DELAWARE'S BIG FISH Grill
RAW BAR · WILMINGTON RIVERFRONT

Celebrating 30 Years

SUSHI

SEAWEED SALAD 8
wakame seaweed, house dressing, sesame seeds

SCOTTISH SALMON (3) 10
sashimi or nigiri

AHI TUNA (3) 13
sashimi or nigiri

SPICY TUNA 16
fresh tuna with spicy sauce

BRANDYWINE DREAM 15
steamed shrimp, avocado, cucumber, crab mix, eel sauce, spicy mayo

BIG FISH ROLL 16
shrimp tempura, cucumber, crab mix, avocado, jalapeño, scallions, wasabi mayo

FIRECRACKER 16
cucumber, spicy mayo, salmon, topped with avocado & sriracha

HAIRY MEXICAN 16
fried shrimp, avocado, spicy mayo, topped with crab stick & eel sauce

CALIFORNIA ROLL 11
crabstick, avocado, cucumber

RAINBOW ROLL 16
avocado, cucumber, steamed shrimp, topped with salmon, tuna & avocado

Appetizers

CREAM OF CRAB SOUP 10
cream, crab meat, old bay

POT O' MUSSELS 16
garlic wine *or* spicy diablo sauce, garlic toast

TOMATO & ARTICHOKE BRUSCHETTA 15
garlic bread, plum tomato, onion, garlic, basil & EVOO

GRILLED SHRIMP SKEWERS (2) 20
charcoal seasoning, melted butter

BOURBON JUMBO GULF SHRIMP 14
pan seared with thai chili sauce

FRIED TEXAS GULF SHRIMP 12
hand breaded to order, cocktail sauce

FRIED CALAMARI 16
marinara & homemade mustard sauce

LUMP CRAB DIP 18
cream cheese, cheddar, old bay, tortilla chips

CRISPY CHESAPEAKE CATFISH BITES 14
hand breaded, tartar sauce

MIDDLENECK CLAMS 16
steamed, garlic wine broth, garlic bread

FRIED OYSTERS (6) 19
hand breaded, homemade tartar sauce

OYSTERS ROCKEFELLER (6) 19
served with lemon

YUM YUM SHRIMP 14
hand breaded to order, yum yum sauce

FAMILY OWNED

Salads

HOUSE 11
spring mix, tomato, gorgonzola, walnuts, maple walnut vinaigrette

CAESAR 11
crisp romaine, fresh Parmesan cheese, house baked garlic croutons, homemade caesar dressing

WEDGE 11
iceberg lettuce, tomatoes, gorgonzola, bacon, buttermilk garlic ranch

GREEK 11
spring mix, romaine, tomatoes, cucumbers, onions, feta, kalamata olives, pepperoncini, greek vinaigrette

CHOPPED 11
romaine, carrots, tomatoes, corn, cucumbers, buttermilk garlic ranch

GOAT CHEESE 11
arcadian greens, romaine, aged goat cheese, toasted pecans, red peppers, raspberry vinaigrette

POKE BOWL 18
sticky rice, edamame, seaweed salad, avocado, spicy mayo, sesame seeds • *choice of ahi tuna, salmon, fried salmon, or fried shrimp*

SOUTHERN FRIED CHICKEN 20
hand breaded fried chicken tenders, spring mix, romaine, tomatoes, carrots, cheddar cheese, buttermilk garlic ranch



Handhelds

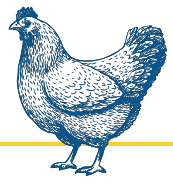
Served on a brioche bun with salted fries.

CHOPHOUSE BACON CHEESEBURGER 18
ground angus beef, bacon, lettuce, tomato, pickle, & american cheese

CRISPY CATFISH SANDWICH 21
hand-breaded, fried catfish, lettuce, tomato, pickle

CRAB CAKE SANDWICH 22
lettuce, tomato, old bay remoulade, potato roll

CHICKEN SANDWICH 17
chicken breast, American cheese, bacon, lettuce, tomato, & pickle



Pasta

SPICY CRAB & SHRIMP PENNE 33
lump crab meat, english peas, shallots, spicy lobster sauce

SHRIMP SCAMPI 25
gulf coast shrimp, creamy scampi sauce, served over linguine

CHESAPEAKE BAY TORTELLINI 34
gulf shrimp, crab cake, lobster blush sauce, three cheese tortellini

