

APPETIZERS

- CHICAGO STYLE SPINACH & ARTICHOKE DIP

9.95

fresh grilled ciabatta
- U-10 SHRIMP COCKTAIL

| 4.95 each • 23.95 (6) • 42.95 (12)

jumbo U-10 Gulf shrimp, cocktail sauce
-  CRISPY CALAMARI

13.95

“flash fried”, marinara & homemade mustard sauce
- BLACKENED SHRIMP QUESADILLA

13.95

Gulf shrimp, caramelized onions, roasted poblanos, jack cheese
-  GRILLED CHARCOAL SHRIMP

10.95

Mike’s Famous Charcoal Spice, melted butter
- FIRE ROASTED MAPLE SRIRACHA WINGS

13.95

buttermilk-garlic ranch, celery
- COD BITES

9.95

hand breaded & flash-fried, tartar sauce
- CRAB PIZZA

14.95

fresh tomatoes, arugula, Monterey jack cheese, crab & drizzled with balsamic
- FRIED OYSTERS

16.95

fresh shucked & “flash fried” VA oysters, homemade tartar sauce
- CHESAPEAKE FRIES

18.95

seasoned crispy waffle fries, crabby cheese sauce, bacon bits, Old Bay and crab meat
- BRUSCHETTA

14.95

grilled homemade garlic bread served with plum tomato, onion, garlic, basil & EVOO
- FIRECRACKER SHRIMP

11.95

hand breaded fried shrimp, spicy mayo, Thai Chili
- BIG FISH STYLE CRAB DIP

19.95

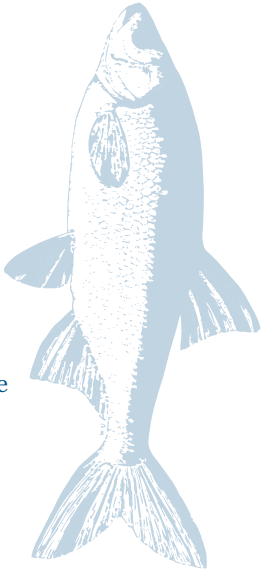
Old Bay spiced, ciabatta bread
- BAKED STUFFED POTATO

14.95

baked potato, short ribs, melted cheese, bbq lemon cream drizzle
- COCONUT SHRIMP

14.95

spicy plum sauce



FROM THE SEA

SIMPLY PREPARED MARKET FRESH CATCH MP

Pan Seared, Fried or Blackened with your choice of a sauce and 2 sides

SAUCE CHOICES - Lobster Cream • Mustard Cream
Lemon Cream • Dijon Cream • Apple Cider Cream

- BROILED CHESAPEAKE BAY CRAB CAKES

36.95

salted fries, coleslaw, tartar sauce
-  DOCKSIDE STEW

29.95

fresh shrimp, mussels, calamari, clams, fish & saffron rice, grilled ciabatta bread
- CRISPY “FLASH FRIED” COMBO

32.95

oysters, scallops and shrimp, two sides
- FRESH CASHEW CRUSTED ALASKAN COD

Market Price

saffron rice, apple cider cream sauce, one side
-  FRESH SCOTTISH SALMON

Market Price

choose CARAMELIZED with shaved parmesan or GRILLED with dijon cream and choice of two sides
- GRILLED CAROLINA TUNA

Market Price

lobster cream sauce, two sides
-  FISH & CHIPS

23.95

beer battered Alaskan cod, salted fries, coleslaw, tartar sauce
- “CHARCOAL” SHRIMP

24.95

“flame grilled”, Mike’s Famous Charcoal seasoning, two sides



TASTY GREENS 9.95

HOUSE	spring greens, tomato, gorgonzola, walnuts, maple walnut vinaigrette
CAESAR	homemade recipe with pasteurized egg, crisp romaine, parmesan, garlic croutons
ARUGULA	toffee pecans, dried cranberries, shaved parmesan, lemon-thyme vinaigrette
CHOPPED	crisp romaine, carrots, tomatoes, cucumbers, shoe peg corn, buttermilk-garlic ranch
WEDGE	iceberg lettuce, tomatoes, gorgonzola, bacon, buttermilk ranch
SPINACH	spinach, strawberries, gorgonzola, toffee pecans, apple cider vinaigrette
SUMMER	baby spinach, watermelon, feta cheese, toasted pecans, honey balsamic vinaigrette

TOP ANY SALAD ABOVE WITH...

