



Celebrating 30 Years
LUNCH AVAILABLE DAILY 12PM - 4PM

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
cream, crab meat, old bay
- EDAMAME** 8
steamed, kosher salt
- POT O’ MUSSELS** 16
fresh sautéed mussels with choice of spicy diablo or garlic wine sauce • *add fries + 2*
- TOMATO & ARTICHOKE BRUSCHETTA** 15
garlic bread, plum tomato, onion, garlic, basil & evoo
- GRILLED SHRIMP SKEWER** 12
charcoal seasoning
- TEXAS GULF SHRIMP** 12
choice of fried or grilled, cocktail sauce
- BANG BANG SHRIMP** 14
spicy mayo, green onions
- MIDDLE NECK CLAMS** 16
garlic wine broth, garlic toast
- FRIED CALAMARI** ♦ 15
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 CHICKEN TENDERS** 14
hand breaded, gorgonzola cheese, ranch
- FRIED VIRGINIA OYSTERS** 18
hand breaded, homemade tartar sauce



Handhelds

Comes with a choice of one side.

- CHOPHOUSE BACON CHEESEBURGER** 18
ground angus beef, bacon, lettuce, tomato, pickle, american cheese, toasted brioche bun
- CRAB CAKE SANDWICH** ♦ 21
lettuce, tomato, pickle, old bay remoulade, toasted brioche bun
- BLACKENED SCOTTISH SALMON SANDWICH** .. 21
field greens, horsey sauce, whole wheat bread
- BUFFALO CHICKEN WRAP** 16
hand breaded buffalo tenders, gorgonzola, buttermilk ranch
- PRIME RIB SANDWICH** 19
thinly sliced prime rib, horseradish sauce, crispy onion, brioche bun

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
- SOUTHERN FRIED CHICKEN** ♦ 20
hand breaded fried chicken tenders, spring mix, romaine, tomatoes, carrots, cheddar cheese, buttermilk garlic ranch
- 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, bacon, american cheese, lettuce, tomato, pickle
- SHRIMP SALAD SANDWICH** ♦ 17
jumbo shrimp, lettuce, tomato, pickle, red onion, toasted croissant
- CHICKEN SALAD SANDWICH** 14
all-white meat, lettuce, tomato, pickle, red onion, toasted croissant
- PO BOY** 22
choice of fried oyster or shrimp, lettuce, tomato, remoulade, sub roll

Add On

- 5 oz. GRILLED OR BLACKENED CHICKEN 8
- 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 | GARLIC BREAD |
| MASHERS | SAUTÉED SPINACH |
| SWEET POTATO MASHERS | MUSHROOMS |
| NEVA'S POTATOES | BROCCOLI |
| SAFFRON RICE | |

♦ Denotes a Big Fish Favorite

ENTRÉES

- FRIED SHRIMP TACOS (3)** 18
pico de gallo, baja sauce, cabbage, warm tortillas, rice, black beans
- FISH TACOS (3)** 18
pico de gallo, baja sauce, cabbage, warm tortillas, rice, black beans
- GRILLED DAY BOAT SCALLOPS (4)** 22
saffron rice, teriyaki glaze, choice of one side
- FISH & CHIPS** 26
hand breaded & fried fresh hake, fries, coleslaw, tartar sauce
- FRIED OYSTERS & CHICKEN SALAD** 19
A Delmarvelous specialty! Choose one side.

- SHRIMP SCAMPI** 25
rock shrimp, creamy scampi sauce, served over linguini
- CIOPPINO** ♦ 34
shrimp, scallops, mussels, clams, fresh fish, linguine, light tomato broth, garlic bread
- MIXED GRILL** 25
grilled shrimp skewer, grilled Scottish salmon, choice of one side
- CRISPY SEAFOOD COMBO** 34
hand breaded fried shrimp, scallops, fresh catch, salted fries, coleslaw



*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
zinfadel, 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
HIGH NOONS	7
ATHLETIC FREE WAVE IPA (NA)	6



Signature Cocktails

BLACKBERRY MULE	13
stateside vodka, combier creme de mure, lime, ginger beer	
BIG FISH OLD FASHIONED	14
makers mark, touch of bitters, luxardo cherry, orange, brown sugar simple	
POM-TINI	14
stateside vodka, pama liqueur, cranberry, lemon	
HARVEST MARGARITA	15
libelula reposado, combier, lemon, agave, apple cider	
BROWN SUGAR BLACKBERRY-TINI	14
stateside vodka, combier creme de mure, lemon, brown sugar	

ESPRESSO MARTINI	14
breckenridge espresso vodka, arabica & robusta	
BIG FISH MARGARITA	14
libelula tequila, le combier, fresh squeezed lime make it spicy +2	
DIRTY AUNT CHERYL	14
luxardo cherry infused vodka, sprite, grenandine, drunken cherry	
PUMPKIN PIE-TINI	14
smirnoff whipped vodka, pumpkin pie mix, brown sugar	
VIRGIN CRUSH (NA)	9
grapefruit or orange	

Daily Specials

available 12pm - 9pm

MONDAY
CRAB
NIGHT

TUESDAY
PASTA
NIGHT

WEDNESDAY
LOBSTER
NIGHT

THURSDAY
PRIME RIB
NIGHT

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.

