

# APPETIZERS

## CHICAGO STYLE SPINACH & ARTICHOKE DIP 9.95

fresh grilled ciabatta

## U-10 SHRIMP COCKTAIL | 3.25 each • 18.95 (6) • 36.95 (12)

jumbo U-10 Gulf shrimp, cocktail sauce

## CRISPY CALAMARI 11.95

"flash fried", marinara & homemade mustard sauce

## BLACKENED SHRIMP QUESADILLA 13.95

Gulf shrimp, caramelized onions, roasted poblanos, jack cheese

## GRILLED CHARCOAL SHRIMP 9.95

Mike's Famous Charcoal Spice, melted butter

## FIRE ROASTED MAPLE SRIRACHA WINGS 13.95

buttermilk-garlic ranch, celery

## COD BITES 7.95

hand breaded & flash-fried, tartar sauce

## CRAB PIZZA 14.95

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

## FRIED OYSTERS 11.95

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 11.95

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

# TASTY GREENS 7.95

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
BEET	red beets, spinach, goat cheese, pomegranate seeds, citrus vinaigrette

## LARGE SALAD TOPPED WITH

### COLEMAN'S ORGANIC GRILLED CHICKEN 16.95

### SKEWER OF CHARCOAL SHRIMP 15.95 • CRAB CAKE 28.95

### 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) 15.95

shredded cabbage, pico de gallo, baja sauce and one side

## FRIED COD SANDWICH 15.95

lettuce, tomato, pickle, brioche bun, tartar sauce, salted fries

## CHESAPEAKE BAY CRAB CAKE SANDWICH 21.95

lettuce, tomato, pickle, brioche bun, tartar sauce, salted fries

## PULLED PORK SANDWICH 14.95

salted fries, coleslaw, brioche bun

# HOMEMADE DESSERTS 7.95

### KEY LIME PIE • PEANUT BUTTER PIE • DOUBLE CHOCOLATE CAKE

 SIGNIFIES A BIG FISH FAVORITE



# 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 39.00

salted fries, coleslaw, tartar sauce

## DOCKSIDE STEW 24.95

fresh shrimp, mussels, calamari, clams, fish & saffron rice, grilled ciabatta bread

## CRISPY "FLASH FRIED" COMBO - MAKE YOUR OWN 24.95

choice of oysters, scallops and shrimp, two sides sides

## FRESH CASHEW CRUSTED ALASKAN COD 21.95

saffron rice, apple cider cream sauce, one side

## FRESH SCOTTISH SALMON 26.95

choose **CARAMELIZED** with shaved parmesan or **GRILLED** with dijon cream and choice of 2 sides



## GRILLED CAROLINA TUNA 31.95

lobster cream sauce, two sides

## FISH & CHIPS 21.95

beer battered Alaskan cod, salted fries, coleslaw, tartar sauce

## "CHARCOAL" SHRIMP 21.95

"flame grilled", Mike's Famous Charcoal seasoning, two sides

# FROM THE LAND

## BIG CHICKEN 16.95

Coleman's all-natural organic marinated grilled double breast, mashers and broccoli

## SIRLOIN & SHRIMP 26.95

8 oz. grilled center cut angus sirloin steak, grilled charcoal shrimp, homemade demi-glace, two sides

## 12 OZ. GRILLED BERKSHIRE PORK CHOP 26.95

demi-glace, two sides

## BEEF SHORT RIB 26.95

demi glace, house mashers, baby carrots

**ADD ON TO ANY ENTREE**  
CHARCOAL SHRIMP SKEWER 6.00  
-OR- CRAB CAKE 19.00

# PASTA

## CHESAPEAKE TORTELLINI 29.95

sautéed 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 29.95

shrimp, scallops, lobster, asparagus, sundries & blush sauce over linguine

## CIOPPINO SAN FRANCISCO STYLE 24.95

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

## CHICKEN CARBONARA 23.95

chicken, peas, bacon, parmesan cream sauce, linguine

## BOLOGNESE 24.95

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

**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 • BABY CARROTS



DELAWARE'S  
**BIG FISH**  
Grill  
RAW BAR EVENTS  
OCEAN VIEW, DELAWARE

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.

