GRILL

DAIRY *free*

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APPETIZERS

GRILLED "CHARCOAL" SHRIMP

"flame grilled," Mike's Famous Charcoal spice 10.95

PAN SEARED CALAMARI garlic wine broth 14.95

FIRE ROASTED MAPLE SRIRACHA WINGS

oven roasted, celery 13.95

🐟 BIG FISH STEAM POT P.E.I. mussels 14.95

or middle neck clams, garlic wine broth 13.95

GINGER SOY BEEF SKEWERS (2)

pickled cabbage, green onion 14.95

SANDWICHES + TACOS

OLD FASHIONED CHOP HOUSE BURGER ground angus, lettuce, tomato, pickle, bacon, choice of one side 15.95

BLACKENED FISH OR GULF SHRIMP TACOS (3) shredded cabbage, pico de gallo, one side 16.95

SIRLOIN STEAK

marinara, onions, lettuce, tomato, Nicky roll, salted fries 19.95

ENTRÉES

🐟 SIMPLY PREPARED FRESH CATCH

pan seared or blackened, choice of two sides MKT

BROILED CHESAPEAKE BAY CRAB CAKES

cole slaw, choice of one side, tartar sauce 33.95

BIG CHICKEN Coleman's all natural marinated grilled double breast, choice of two sides 18.95

🐟 FRESH SCOTTISH SALMON

choose CARMELIZED or GRILLED with choice of two sides 28.95

"CHARCOAL" SHRIMP

Mike's Famous Charcoal seasoning, choice of two sides 26.95

CIOPPINO fresh fish, shrimp, clams, mussels, scallops, evoo or garlic wine broth over linguine 31.95

FARMER'S PLATE a vegetable collective

working together for a common goal 16.95

SALADS 9.95

HOUSE SALAD

spring mix, tomato, walnuts, maple walnut vinaigrette

HARVEST

spring mix, marinated apples, sweet potato, candied pecans, bacon bits, honey apple vinaigrette

CAESAR

homemade recipe with pasteurized egg, crisp romaine

ARUGULA

dried cranberries, lemon thyme vinaigrette

THE LOADED WEDGE

iceberg lettuce, tomatoes, bacon

CHOPPED

romaine, carrots, tomatoes, cucumbers, shoe peg corn

LARGE SALAD TOPPED WITH...

10 oz. Grilled Chicken +9.00

or Skewer of Charcoal Shrimp +9.95

Crab Cake +12.95 Market Fresh Catch MKT

STEAKS & CHOPS

BONE-IN 12 OZ. PORK CHOP

potato hash, red pepper, onion, two sides 29.95

SURF & TURF

6 oz. filet, grilled shrimp skewer, two sides 29.95

ADD ON TO ANY ENTRÉE...

Skewer of Charcoal Shrimp 9.95 Crab Cake 12.95

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially with individuals with certain medical conditions.



DAIRY FREE DRESSINGS | LEMON THYME VINAIGRETTE • CITRUS VINAIGRETTE
MAPLE WALNUT VINAIGRETTE

HOMEMADE SAUCES | SERVED INDIVIDUALLY 4 • FAMILY STYLE 10
SLICED TOMATOES • STEAMED ASPARAGUS
STEAMED SPINACH • BROCCOLI

Little Fish

9.95/EACH

UNDER 12 ONLY, PLEASE.

Includes one side, except for pasta.

Includes a scoop of ice cream.

PENNE PASTA

GRILLED CHICKEN TENDERS

SAUTÉED SHRIMP

FISH FINGERS

HOT DOG

BIG FISH GRILL

SHELLFISH *free*

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APPETIZERS

SPINACH & ARTICHOKE DIP

toasted ciabatta bread 10.95

FIRE ROASTED MAPLE SRIRACHA WINGS

oven roasted, celery 13.95

GINGER SOY BEEF SKEWERS (2)

pickled cabbage, green onion 14.95

SANDWICHES + TACOS

OLD FASHIONED CHOP HOUSE BURGER

ground angus, lettuce, tomato, pickle, bacon, brioche bun, one side 15.95

BLACKENED FISH TACOS (3)

pan seared, shredded cabbage, pico de gallo, one side 16.95

SIRLOIN CHEESESTEAK

marinara, Monterey Jack, onions, lettuce, tomato, Nicky roll, one side 19.95

ENTRÉES

SIMPLY PREPARED FRESH CATCH

pan seared or blackened, choice of a sauce, choice of two sides MKT

BIG CHICKEN

Coleman's all natural marinated grilled double breast, choice of two sides 18.95

FRESH SCOTTISH SALMON

choose CARMELIZED with parmesan cheese or GRILLED with dijon cream sauce with choice of two sides 28.95

CHICKEN CARBONARA

chicken, peas, bacon, parmesan cream sauce, linguine 24.95

SALADS 9.95

HOUSE SALAD

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

CAESAR

homemade recipe with pasteurized egg, crisp romaine, parmesan, croutons

ARUGULA toffee pecans, dried cranberries, shaved parmesan, lemon thyme vinaigrette

HARVEST

spring mix, marinated apples, sweet potato, candied pecans, bacon bits, honey apple vinaigrette
the loaded wedge iceberg lettuce, tomatoes, gorgonzola, bacon, buttermilk-garlic ranch

CHOPPED

romaine, carrots, tomatoes, cucumbers, shoe peg corn, buttermilk-garlic ranch

LARGE SALAD TOPPED WITH...

10 oz. Grilled Chicken +9.00

Market Fresh Catch MKT

STEAKS & CHOPS

BONE-IN 12 OZ. PORK CHOP

potato hash, red pepper, onion, apple whiskey crème, two sides 29.95

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially with individuals with certain medical conditions.



HOMEMADE SAUCES | MUSTARD SAUCE • MUSTARD CREAM • LEMON CREAM
DIJON CREAM • APPLE WHISKEY CRÈME

HOMEMADE SIDES | SERVED INDIVIDUALLY 4 • FAMILY STYLE 10
SWEET POTATO MASHERS • NEVA'S POTATOES • MUSHROOMS • MASHERS
CREAMED SPINACH • SAUTÉED SPINACH • COLE SLAW • BROCCOLI • ASPARAGUS
SAFFRON RICE • SAUTÉED FINGERLING POTATO & GREEN BEANS

MUSHROOM RISOTTO | SERVED INDIVIDUALLY 5 • FAMILY STYLE 12

Little Fish

9.95/EACH

UNDER 12 ONLY, PLEASE.

*Includes one side, except for pasta.
Includes a scoop of ice cream.*

**PENNE PASTA WITH BUTTER
GRILLED CHICKEN TENDERS**

FISH FINGERS

HOT DOG