



Celebrating 30 Years

SUSHI

- SEAWEED SALAD** 8
wakame seaweed, house dressing, sesame seeds
- TUNA SASHIMI (3)** 13
maguro
- SALMON SASHIMI (3)** 10
sake
- PHILLY ROLL** 13
smoked salmon, cream cheese, green onion
- BIG FISH ROLL** 16
tuna, steamed shrimp, avocado, topped with dream mix, eel sauce
- CATERPILLAR** 14
fried shrimp, crab meat, spicy mayo, topped with avocado, sesame seeds
- FIRECRACKER** 15
salmon and avocado, draped with salmon, topped with sriracha
- GREEN MACHINE** 12
avocado, cucumber, asparagus, scallion, sesame seed, wasabi aioli
- CRUNCHY CRAB** 15
lump crab, asparagus, fried crabstick frick, louisiana crab sauce, old bay
- HAIRY MEXICAN** 15
fried shrimp, avocado, spicy mayo, topped with crab stick & eel sauce
- CALIFORNIA ROLL** 12
avocado, crab, cucumber, toasted sesame

Appetizer

- CREAM OF CRAB SOUP** 10
fresh cream, crab meat, old bay
- EDAMAME** 8
steamed, kosher salt
- POT O' MUSSELS** 17
fresh sautéed mussels with choice of spicy diablo or garlic wine sauce • *add fries + 2*
- TOMATO & ARTICHOKE BRUSHETTA** 12
garlic bread, plum tomato, onion, garlic, basil & EVOO
- GRILLED SHRIMP SKEWERS** 15
melted butter or homemade cocktail sauce
- BANG BANG SHRIMP** 14
spicy mayo, green onions
- FRIED TEXAS GULF SHRIMP** 12
hand breaded to order, cocktail sauce
- MIDDLE NECK CLAMS** 16
steamed, garlic wine broth, garlic bread
- FRIED CALAMARI** 17
marinara & homemade mustard sauce
- CRAB & ARTICHOKE DIP** 18
lump crab, artichokes, cream cheese, Old Bay
- CRISPY FISH FINGERS** 15
fried wild caught hake, homemade tartar sauce
- BUFFALO TENDERS** 14
hand breaded, gorgonzola cheese, ranch
- FRIED OYSTERS (6)** 19
hand breaded, homemade tartar sauce
- OYSTERS ROCKEFELLER (6)** 19
served with lemon

Handhelds

Served on a brioche bun with fries.

- CHOPHOUSE BACON CHEESEBURGER** 18
ground angus beef, bacon, lettuce, tomato, pickle, & american cheese
- CRAB CAKE SANDWICH** 21
lettuce, tomato, old bay remoulade, potato roll

Pasta

- SHRIMP PENNE** 26
shrimp, mushrooms, spinach, sundried tomatoes & basil tossed in our homemade lobster sauce
- SHRIMP SCAMPI** 25
rock shrimp, creamy scampi sauce, served over linguini

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
- ARUGULA** 11
toffee pecans, dried cranberries, parmesan, lemon thyme vinaigrette
- 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
- CRAB SALAD** 14
crabstick, spicy mayo, tobiko, over seaweed salad topped with a steamed shrimp, sesame seeds
- POKE BOWL** 18
sticky rice, edamame, seaweed salad, avocado, spicy mayo, sesame seeds • *choice of ahi tuna, salmon, fried salmon, or fried shrimp*



- CHICKEN SANDWICH** 18
marinated chicken breast, american cheese, bacon, lettuce, tomato, pickle
- PO BOY** 22
choice of fried oyster or shrimp, lettuce, tomato, remoulade, sub roll

- BIG SEAFOOD OF THE DAY** 33
linguine, shrimp, scallops, clams & mussels, homemade lobster sauce
- CIOPPINO** 34
linguine with shrimp, scallops, clams, mussels & fresh fish in a tomato-seafood broth

ENTRÉES

- GRILLED SHRIMP** 27
flame grilled shrimp, saffron rice, choice of one side
- TEXAS GULF SHRIMP** 25
hand breaded, homemade cocktail sauce, choice of two sides
- PRIME SKIRT & SHRIMP** 43
8 oz. grilled prime skirt steak, grilled charcoal shrimp, scampi butter, choice of two sides
- NY STRIP** 39
8 oz. grilled black angus strip steak, mashers, homemade demi-glace, choice of one side
• *with a jumbo lump crab cake* . . . 55
- FISH & CHIPS** 27
hand breaded & fried fresh hake, fries, coleslaw, tartar sauce

