

appetizers

<p>HOMEMADE LOBSTER SPINACH DIP 14.95 with melted Fontina cheese & house fried tortilla chips</p> <p>“FLASH-FRIED” COD FINGERS 13.95 hand-breaded, homemade tartar sauce</p> <p>GRILLED “CHARCOAL SEASONED” GULF SHRIMP SKEWER 11.95 Mike’s Famous Charcoal Seasoning</p>	<p>GULF COAST “FLASH-FRIED” SHRIMP 10.95 homemade cocktail or tartar sauce</p> <p>“FLASH-FRIED” HAND BREADED BUFFALO CHICKEN TENDERS 9.95 homemade blue cheese dressing</p> <p>BIG FISH BRUSCHETTA 14.95 garlic bread, plum tomato, red onion, basil and EVOO</p> <p>“FLASH-FRIED” CALAMARI 14.95 marinara, mustard sauce</p>	<p>PRINCE EDWARD ISLAND MUSSELS 14.95 garlic wine broth, garlic toast</p> <p>BOURBON-MARINATED JUMBO GULF SHRIMP 13.95 in-house marinated shrimp, pan seared with Thai chili sauce</p> <p>“FLASH-FRIED” HAND BREADED FRIED OYSTERS 17.95 homemade cocktail or tartar sauce</p>
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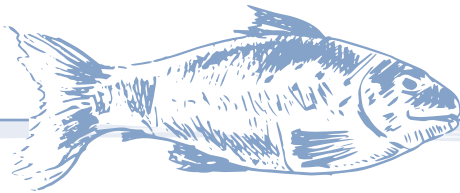


salads

<p>HOUSE 9.95 spring mix, tomato, gorgonzola, walnuts, maple walnut vinaigrette</p> <p>CAESAR 9.95 crisp romaine, fresh Parmesan cheese, house baked garlic croutons, homemade Caesar dressing</p> <p>THE WEDGE 9.95 iceberg lettuce, tomatoes, gorgonzola, bacon, buttermilk garlic ranch 9.95</p> <p>GREEK 9.95 spring mix, romaine, tomatoes, cucumbers, onions, feta, kalamata olives, pepperoncini, Greek vinaigrette</p>	<p>SOUTHERN FRIED CHICKEN SALAD 18.95 hand breaded fried chicken tenders, spring mix, romaine, tomatoes, carrots, cheddar cheese, buttermilk garlic ranch</p> <div><p>TOP ANY SALAD WITH...</p><p>10 OZ. MARINATED GRILLED CHICKEN +9.00</p><p>CHARCOAL SHRIMP SKEWER (1)+9.95 or (2)+17.95</p><p>CHESAPEAKE MARYLAND CRAB CAKE +17.95</p><p>8 OZ. FRESH MARKET “CATCH OF THE DAY” MP Choose a fish off the "board" and we will serve it over any of our delicious salads.</p></div>	<p>CHOPPED 9.95 romaine, carrots, tomatoes, corn, cucumbers, buttermilk garlic ranch</p> <p>GOAT CHEESE 9.95 Arcadian Harvest greens, romaine, aged goat cheese, toasted pecans, roasted red peppers, raspberry vinaigrette</p> <p>SPINACH 9.95 bacon, mushrooms, eggs, gorgonzola, warm apple cider vinaigrette</p> <p>ARUGULA 9.95 toffee pecans, dried cranberries, Parmesan, lemon thyme vinaigrette</p>
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just for LUNCH

<p>SHRIMP SCAMPI PASTA 15.95 sautéed shrimp tossed in a creamy scampi sauce over linguini</p> <p>“FLASH-FRIED” SHRIMP -OR- FISH TACOS (2) 15.95 pico de gallo, baja sauce, cabbage, warm tortillas with Spanish rice & black bean corn salsa</p> <p>BIG FISH CIOPPINO 23.95 shrimp, scallops, mussels, clams, fresh fish, linguine, light tomato broth, garlic bread</p> <p>“FLASH-FRIED” JUMBO SHRIMP 16.95 salted fries, cole slaw, homemade cocktail sauce</p>	<p>“FLASH FRIED” SEAFOOD COMBO 21.95 shrimp, cod, oysters, salted fries, cole slaw</p> <p>“FLASH-FRIED” DAY BOAT SCALLOPS 25.95 salted fries and cole slaw</p> <p>BLACKENED LOUISIANA CATFISH 21.95 Spanish rice, house made remoulade, one side</p> <p>NEW ENGLAND STYLE FISH & CHIPS 23.95 lightly beer-battered Atlantic cod, salted fries, cole slaw and homemade tartar sauce</p>	<p>GRILLED SOY SESAME-GLAZED DAY BOAT SCALLOPS (4) 20.95 over Peruvian shrimp fried rice, topped with scallions, crispy wontons & one side</p> <p>PRINCE EDWARD ISLAND MUSSELS MARINARA 19.95 sautéed mussels, olive oil, fresh garlic, basil, house made marinara, tossed in linguini, garlic bread</p> <p>BIG FISH JAMBALAYA 20.95 traditional spicy sauce, chicken, shrimp, crawfish, Andouille sausage over Peruvian shrimp fried rice</p>
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sandwiches

All sandwiches come with a choice of one side.