COLEMAN’S ORGANIC GRILLED CHICKEN +5.95

SKEWER OF CHARCOAL SHRIMP +9.95 • CRAB CAKE +17.95

MARKET FRESH CATCH MP

SANDWICHES + TACOS

- OLD FASHIONED CHOP HOUSE BURGER

14.95

ground Angus, lettuce, tomato, pickle, American cheese & bacon, brioche bun, salted fries
-  FRIED CHICKEN CLUB

15.95

Coleman’s organic buttermilk fried chicken, bacon, lettuce, tomato, pickle, American cheese, brioche bun, salted fries
- BLACKENED FISH OR GULF SHRIMP TACOS (3)

16.95

shredded cabbage, pico de gallo, baja sauce and one side
- FRIED COD SANDWICH

17.95

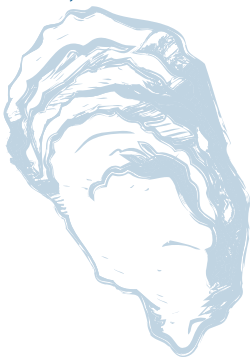
lettuce, tomato, pickle, brioche bun, tartar sauce, salted fries
- CHESAPEAKE BAY CRAB CAKE SANDWICH

19.95

lettuce, tomato, pickle, potato bun, tartar sauce, salted fries
- PULLED PORK SANDWICH

14.95

salted fries, coleslaw, brioche bun



HOMEMADE DESSERTS 8.95

KEY LIME PIE • PEANUT BUTTER PIE • DOUBLE CHOCOLATE CAKE

 SIGNIFIES A BIG FISH FAVORITE

PASTA

-  CHESAPEAKE TORTELLINI

29.95

sauteéd Gulf shrimp, baby spinach, blush sauce, topped with our signature crab cake
- LOBSTER PESTO RAVIOLI

29.95

lobster meat, cheese ravioli, mushroom, spinach, creamy lobster pesto sauce
- SHELLFISH PASTA

39.95

shrimp, scallops, lobster, asparagus, sundries & blush sauce over linguine
- CIOPPINO SAN FRANCISCO STYLE

29.95

fresh fish, shrimp, clams, mussels, scallops & tomato broth over linguine, garlic bread
- CHICKEN CARBONARA

24.95

chicken, peas, bacon, parmesan cream sauce, linguine
- BOLOGNESE

26.95

red sauce, fresh ground veal & ground beef, rigatoni pasta

ADD ON TO ANY ENTREE

CHARCOAL SHRIMP SKEWER 8.95

-OR- CRAB CAKE 18.00

HOMEMADE SIDES

SERVED INDIVIDUALLY 4.00 -OR- FAMILY STYLE 10.00

SAUTÉED MUSHROOMS • SWEET POTATO MASHERS • SAFFRON RICE • ASPARAGUS • MASHERS • SAUTÉED SPINACH • NEVA’S POTATOES • BROCCOLI • SALTED FRIES • CREAMED SPINACH • SAUTÉED CARROTS



GENERAL MANAGER TIFFANY CHAPLINSKI KITCHEN MANAGER ANGEL ACOSTA

DEAR GUESTS WITH ALLERGIES,

We care tremendously about your safety. Our from-scratch kitchen includes an active bakery, and nuts, wheat, and dairy products are used in a wide range of recipes. We strongly recommend individuals with severe allergies susceptible to cross-contact do not dine in the restaurant as we cannot guarantee your safety. For less severe allergies, allow our servers to recommend a dish that does not contain your allergen(s). Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially with individuals with certain medical conditions.

MARTINIS + COCKTAILS

- SUN DAZED** 15.50
Don Julio Tequila, Domaine de Canton & Pineapple Juice
- DIRTY FISH** 12.50
Tito's Vodka or Gray Whale Gin, Blue Cheese Olives
- PEACH'N GOOD TINI** 11.00
Coconut Vodka, Peach Schnapps & Cranberry Juice
- SPICY MANGO RITA** 10.00
House Infused Jalapeño Tequila, Triple Sec, Mango Puree & Tajin Rim
- BEACH'N PUNCH** 10.00
Captain Morgan Strawberry Rum, OJ, Pineapple Juice & Grenadine
- PINEY TINI** 11.50
House Infused Pineapple Vodka Martini
- SUMMER TONIC** 12.00
Empress Gin & Elderflower Tonic
- BF RUM RUNNER** 11.00
Captain Morgan Passionfruit Rum, Banana Liqueur, OJ, Pineapple Juice, Cranberry Juice, Topped with a Myers Rum Floater
- KETEL ONE BOTANICAL SODA** 11.50
Peach Orange Blossom, Cucumber
Mint or Grapefruit Rose with Club Soda
- NOT YOUR MOMMA'S SANGRIA** 12.00
White Sangria, Splash of Tequila & Red Wine Floater
- BIG LEMONADE** 11.50
Crown Royal Apple & Lemonade
- SHARK** 10.00
Captain Morgan Spiced Rum, Blue Curacao, Pineapple Juice & Ginger Beer
- BEACH HAVEN SLUSH TINI** 12.00
Rumhaven Coconut Water Rum, Splash of Mango Puree