- BROILED COMBO** 33
fresh market catch, scallops, stuffed shrimp, choice of two sides
- MIXED GRILL COMBO** 47
shrimp skewer, beef tip skewer, scallop skewer, broiled crab cake, choice of two sides
- CRISPY SEAFOOD COMBO** 34
hand breaded fried shrimp, scallops, fresh catch, salted fries, coleslaw
- PECAN CRUSTED HALIBUT** 45
lemon cream, fruit salsa, mashers, choice of one side
- CRAB CAKES** 36
fries, coleslaw, remoulade
- GRILLED CHICKEN** 20
grilled chicken breast, mashers, choice of one side



Add On

- 10 oz. GRILLED OR BLACKENED CHICKEN** 12
- MARYLAND CRAB CAKE** 16
- SCALLOP SKEWER** 17
- SHRIMP SKEWER** 10
- 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

- | | |
|----------------------|-----------------|
| FRIES | SAFFRON RICE |
| MASHERS | GARLIC BREAD |
| NEVA'S POTATOES | SAUTÉED SPINACH |
| SWEET POTATO MASHERS | MUSHROOMS |
| | BROCCOLI |

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 8 or more.

Wine

WHITE

	GLASS	BOTTLE
TWENTY ACRES	11	44
sauvignon blanc, california		
CIELO	9	36
pinot grigio, italy		
NIK WEIS, URBAN	11	44
riesling, germany		
KENDALL JACKSON	11	44
chardonnay, california		
FRENZY MARLBOROUGH	12	48
sauvignon blanc, new zealand		
BRAVIUM RUSSIAN RIVER	13	52
chardonnay, california		
BIG SALT	10	40
white blend, oregon		

SPARKLING

	GLASS	BOTTLE
BOUVET-LADUBAY	15	60
brut, france		
BENVOLIO	11	44
prosecco, italy		
CERETTO	13	52
moscato d’asti, italy		

ROSÉ

	GLASS	BOTTLE
H&B LANGUEDOC	11	44
france		
LOVE YOU BUNCHES	14	56
california		

RED

	GLASS	BOTTLE
THE SEEKER	12	48
pinot noir, france		
LA CREMA MONTEREY	14	56
pinot noir, california		
TERRA D’ORO	13	52
zinfandel, california		
CACERES	11	44
red blend, spain		
GREENWING	14	56
cabernet sauvignon, washington		

Bottled Beer

MILLER LITE	5
COORS LIGHT	5
BUDWEISER	5
BUD LIGHT	5
BUD LIGHT LIME	5
MICHELOB ULTRA	5
YUENGLING LAGER	5
CORONA EXTRA	6
CORONA LIGHT	6
KONA BIG WAVE GOLDEN ALE	6
DOGFISH HEAD 60 MINUTE IPA	7
HEINEKEN 0.0 (NA)	7

Cans

DOGFISH HEAD SEAQUENCH ALE	6
LANDSHARK LAGER 16 OZ.	7
BELL’S TWO HEARTED IPA	6
AVAL CIDER GOLD	7
HIGH NOONS	7
SUNCRUISER ICED TEA	7
SUPER LYTE	8
ATHLETIC FREE WAVE IPA (NA)	6



Signature Cocktails

BLACKBERRY MULE	13	ESPRESSO MARTINI	14
stateside vodka, combier creme de mure, lime, ginger beer		breckenridge espresso vodka, arabica & robusta	
BIG FISH OLD FASHIONED	14	BIG FISH MARGARITA	14
makers mark, touch of bitters, luxardo cherry, orange, brown sugar simple		libelula tequila, le combier, fresh squeezed lime • <i>make it spicy</i> +2	
POM-TINI	14	DIRTY AUNT CHERYL	14
stateside vodka, pama liqueur, cranberry, lemon		luxardo cherry infused vodka, sprite, grenandine, drunken cherry	
HARVEST MARGARITA	15	PUMPKIN PIE-TINI	14
libelula reposado, combier, lemon, agave, apple cider		smirnoff whipped vodka, pumpkin pie mix, brown sugar	
BROWN SUGAR BLACKBERRY-TINI	14	VIRGIN CRUSH (NA)	9
stateside vodka, combier creme de mure, lemon, brown sugar		grapefruit or orange	

Daily Specials

available 12PM - 9PM

MONDAY

CRAB NIGHT

choice of crab dish

TUESDAY

PASTA NIGHT

including chesapeake tortellini

WEDNESDAY

LOBSTER NIGHT

choice of lobster dish

THURSDAY

PRIME RIB NIGHT

12oz, mashers, & broccoli

SUNDAY

ALL DAY HAPPY HOUR

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.