



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

DINNER PACKAGES

Plated & Buffet Style



Plated Dinner

Option #1 - \$39 per person*

Appetizers

Host Selects Two | Served Family Style

Big Fish Bruschetta *garlic bread, plum tomato, red onion, basil, EVOO*

Blackened Chicken Quesadilla *baja sauce and bruschetta tomatoes*

Crab Spinach Dip *artichokes, cream cheese, Old Bay, lump crab*

"Flash-Fried" Calamari *marinara, mustard sauce*

Crispy Fish Fingers *hand breaded and flash-fried wild caught hake, homemade tartar sauce*

Soup -or- Salad

Host Selects One Soup and One Salad

House Salad

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

Caesar Salad

romaine, garlic croutons, shredded Parm, housemade Caesar dressing

Seasonal Chowder

Cream of Crab
sherry, cream, lump crab

Entree Selections

Host Selects Four

Blackened Filet Medallions (2)

blue cheese dressing, mashers, one side

Big Chicken

Colenman's all-natural marinated & grilled double breast, mashers, one side

Crab Cakes (2) +\$5

fries, coleslaw, tartar sauce

Fish & Chips

hand breaded and flash-fried hake, fries, coleslaw, tartar sauce

Texas Gulf Shrimp

hand breaded, homemade cocktail sauce, coleslaw & fries

Grilled or Caramelized Salmon

grilled salmon topped with Dijon cream, caramelized salmon with shaved Parmesan cheese, mashers, one side

Big Shrimp Penne

large shrimp sautéed with mushrooms, spinach, sundried tomatoes, and fresh basil tossed in our homemade lobster sauce

Vegetarian Pasta

penne pasta with garlic tomato sauce and spinach

Sides

Host Selects One

Mushrooms

Sautéed Spinach

Coleslaw

Dessert

Host Selects Two

Served Family Style

Key Lime Pie

Double Chocolate Cake

Peanut Butter Pie

Add-Ons

Per Person

Crab Cake 15.95

Shrimp Skewer 11.95

Scallop Skewer 16.95

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

Menu items & prices are subject to change based on availability & package modifications.

Plated Dinner

Option #2 - \$50 per person*

Appetizers

Host Selects Two | Served Family Style

Big Fish Bruschetta *garlic bread, plum tomato, red onion, basil, EVOO*

Blackened Chicken Quesadilla *baja sauce and bruschetta tomatoes*

Crab Spinach Dip *artichokes, cream cheese, Old Bay, lump crab*

"Flash-Fried" Calamari *marinara, mustard sauce*

Crispy Fish Fingers *hand breaded and flash-fried wild caught hake, homemade tartar sauce*

Soup -or- Salad

Host Selects One Soup and One Salad

House Salad

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

Caesar Salad

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

Seasonal Chowder

Cream of Crab
sherry, cream, lump crab

Entree Selections

Host Selects Four

Blackened Filet Medallions (2)
blue cheese dressing, mashers, one side

Big Chicken
*Colenman's all-natural marinated &
grilled double breast, mashers, one side*

Crab Cakes (2)
fries, coleslaw, tartar sauce

Fish & Chips
*hand breaded and flash-fried hake,
fries, coleslaw, tartar sauce*

Texas Gulf Shrimp
*hand breaded, homemade cocktail
sauce, coleslaw & fries*

Grilled or Caramelized Salmon
*grilled salmon topped with Dijon cream,
caramelized salmon with shaved
Parmesan cheese, mashers, one side*

Big Seafood of the Day
*linguini served with shrimp, scallops, clams, and
mussels tossed in our homemade lobster sauce*

Broiled Combo
*fresh market catch, scallops, stuffed shrimp,
mashers and one side*

Vegetarian Pasta
*penne pasta with garlic tomato
sauce and spinach*

Sides

Host Selects One

Mushrooms
Sautéed Spinach
Coleslaw

Dessert

Host Selects Two
Served Family Style

Key Lime Pie
Double Chocolate Cake
Peanut Butter Pie

Add-Ons

Per Person

Crab Cake 15.95
Shrimp Skewer 11.95
Scallop Skewer 16.95

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

Menu items & prices are subject to change based on availability & package modifications.