BIG SEAFOOD OF THE DAY 33
linguine, shrimp, scallops, clams & mussels, homemade lobster sauce

ENTRÉES

MIXED GRILL 50
skewered beef tenderloin, scallops, shrimp, crab cake, choice of two sides

FRIED SEAFOOD COMBO 36
shrimp, scallops, oysters, tartar & cocktail sauce, choice of two sides

BOURBON JUMBO GULF SHRIMP 29
jim beam, brown sugar & pineapple juice marinade, thai chili glaze, choice of two sides

FRIED TEXAS GULF SHRIMP 26
cocktail sauce, choice of two sides

PRIME SKIRT & SHRIMP 43
8 oz. grilled prime skirt steak, grilled charcoal shrimp, scallion chimichurri, choice of two sides

GRILLED CHICKEN 20
grilled chicken breast, mashers, choice of one side

LEMON PEPPER RAINBOW TROUT 26
garlic butter, choice of two sides

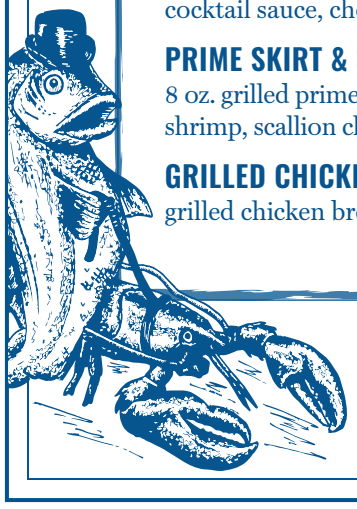
FISH & CHIPS 26
beer battered catfish, fries, coleslaw, tartar sauce

CRAB CAKES 36
fries, coleslaw, old bay remoulade

NEW YORK STRIP 39
8 oz black angus strip steak, mashers, garlic herb butter, choice of one side
• *with a crab cake . . . 55*

HERB CRUSTED HALIBUT 43
grilled red pepper-tomato relish, mashers, broccoli

SCOTTISH SALMON 29
grilled or caramelized, choice of two sides



Add On

10 oz. GRILLED OR BLACKENED CHICKEN 12
MARYLAND CRAB CAKE 16
SCALLOP SKEWER 17
CHARCOAL SHRIMP SKEWER 12
BROILED MAINE LOBSTER TAIL 23
8 oz. STRIP STEAK 27
8 oz. FRESH MARKET "CATCH OF THE DAY" ..... MP
FAMILY STYLE MAC & CHEESE 15
add crab + 11 • add lobster + 16

Sides 7

FRIES	COLESLAW
MASHERS	SAUTÉED SPINACH
NEVA'S POTATOES	BROCCOLI
SWEET POTATO MASH	ASPARAGUS
SPANISH RICE	SHRIMP FRIED RICE
GARLIC BREAD	SEASONAL VEGETABLE

Denotes a Big Fish Favorite

**Raw Facts. consuming raw or undercooked meats, poultry, pork, beef, shellfish or eggs may increase the risk of foodborne illness. Allergies. please alert your server of any food allergies. Gratuity. customary gratuity of 20% will be added to checks for parties of 6 or more.*

Wine

WHITE

	GLASS	BOTTLE
KIM CRAWFORD — sauvignon blanc, new zealand	14	56
JOSH CELLARS — chardonnay, california	13	52
DECOY — chardonnay, california	13	52
OYSTER BAY — sauvignon blanc, new zealand	11	44
CIELO — pinot grigio, italy	9	36
OYNOS — pinot grigio, italy	11	44
URBAN GERMAN — riesling, germany	10	40

SPARKLING

	GLASS	BOTTLE
MASCHIO — prosecco brut, italy	10	-
BOUVET LADUBAY — brut champagne, france	11	44
STELLA ROSA — moscata d'asti, italy	10	40

ROSÉ

	GLASS	BOTTLE
LIONEL OSMIN — france	9	36

RED

	GLASS	BOTTLE
THE SEEKER — pinot noir, france	11	44
CHARLES & CHARLES DOUBLE TROUBLE — red blend, washington	9	36
DREAMING TREE CRUSH — red blend, california	13	52
COLLIER CREEK BIG ROOSTER — cabernet, california	10	40
JUGGERNAUT — cabernet, california	14	56
SPOSATO 'RESERVE' — malbec, argentina	14	56
WILLIAM HILL — merlot, california	11	44