Wines by the bottle

WHITE

- Frog's Leap Sauvignon Blanc, California 68
- Sonoma Cutrer Russian River Chardonnay, California 56
- Kim Crawford Sauvignon Blanc, New Zealand 48
- Kendall Jackson Chardonnay, California 44
- Livon Pinot Grigio, Italy 54
- Dom La Soufrandise Pouilly Fuisse, France 78
- Bouchaine Chardonnay, California 76

RED

- Dom Bachelet Vincent, 100% Pinot Noir, France 68
- Bouchaine Pinot Noir, California 82
- Banshee Mordecai Red Blend, California 48
- Seghesio Red Zinfandel, California 62
- Joel Gott Cabernet, California 48
- Textbook Cabernet, California 72

Wines by the glass

We pour a 6 oz. glass of wine... 1/4 of a bottle.
Wines by the glass are also available by bottle.

WHITE

- Wente Chardonnay, California 11
- Decoy Chardonnay, California 12
- Sposato Sauvignon Blanc, Argentina 9
- Oyster Bay Sauvignon Blanc, New Zealand 11
- Cielo Pinot Grigio, Italy 9
- Urban German Riesling, Germany 9
- Beringer White Zinfandel, California 7.50
- Maschio Prosecco Brut, Italy 8.50
- Charles De Fere Brut Reserve Champagne, France 9
- Villa Vialade Rosé, France 8
- Cupcake Moscato, Italy 10

RED

- Bogle Pinot Noir, California 9.50
- Bacchus Pinot Noir, California 13
- Bogle Essential Red Blend, California 9
- Liberty School Cabernet, Italy 13
- Juggernaut Cabernet, California 14
- William Hill Merlot, California 11
- Sposato 'Reserve' Malbec, Argentina 13

30415 CEDAR NECK ROAD

OCEAN VIEW, DE 19970



OYSTER SHOOTERS

SLURPIN' BUBBLES Champagne, Cocktail, Lemon 6

LOCALS ONLY House Old Bay Vodka, Bloody Mix 10.50

SIMPLE SHOOTER Vodka, Cocktail, Lemon 10

HOT SHOT Jalapeño Tequila, Cocktail, Lemon 10.50

BO-TINI Natty Boh, Cocktail, Lemon, Old Bay Rim 5

CLASSIC CRUSHES 10

ORANGE • LEMON • GRAPEFRUIT • LIME • BLUEBERRY

Flavored Smirnoff Vodka, Fresh
Crushed Juices, Splash of Sprite/Club Soda

CREATIVE CRUSHES 12

BOURBON PEACH CRUSH

Bulleit Bourbon, Brown Sugar Simple Syrup, Peach Puree, Splash of Soda

SUNSET CRUSH

Tito's Vodka, Elderflower Liqueur, Pomegranate Juice,
Fresh Grapefruit Juice, Club Soda

THE OG CRUSH

Smirnoff Vodka, Orange Juice & Grapefruit Juice, Splash of Sprite

SKINNY COLADA CRUSH

New Amsterdam Coconut Vodka, Pineapple
Juice & Club Soda Over Crushed Ice

TURN UP THE HEAT

House Spicy Tequila, Triple Sec, Fresh Grapefruit Juice,
Club Soda, Splash of Cranberry Juice

KILLER CRUSH

Captain Morgan Spiced Rum, Coco Lopez,
Pineapple Juice, OJ, Club Soda, Splash of Melon Liqueur

BIG SUN

Western Son Watermelon Vodka, Peach Vodka, Triple Sec, OJ, Club Soda

BEER & spiked seltzers

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MILLER LITE • COORS LIGHT • BUDWEISER
BUD LIGHT • MICHELOB ULTRA • BUCKLER N/A
SAM ADAMS BOSTON LAGER

CORONA EXTRA • CORONA LIGHT
AMSTEL LIGHT • HEINEKEN
WHITE CLAW HARD SELTZER

} 5

550 {

ANGRY ORCHARD
DOGFISH HEAD HAZY-O! (can)
GOLDEN ROAD MANGO CART (can)

FROSTY DRAFTS

YUENGLING 4 • MILLER LIGHT 4

BLUE MOON 5 • STELLA ARTOIS 5

EVO LOT #3 6 • GUINNESS 6

ROTATING SEASONAL DRAFT 6

DOGFISH HEAD 60 MIN IPA 6

Ask your server about our rotating drafts!

CANS 2.50

All day! Every Day!

NATTY BOH • NATURAL LIGHT



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302.829.8163

BIGFISHOCEANVIEW.COM