

GENERAL MANAGER  
BRANDON NITSCHKE

CULINARY DIRECTOR  
JUAN GOMEZ



20298 COASTAL HWY  
REHOBOTH BEACH, DE

302.227.3474  
BIGFISHGRILL.COM

## APPETIZERS

### POT O' MUSSELS 15.95

fresh sautéed Bouchot mussels harvested from the cold, pristine waters off of Prince Edward Island, Canada.

*Pick a Sauce:*

Spicy Diablo • Garlic Wine

Add classic hand-cut salted fries +2

### BIG FISH BRUSCHETTA 14.95

garlic bread, plum tomato, onion, garlic, basil & EVOO

### HOMEMADE GARLIC BREAD 4.95

### GRILLED "CHARCOAL" SHRIMP 11.95

melted butter or homemade cocktail sauce

### "FLASH-FRIED" VIRGINIA OYSTERS 17.95

hand breaded, homemade tartar sauce

### MIDDLE NECK CLAMS 15.95

garlic wine broth, garlic bread

### "FLASH-FRIED" CALAMARI 15.95

marinara & homemade mustard sauce

### BANG BANG SHRIMP 13.95

spicy mayo, green onions

### CRAB SPINACH DIP 17.95

artichokes, cream cheese, Old Bay, lump crab

### BIG FISH OYSTERS ROCKEFELLER (6) 18.95

with a touch of Sambuca & served with lemon

### CRISPY FISH FINGERS 13.95

hand breaded & flash-fried wild caught hake, homemade tartar sauce

## HANDHELDS

*Served on a brioche bun with salted fries.*

### BIG CHICKEN SANDWICH 16.95

Coleman's all-natural organic double breast with American cheese, bacon, lettuce, tomato, and pickle

### OLD FASHIONED CHOP HOUSE BACON CHEESEBURGER 16.95

fresh ground Angus with lettuce, tomato, pickle, bacon, and American cheese

## FLASH-FRIED SEAFOOD ENTRÉES

### TEXAS GULF SHRIMP 24.95

hand breaded, homemade cocktail sauce, two sides

### SEAFOOD COMBO 32.95

hand breaded shrimp, scallops and oysters, homemade tartar sauce, two sides

### FISH & CHIPS 25.95

hand breaded & flash-fried fresh hake, fries, coleslaw, tartar sauce

## PASTA

### BIG SEAFOOD OF THE DAY 31.95

linguine served with shrimp, scallops, clams and mussels tossed in our homemade lobster sauce

### CIOPPINO 31.95

linguine with shrimp, scallops, clams, mussels & fresh fish in a tomato-seafood broth

### BIG SHRIMP PENNE 24.95

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

### SPECIAL LOBSTER PASTA 39.95

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

### SHRIMP SCAMPI 24.95

Gulf coast shrimp, creamy scampi sauce, served over linguini

## ENTRÉES

### CRAB CAKES 35.95

fries, coleslaw, tartar sauce

### BIG SHRIMP 26.95

"flame grilled" shrimp, Mike's famous char-seasoning, saffron rice, one side

### BIG CHICKEN 19.95

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

### SIRLOIN & SHRIMP 38.95

8 oz. pan seared center cut Angus sirloin steak, grilled charcoal shrimp, garlic-herb butter, two sides

### BIG FILET 49.95

8 oz. pan seared center-cut Angus beef filet over mashers with garlic-herb butter and one side with a Jumbo Lump Crab Cake 62.95

### BROILED COMBO 29.95

fresh market catch, scallops, stuffed shrimp, two sides

### GRILLED SEAFOOD COMBO 46.95

shrimp skewer, beef tip skewer, scallop skewer, Chesapeake broiled crab cake, two sides

*Add To Any Entrée:*

- GRILLED SHRIMP +11.95
- SCALLOP SKEWER +16.95
- CRAB CAKE +13.95

## SALADS 9.95

*Top Any Salad With:*

10 oz. GRILLED OR BLACKENED CHICKEN +11.95

CHARCOAL SHRIMP SKEWER (1) +11.95 (2) +19.95

CHESAPEAKE MARYLAND CRAB CAKE +13.95

SCALLOP SKEWER +16.95

USDA HAND CUT 8 oz. SIRLOIN +26.95

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 large salads*

### HOUSE

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

### CAESAR

crisp romaine, fresh Parmesan cheese, house baked garlic croutons, homemade Caesar dressing

### THE WEDGE

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

### ARUGULA

toffee pecans, dried cranberries, Parmesan, lemon thyme vinaigrette

### GREEK

spring mix, romaine, tomatoes, cucumbers, onions, feta, kalamata olives, pepperoncini, Greek vinaigrette

### CHOPPED

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

### GOAT CHEESE

Arcadian Harvest greens, romaine, aged goat cheese, toasted pecans, roasted red peppers, raspberry vinaigrette

## FAMILY-STYLE MAC & CHEESE

PLAIN 15

CRAB 26

LOBSTER 31

## HOMEMADE SIDES 5.95

SALTED FRIES

MASHERS

NEVA'S POTATOES

COLESLAW

SAFFRON RICE

SWEET POTATO MASHERS

SAUTÉED SPINACH

MUSHROOMS

A customary gratuity of 20% will be added to all parties of 8 or more.

Denotes a Big Fish Favorite.

*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.