Bottled Beer

- **BUDWEISER** 5
- **BUD LIGHT** 5
- **ROLLING ROCK** 5
- **COORS LIGHT** 6
- **MICHELOB ULTRA** 6
- **CORONA EXTRA** 6
- **CORONA LIGHT** 6
- **HEINEKEN** 6
- **SAM ADAMS BOSTON LAGER** 6
- **STELLA ARTOIS** 6
- **PERONI** 7
- **DOGFISH HEAD SEASONAL** 7
- **ANGRY ORCHARD** 6
- **HEINEKEN 0.0 (NA)** 6

Cans

- **TRULY HARD SELTZER** 6
- **SURFSIDE TEA -OR- GREEN TEA** 8
- **STATESIDE BLACK CHERRY** 8
- **SUNCRUISER PINK -OR- BLUEBERRY LEMONADE** 7
- **GUINNESS** 6

Mocktails

LIME IN THE COCONUT 12
pineapple, coconut cream, lime, lemon, tajin

GARDEN OF EVE 12
cranberry, lime, simple syrup, blood orange, mint

CHOCOLATE FAUXSPRESSO TINI 12
coffee, cream, vanilla, chocolate



Signature Cocktails

JACK BERRY 14
jack daniel's blackberry whiskey, blackberry syrup, muddled mint & lemon, topped with club soda

302 FRENCHIE 12
gray whale gin, peach purée, dash of lime juice, topped with prosecco, garnished with a lime twist

ROAN YOUR BOAT 16
wild roan bourbon, lemon juice, simple syrup, strawberry purée, rhubarb bitters

GOLDEN HOUR 15
birdie & buck vodka, cucumber, mint, lemon juice, simple syrup, prosecco

WILMINGTON SOUR 14
disarrono, fresh squeezed lemon, simple syrup, splash of red wine

BLACK SEA 15
tanteo habanero tequila, lime, agave, black cherry, black salt rim

RIVER RUSH 16
wild roan bourbon, lemon juice, honey, peach bitters

BERRY DROP 16
new amsterdam vodka, limoncello, strawberry & raspberry purée, simple syrup, sugar rim

VIOLET HOUR 17
mcqueen and the violet fog gin, lemon juice, chambord, lavender simple

RED SUNRISE SANGRIA 9
cabernet, limoncello, lemonade, lemon, strawberry, apple

WHITE MELON SPRITZ SANGRIA 9
riesling, sparkling rosé, orange liqueur, cantaloupe, honeydew, strawberry simple

HOUSE MARGARITA 10
silver tequila, fresh lime, agave
• *add spice + 1* • *add fruit flavor + 2*

CRUSH 10
flavored smirnoff vodka, fresh juice, triple sec, sprite • *choice of orange, grapefruit, creamsicle, or key lime*

MULE 10
vodka, fresh lime, ginger beer • *add fruit flavor + 2*

Daily Specials

available all day

MONDAY	TUESDAY	WEDNESDAY	SUNDAY
CRAB NIGHT	**PASTA NIGHT**	**LOBSTER NIGHT**	**ALL DAY HAPPY HOUR**
crab entrée for $30	*3 courses for $26*	*2 courses for $28*	*bar only*



ROOTED IN FAMILY

It all started in 1997, when brothers Norman and Eric Sugrue opened a 90-seat restaurant on Route 1 in Rehoboth Beach, Delaware. Their vision was simple: serve great food, welcome everyone like family, and create a place people would want to come back to again and again.

That little restaurant grew into Big Fish Restaurant Group, a collection of beloved restaurants rooted in Delaware and built around the same spirit of genuine hospitality, fresh ingredients, and a love for bringing people together. From Big Fish Grill to concepts across the coast, the group became a familiar name to generations of locals and visitors alike.

Today, Big Fish is part of the Atlas Restaurant Group family, bringing together two restaurant families with deep Delaware roots and a shared passion for hospitality. Atlas founders Alex and Eric Smith are University of Delaware alumni and former captains of the Blue Hen lacrosse team, making the partnership a natural fit built on a connection to the community, a love of restaurants, and a shared commitment to carrying these traditions forward.

While Big Fish has grown over the years, the heart of it remains the same: good food, good people, and a table worth gathering around. We're proud to carry that tradition forward and even prouder to have you here.