Plated Dinner

Option #3 - \$70 per person*

Appetizers

Host Selects Three | Served Family Style

Big Fish Bruschetta *garlic bread, plum tomato, red onion, basil, EVOO*

Blackened Chicken Quesadilla *baja sauce and bruschetta tomatoes*

Crab Spinach Dip *artichokes, cream cheese, Old Bay, lump crab*

"Flash-Fried" Calamari *marinara, mustard sauce*

Crispy Fish Fingers *hand breaded and flash-fried wild caught hake, homemade tartar sauce*

Soup & Salad

Host Selects One Soup and One Salad

House Salad

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

Caesar Salad

romaine, garlic croutons, shredded Parm, housemade Caesar dressing

Seasonal Chowder

Cream of Crab
sherry, cream, lump crab

Entree Selections

Host Selects Four

Crab Cakes (2)

fries, coleslaw, tartar sauce

Sirloin & Shrimp +\$10

8 oz. sirloin, grilled shrimp skewer, mashers, one side

Pecan Crusted Halibut

lemon cream sauce, mashers, one side

Stuffed Flounder

crab imperial, lobster sauce, mashers, one side

Cioppino

linguini with shrimp, scallops, clams, mussels, and fresh fish in a tomato-seafood broth

Grilled Seafood Combo

shrimp skewer, scallop skewer, beef tip skewer, and a Chesapeake broiled crab cake, mashers, one side

Special Lobster Pasta

linguine, shrimp, scallops, lobster meat, tomato lobster sauce, asparagus

Vegetarian Pasta

penne pasta with garlic tomato sauce and spinach

Big Chicken

Coleman's all natural marinated and grilled breast

Sides

Host Selects One

Mushrooms

Sautéed Spinach

Coleslaw

Dessert

Host Selects Two

Served Family Style

Key Lime Pie

Double Chocolate Cake

Peanut Butter Pie

Add-Ons

Per Person

Crab Cake 15.95

Shrimp Skewer 11.95

Scallop Skewer 16.95

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

Menu items & prices are subject to change based on availability & package modifications.

Buffet Dinner

\$55 per person* • Minimum of 50 guests

Appetizers

Host Selects Two

Big Fish Bruschetta *garlic bread, plum tomato, red onion, basil, EVOO*

Blackened Chicken Quesadilla *baja sauce and bruschetta tomatoes*

Crab Spinach Dip *artichokes, cream cheese, Old Bay, lump crab*

Soup & Salad

Host Selects One

House Salad

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

Caesar Salad

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

Seasonal Chowder

Cream of Crab
sherry, cream, lump crab

Entrée Selections

Host Selects Three

Shrimp Scampi

*rock shrimp, creamy scampi sauce,
served over linguini*

Blackened Mahi-Mahi

garlic-herb butter

Big Chicken

Coleman's all natural marinated & grilled breast

Crab Mac & Cheese

moray sauce, lump crab, shell pasta

Vegetarian Pasta

*penne pasta with garlic tomato
sauce and spinach*

Grilled Salmon

Dijon cream sauce

Caramelized Salmon

shaved Parmesan

Roasted Pork Tenderloin

creamy wholegrain mustard sauce

Oven Roasted Sirloin +\$5

pan seared Angus sirloin, garlic-herb butter

Crab Cakes +\$5

Old Bay remoulade

Sides

Host Selects Two

Neva's Potatoes • Big Fish Mashers

Saffron Rice • Sautéed Mushrooms

Sweet Potato Mashers

Dessert

Host Selects 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 based on availability & package modifications.



**COCKTAIL PARTY/
HEAVY APPETIZERS**

Cocktail Party Platters

Cold Platters

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

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

Crab Spinach Dip

Artichokes, cream cheese, Old Bay, lump crab

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

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

Big Fish Oysters Rockefeller

\$3 Per Oyster

Parmesan cheese, lemon, butter



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 and a 3% admin fee 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

302.216.8211

valeria.maresgutierrez@atlasrestaurantgroup.com

