

GENERAL MANAGER  
EVAN DONOVAN

CULINARY DIRECTOR  
HECTOR GOMEZ



20298 COASTAL HWY  
REHOBOTH BEACH, DE  
302.227.3474  
bigfishgrill.com

View our daily special sheet for all  
our raw bar and sushi bar options!

- BIG FISH BRUSCHETTA** 14.95  
Garlic bread, plum tomato, onion, garlic, basil & EVOO
- CRISPY FISH FINGERS** 13.95  
Hand breaded & flash-fried wild caught hake,  
homemade tartar sauce
- GRILLED “CHARCOAL” SHRIMP -OR-  
“FLASH-FRIED” SHRIMP** 10.95  
Melted butter or homemade cocktail sauce
- “FLASH-FRIED” VIRGINIA OYSTERS** 16.95  
Hand breaded, homemade tartar sauce
- MIDDLE NECK CLAMS** 15.95  
Garlic wine broth, garlic bread

## Starters



**Pot O’ MUSSELS** 14.95  
Fresh sautéed Bouchot Mussels  
harvested from the cold, pristine waters  
off of Prince Edward Island, Canada.

ADD CLASSIC HAND-CUT SALTED FRIES +\$2

PICK A SAUCE:  
**SPICY DIABLO • GARLIC WINE  
DIJON CREAM • THAI CURRY & COCONUT  
ANDOUILLE SAUSAGE & SAFFRON**

- ◆ **“FLASH-FRIED” CALAMARI** 14.95  
Marinara & homemade mustard sauce
- BANG BANG SHRIMP** 13.95  
Spicy mayo, green onions
- BIG FISH STYLE SPINACH DIP** 12.95  
Artichokes, spinach, sour cream, salsa, tortilla chips
- BIG FISH BAKED OYSTERS** (6) 18.95  
Wild mushrooms, smoked Gouda,  
bacon and rosemary
- BIG FISH OYSTERS ROCKEFELLER** (6) 18.95  
With a touch of Sambuca & served with lemon
- HOMEMADE GARLIC BREAD** 3.95

## Daily Fresh Salads

- HOUSE** 9.95  
Spring mix, tomato, gorgonzola, walnuts,  
maple walnut vinaigrette
- CAESAR** 9.95  
Crisp romaine, fresh Parmesan cheese, house baked  
garlic croutons, homemade Caesar dressing
- THE WEDGE** 9.95  
Iceberg lettuce, tomatoes, gorgonzola, bacon,  
buttermilk garlic ranch
- ARUGULA** 9.95  
Toffee pecans, dried cranberries,  
Parmesan, lemon thyme vinaigrette

TOP ANY SALAD WITH...

**10 OZ. GRILLED CHICKEN** *(available Blackened)* +9.00

**CHARCOAL SHRIMP SKEWER (1)+9.95 or (2)+17.95**

**CHESAPEAKE MARYLAND CRAB CAKE** +12.95

**USDA HAND CUT 8 OZ. SIRLOIN** +24.95

**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.*

- GREEK** 9.95  
Spring mix, romaine, tomatoes, cucumbers,  
onions, feta, kalamata olives, pepperoncini,  
Greek vinaigrette
- CHOPPED** 9.95  
Romaine, carrots, tomatoes, corn,  
cucumbers, buttermilk garlic ranch
- GOAT CHEESE** 9.95  
Arcadian Harvest greens, romaine,  
aged goat cheese, toasted pecans,  
roasted red peppers, raspberry vinaigrette

## Land & Sea Entrées

- ◆ **CRAB CAKES** 33.95  
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** 35.95  
8 oz. pan seared center cut Angus sirloin steak, grilled  
charcoal shrimp, homemade demi-glaze, two sides
- BIG FILET** 49.95  
8 oz. pan seared center-cut Angus beef filet over  
mashers with homemade demi-glaze  
and your choice of one side  
**WITH A JUMBO LUMP CRAB CAKE...59.95**

- BROILED COMBO** 29.95  
Fresh market catch, scallops,  
stuffed shrimp, two sides
- ◆ **GRILLED SEAFOOD COMBO** 44.95  
Shrimp skewer, beef tip skewer, scallop skewer,  
Chesapeake broiled crab cake, two sides
- FARMER’S PLATE** 17.95  
An everchanging selection of vegetables  
handpicked by our chef

## Pasta

- BIG SEAFOOD OF THE DAY** 29.95  
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** 23.95  
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, creamy tomato sauce, asparagus



Family Style  
**MAC & CHEESE**  
PLAIN 15 | SHRIMP 21  
CRAB 26 | LOBSTER 31

## Sandwiches

All 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

add to any entrée

**GRILLED SHRIMP** 9.95  
**SCALLOP SKEWER** 14.95  
**CRAB CAKE** 12.95

- HOMEMADE SIDES** 5.95  
SALTED FRIES • MASHERS • NEVA’S POTATOES  
COLESLAW • SAFFRON RICE • DAILY FRESH VEGGIE  
STEWED TOMATOES • SWEET POTATO MASHERS  
SAUTÉED SPINACH • MUSHROOMS

## Flash-Fried Seafood Entrées

- TEXAS GULF SHRIMP** 23.95  
Hand breaded, homemade cocktail sauce, two sides
- CHESAPEAKE BAY OYSTERS** 31.95  
Hand breaded, homemade tartar sauce, two sides
- DAY BOAT JERSEY SCALLOPS** 31.95  
Hand breaded, homemade tartar 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 catch,  
fries, coleslaw, tartar sauce

## Little Fish MENU 9<sup>95</sup>

- Under 12 only, please.
- PASTA -OR- PASTA & MEATBALL  
CHEESE PIZZA • HOT DOG  
CHICKEN TENDERS OR FRIED FISH FINGERS  
GRILLED SALMON • FRIED SHRIMP**
- Includes a choice of one side  
and a scoop of ice cream!

**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.

## DINNER MENU

We reserve the right to include 18% gratuity on all tables of 8 or more.

◆ Denotes a Big Fish favorite.