<p>CHESAPEAKE BAY CRAB CAKE SANDWICH 19.95 l,t,p, homemade tartar, toasted potato roll</p> <p>FRESH GROUND ANGUS BACON CHEESEBURGER 16.95 ground chuck, melted Cooper Sharp American cheese, bacon, lettuce, tomato, pickle, toasted brioche bun</p> <p>HAND BREADED BUFFALO CHICKEN SANDWICH 14.95 buffalo tenders, homemade blue cheese dressing, toasted brioche bun</p> <p>CHESAPEAKE BAY FRIED OYSTER SANDWICH 18.95 “flash-fried” MD oysters, homemade tartar, l,t,p, toasted brioche bun</p>	<p>GRILLED CHICKEN BLT 16.95 marinated, free-range organic chicken breast, Swiss & bacon, mayo, toasted panini bread</p> <p>“FLASH-FRIED” COD SANDWICH 20.95 hand-breaded cod fingers, homemade tartar, l,t,p, toasted brioche bun</p> <p>BLACK ‘N BLUE SWORDFISH SANDWICH 23.95 blackened North Atlantic swordfish, blue cheese béchamel, toasted brioche bun</p> <p>BLACKENED SCOTTISH SALMON SANDWICH 22.95 horsey sauce, l,t,p, whole wheat bread</p>	<p>GRILLED SOUTHWEST STYLE STEAK & CHEESE WRAP 17.95 marinated flank steak, melted pepper jack cheese, crispy onion petals, avocado, cilantro, roasted poblano peppers, lettuce, tomato & chipotle ranch in a flour tortilla</p> <p>CHIPOTLE CHICKEN CAESAR B.L.T. WRAP 16.95 our house Caesar with applewood smoked bacon, Roma tomatoes, gorgonzola & grilled chipotle chicken in a whole wheat flour tortilla</p> <p>GRILLED THREE CHEESE PANINI 12.95 bacon, tomato, provolone, cheddar, Swiss cheese</p> <p>★ HALF OF A THREE CHEESE PANINI & SOUP 13.95 choose any soup of the day</p>
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BIG FISH GRILL LUNCH



ADD-ONS
to any entree

+ CHARCOAL SHRIMP SKEWER 9.95
+ GRILLED SCALLOP SKEWER 14.95
+ JUMBO LUMP CRAB CAKE 18.00

homemade
sides 3.95

SALTED FRIES • COLE SLAW • DAILY FRESH VEGGIE
NEVA’S POTATOES • STEWED TOMATOES
PERUVIAN SHRIMP FRIED RICE

We reserve the right to include 20% gratuity to all tables of 6 or more.

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.

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wine

by the bottle

whites

FROG'S LEAP SAUVIGNON BLANC CALIFORNIA	75
SONOMA CUTRER RUSSIAN RIVER CHARDONNAY CALIFORNIA	60
ROMBAUER CHARDONNAY CALIFORNIA	91
KENDALL JACKSON CHARDONNAY CALIFORNIA	44
KIM CRAWFORD SAUVIGNON BLANC NEW ZEALAND	48
CLOUDY BAY SAUVIGNON BLANC NEW ZEALAND	78
LIVON PINOT GRIGIO ITALY	56
WHISPERING ANGEL ROSÉ FRANCE	72
VEUVE CLICQUOT CHAMPAGNE FRANCE	119

reds

JUGGERNAUT PINOT NOIR CALIFORNIA	48
GOLDENEYE PINOT NOIR CALIFORNIA	99
BANSHEE MORDECAI RED BLEND CALIFORNIA	60
SEGHECIO RED ZINFANDEL CALIFORNIA	56
TEXTBOOK CABERNET CALIFORNIA	64
PINE RIDGE CABERNET CALIFORNIA	97

by the glass

whites

WENTE CHARDONNAY, CALIFORNIA	10
DECOY CHARDONNAY, CALIFORNIA	12
CA' MOMI SAUVIGNON BLANC, CALIFORNIA	9
OYSTER BAY SAUVIGNON BLANC, NEW ZEALAND	11
CIELO PINOT GRIGIO, ITALY	9
URBAN GERMAN RIESLING, GERMANY	9
MONT GRAVET ROSÉ, FRANCE	8
BERINGER WHITE ZINFANDEL, CALIFORNIA	8
MASCHIO PROSECCO BRUT, ITALY	9
CHARLES DE FERE BRUT RESERVE CHAMPAGNE, FRANCE	9

reds

We pour a 6 oz. glass....¼ of a bottle
All wines by the glass are also available by the bottle.

MON FRÈRE PINOT NOIR, CALIFORNIA	10
JIGSAW PINOT NOIR, WILLAMETTE VALLEY	12
FARMHOUSE RED BLEND, CALIFORNIA	9
CONUNDRUM RED BLEND, CALIFORNIA	10
TWENTY ACRES CABERNET, CALIFORNIA	10
JOEL GOTT CABERNET, CALIFORNIA	14
WILLIAM HILL MERLOT, CALIFORNIA	11
SPOSATO 'RESERVE' MALBEC, ARGENTINA	14



450

**BUDWEISER
BUD LIGHT
ROLLING ROCK**

6

**ANGRY ORCHARD
COORS LIGHT
CORONA EXTRA
CORONA LIGHT
HEINEKEN
HEINEKEN 0.0 N/A
MICHELOB ULTRA
SAM ADAMS BOSTON LAGER
STELLA ARTOIS
TRULY HARD SELTZER
TWISTED TEA**

7

**PERONI
HIGH NOON
DOGFISH HEAD SEASONAL**

BOTTLED

BEER

WINE + BEER

*Please Ask About Our
Frosty Drafts and
Signature Martinis!*