

THURSDAY,
NOVEMBER 28

11:00 AM
to 7:00 PM

BIG FISH GRILL'S

Thanksgiving Buffet

Adults \$48.95 • Kids 6-12 \$21.95 • Kids 5 & Under \$9.95

Starters

Gourmet Cheese & Charcuterie Display with an assortment of Crostini, Crusted Breads & Spreads (Bruschetta, Hummus, Fig Spread, Dijon, Grain & Honey Mustard)

Fresh Baked Chesapeake Bay Crab Dip

Fresh Fruit & Crispy Vegetable Display

Bacon-Parmesan Spinach Dip • Oyster Rockefeller

Gochujang Roasted Cauliflower with Toasted Sesame Seeds

Soups

Pumpkin Crab Bisque • Seafood Chowder

Seasonal Salads

House Salad • Caesar Salad

Chilled Seafood Display

Canterbury Smoked Salmon w/Dill Aioli, English Cucumber

Assorted Hand-Rolled Sushi Rolls

Chilled Gulf Coast Shrimp

Fresh Shucked Chesapeake Bay Oysters

Fresh Shucked Chesapeake Bay Clams

Lemons, Cocktail, Raspberry Mignonette, Old Bay, Tabasco

Entrées

Shrimp Penne with baby tomato, spinach, & lobster Alfredo

Baked Seafood Imperial w/ Lobster Sauce

Caramelized Scottish Salmon

Lemon Pepper Idaho Rainbow Trout

Cranberry-Apple Roasted Chicken

Bourbon-Maple Glazed Pork Tenderloin

Beef Bolognese Rigatoni with cremini mushrooms and toasted breadcrumbs

Carving Station

Oven Roasted Brined Turkey w/traditional homemade gravy

Honey Glazed Spiral Ham

Slow Roasted Prime Rib w/au jus and horseradish cream

Homemade Sides

Whipped Mashed Potatoes • Traditional Stuffing

Honey Glazed Baby Carrots • Neva's Potatoes

Roasted Brussels Sprouts with Pancetta

Green Bean Casserole • Roasted Fingerling Potatoes

Cranberry Sauce • Herb Roasted Autumn Vegetables

Sweet Potato-Pecan Casserole with Marshmallow Crust

Grand Dessert Buffet

Featuring a large variety of seasonal freshly made desserts including pumpkin pie, pumpkin cheesecake, apple pie, pecan pie, chocolate cake, NY style cheesecake, chocolate mousse, fresh whipped cream, fruit compote, cupcakes, cookies.

Reservations

Call 302.652.3474 or email aroberts@bigfishgrill.com.

Kindly include reservation time, number of guests and contact phone number. Please wait for a confirmation email to guarantee your reservation.





HAPPY



Thanksgiving

A LA CARTE MENU

RAW BAR

COLOSSAL U-10 GULF SHRIMP

4.50 each | 24.95 ½ doz | 46.95 doz

OYSTERS ON THE HALF SHELL

2.95 each | 16.95 ½ doz | 30.95 doz

MIDDLE NECK CLAMS ON THE HALF SHELL

7.95 ½ doz | 13.95 doz

JUMBO GULF SHRIMP COCKTAIL (8 ea) 16.95

STARTERS

PAN SEARED BOURBON SHRIMP 13.95

Thai chili glaze

LOBSTER PARMESAN SPINACH DIP 14.95

Chopped spinach & Maine lobster blended with a mix of Parmesan and Asiago cheese topped with melted Fontina served with corn tortilla chips

CRISPY CALAMARI 14.95

house marinara & warm mustard sauce

BIG FISH BRUSCHETTA 14.95

fresh toasted garlic bread, Roma tomato, red onion, basil and olive oil

SALADS

APPLE-BURRATA SALAD 13.95

Baby kale, spiced honey roasted apples, dried cranberries, walnuts, pomegranate vinaigrette

CAESAR SALAD 9.95

Fresh chopped romaine, Parmesan Reggiano, house-baked garlic seasoned croutons, traditional house-made Caesar dressing