# LIBATIONS

## CRIMSON APPLE TINI 12

Crown Royal Apple, Sour Apple Pucker, cranberry juice

## DIRTY FISH TINI 12

Ketel One Vodka or Bombay Sapphire Gin, olive juice, blue cheese olives

## SUN DAZED 12

Don Julio Tequila, Domaine de Canton & pineapple juice

## APPLE CARAMEL MULE 9

Captain Morgan Sliced Apple Rum, caramel syrup, ginger beer

## ALMOND JOY 9

New Amsterdam Coconut Vodka, Frangelico, White Godiva, chocolate swirl glass

## BOURBON SMASH 9

Bulleit Bourbon, raspberry preserves, club soda

## HARVEST WHITE RUSSIAN 9

Vodka, Kahlua, half & half, pumpkin spice

## BLAZIN' PEACH TINI 10

Fireball Whiskey, Peach Schnapps, cranberry juice

## CAPTAIN POM MULE 9

Captain Morgan Spiced Rum, pomegranate juice

## GINGER PEAR TINI 11

Vodka, Domaine de Canton, pear juice

## CHOCOLATE TWIST TINI 12

Skrewball Whiskey, Chambord, White & Chocolate Godiva, chocolate swirl glass

# \$45 WINE LIST

## RED

Ironside Reserve Pinot Noir, CA

Sposato 'Reserve' Malbec, Argentina

Four Vines Zinfandel, CA

Murietta's Well Red Blend, CA

Textbook Cabernet, CA

Cherry Pie Pinot Noir, CA

## WHITE

Frog's Leap Sauvignon Blanc, CA

Sonoma Cutrer Russian River Chardonnay, CA

Kim Crawford Sauvignon Blanc, New Zealand

Kendall Jackson Chardonnay, CA

Peju Sauvignon Blanc, California

Les Boursicottes Sancerre, France

Bouchaine Chardonnay, CA

## WINE 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

Sposato Sauvignon Blanc, Argentina | 8.50

Oyster Bay Sauvignon Blanc, New Zealand | 10

Cielo Pinot Grigio, Italy | 8

Stonefruit Riesling, Germany | 8

Beringer White Zinfandel, CA | 7.50

Gambino Prosecco, Italy | 7.50

Charles de Fere Champagne, France | 8.50

Villa Vialade Rosé, France | 7.50

Raymond Chardonnay, CA | 8.50

Wente Chardonnay, CA | 10

Pine Ridge Chenin Blanc Viognier, CA | 9.50

## RED

Farmhouse Red Blend, CA | 8

William Hill Merlot, CA | 10

Love Pinot Noir, CA | 9.50

Angels Ink Pinot Noir, CA | 13

Sposato "Classic" Malbec, Argentina | 9

Il Nido Cabernet, Italy | 9

Juggernaut, CA | 13

# OYSTER SHOOTERS



## SLURPIN' BUBBLES

Champagne, cocktail, lemon 6

## LOCALS ONLY

House Old Bay vodka, bloody mix 6

## SIMPLE SHOOTER

Vodka, cocktail, lemon 5

## HOT SHOT

Jalapeño tequila, cocktail, lemon 6

## BO-TINI

Natty Boh, cocktail, lemon, Old Bay rim 5

# CLASSIC CRUSHES 9

## ORANGE • LEMON • GRAPEFRUIT

Orange, lemon or grapefruit Smirnoff vodka, fresh crushed juices, splash of Sprite

# CREATIVE CRUSHES 10

## BOURBON PEACH CRUSH

Bulleit bourbon, triple sec, peach puree, splash of soda

## SUNSET CRUSH

Tito's vodka, elderflower liqueur, pomegranate juice, fresh grapefruit juice, club soda

## THE OG CRUSH

Orange juice & grapefruit juice, Smirnoff vodka, 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



# FROSTY DRAFT BEER

## YUENGLING 4 • MILLER LIGHT 4 • BLUE MOON 5

## STELLA ARTOIS 5 • EVO LOT #3 6 • GUINNESS 6

## SAM ADAMS SEASONAL 6 • DOGFISH HEAD 60 MIN IPA 6

Ask your server about our rotating drafts!

# CANS

2.50 - ALL DAY - EVERYDAY!

NATTY BOH • NATURAL LIGHT