BIG FISH ON THE RIVERFRONT THANKSGIVING DAY BUFFET

Adults \$48.95 • Kids 6-12 \$21.95 • Kids 5 & Under \$9.95

ENTREES

CHESAPEAKE BAY JUMBO LUMP CRAB CAKES 36.95

homemade tartar sauce, two sides

SALMON-CRAB ROCKEFELLER 34.95

Scottish salmon topped with a Sambuca Rockefeller sauce & lump crab. Broiled & served with shrimp fried rice, sauteed spinach & ravigote

PECAN CRUSTED HALIBUT 34.95

Sweet potato mashers, broccoli, lemon cream, pineapple salsa

1.5 LB WHOLE MAINE LOBSTER Mkt Price

drawn butter, two sides

1 LB. BAKED STUFFED WHOLE MAINE LOBSTER Mkt Price

Stuffed with a blend of shrimp, bay scallops and crab, served with drawn butter and two sides

CHESAPEAKE BAY SEAFOOD TORTELLINI 32.95

sautéed Gulf shrimp, three cheese tortellini, parmesan lobster blush sauce, topped with our signature crab cake

BIG FISH CIOPPINO 34.95

sautéed fresh fish, scallops, shrimp, mussels, & clams simmered in a tomato-seafood broth over linguini served with garlic toast

BIG FILET 47.95

8 oz. pan seared center-cut black angus filet mignon, whipped mashers, grilled asparagus & demi-glace

HOMEMADE SIDES

WHIPPED MASHERS | NEVA'S POTATOES | BROCCOLI | COLESLAW
PERUVIAN SHRIMP FRIED RICE | SAUTÉED SPINACH | SALTED FRIES

HOLIDAY DESSERTS 9.95

PUMPKIN PIE | PUMPKIN CHEESECAKE | PEANUT BUTTER PIE | KEY LIME PIE
PECAN APPLE COBBLER WITH CINNAMON ICE CREAM
DOUBLE CHOCOLATE CAKE WITH VANILLA ICE CREAM

HAPPY Thanksgiving

wine

WHITE

WENTE CHARDONNAY California	10	40
DECOY CHARDONNAY California	13	52
SONOMA CUTRER RUSSIAN RIVER CHARDONNAY California		68
KENDALL JACKSON CHARDONNAY California		44
OYSTER BAY SAUVIGNON BLANC New Zealand	11	44
KIM CRAWFORD SAUVIGNON BLANC New Zealand	14	56
FROG'S LEAP SAUVIGNON BLANC California		75
CLOUDY BAY SAUVIGNON BLANC New Zealand		82
CIELO PINOT GRIGIO Italy	9	36
13 CELSIUS PINOT GRIGIO Italy	11	44
LIVON PINOT GRIGO Italy		60
URBAN GERMAN RIESLING Germany	9	36

ROSE + BUBBLES

MONT GRAVET ROSÉ France	9	36
THE BEACH ROSÉ France		56
BERINGER WHITE ZINFANDEL California	8	32
MASCHIO PROSECCO BRUT Italy	10	40
CHARLES DE FERÉ BRUT RESERVE CHAMPAGNE France	10	40
VEUVE CLICQUOT CHAMPAGNE France		119



Please Ask About Our Frosty Drafts and Signature Martinis!

RED

RASCAL PINOT NOIR California	10	40
JUGGERNAUT PINOT NOIR California		48
FARMHOUSE RED BLEND California	9	36
DREAMING TREE CRUSH RED BLEND California	13	52
BANSHEE MORDECAI RED BLEND California		56
TWENTY ACRES CABERNET California	10	40
JUGGERNAUT CABERNET California	14	56
TEXTBOOK CABERNET California		64
SPOSATO 'RESERVE' MALBEC Argentina	14	56
WILLIAM HILL MERLOT California	11	44



bottled BEER

BUDWEISER	4.50	HEINEKEN 0.0 N/A	6.00
BUD LIGHT	4.50	MICHELOB ULTRA	6.00
ROLLING ROCK	4.50	SAM ADAMS BOSTON LAGER	6.00
ANGRY ORCHARD	6.00	STELLA ARTOIS	6.00
COORS LIGHT	6.00	TRULY HARD SELTZER	6.00
CORONA EXTRA	6.00	PERONI	7.00
CORONA LIGHT	6.00	HIGH NOON	7.00
HEINEKEN	6.00	DOGFISH HEAD SEASONAL	7.00

WINE + BEER

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