



DELAWARE'S

BIG FISH

RAW BAR *Grill* REHOBOTH BEACH,
DELAWARE

PRIVATE DINING





THE COVE

Big Fish Grill Rehoboth's private dining space in a bright, airy setting!
Perfect for holiday parties, cocktail parties and rehearsal dinners.

SEATING CAPACITY 80 Guests
STANDING CAPACITY 90 Guests

TIKI ROOM

SEATING CAPACITY 50 Guests
STANDING CAPACITY 60 Guests

TIKI ROOM & THE COVE

SEATING CAPACITY 140 Guests
STANDING CAPACITY 160 Guests

MAIN BAR

SEATING CAPACITY 35 Guests



LUNCH PACKAGES

Available during lunch hours

Plated Hot Lunch

Option #1 - \$29 per person*

Entrée Selections

Host Selects Five

Crab Cake Entrée

fries, coleslaw, tartar sauce

Fish & Chips

hand breaded and flash-fried hake,
fries, coleslaw, tartar sauce

Shrimp Scampi

rock shrimp, creamy scampi sauce,
served over linguini

Grilled or Caramelized Salmon

Grilled salmon topped with Dijon cream sauce
and caramelized salmon topped with
shaved Parmesan, served with two sides

Grilled Chicken BLT

Coleman's all-natural, chicken breast, American
cheese, bacon, l,t,p, toasted brioche bun, one side

Angus Steak House Bacon Cheeseburger

Fresh ground chuck, American cheese,
bacon, l,t,p, toasted brioche bun, one side

"Flash Fried" Texas Gulf Jumbo Shrimp

hand breaded to order, homemade cocktail sauce, one side

Topped Big Fish Salad

Choose one of our fresh tossed salads
and top it with grilled chicken, grilled
shrimp skewer or grilled salmon

Blackened Shrimp

-or- Chicken Fajitas

Sautéed onions, peppers, black bean salsa,
pico de gallo, warm tortillas

Vegetarian Pasta

penne pasta with garlic tomato
sauce and spinach

Sides

Choice of

Salted Fries • Coleslaw • Saffron Rice • Neva's Potatoes • Sautéed Spinach

Dessert

Host Selects One | Served Family Style

Key Lime Pie • Double Chocolate Cake

Add-Ons

Priced Per Person

Tossed Salad

9.95

Homemade Soup

9.95

Big Fish Bruschetta

8.00

served family style - garlic bread,
plum tomato, red onion, basil, EVOO

Flash-Fried Calamari

8.00

served family style - marinara,
mustard sauce

Crab Spinach Dip

8.00

served family style - artichokes,
cream cheese, Old Bay, lump crab

*Prices are per person. 20% gratuity will be added to the final bill total.

Menu items & prices are subject to change based on availability & package modifications.

Plated Hot Lunch

Option #2 - \$36 per person*

Appetizers

Host Selects Two | Served Family Style

Big Fish Bruschetta *garlic bread, plum tomato, red onion, basil, EVOO*

Blackened Chicken Quesadilla *baja sauce, black bean salsa, and bruschetta tomatoes*

Crab Spinach Dip *artichokes, cream cheese, Old Bay, lump crab*

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

House Salad *spring mix, tomato, gorgonzola, walnuts, maple walnut vinaigrette*

"Flash-Fried" Calamari *marinara, mustard sauce*

Entree Selections

Host Selects Five

Crab Cake Entrée

fries, coleslaw, tartar sauce

Fish & Chips

hand breaded and flash-fried hake, fries, coleslaw, tartar sauce

Shrimp Scampi

rock shrimp, creamy scampi sauce, served over linguini

Grilled or Caramelized Salmon

Grilled salmon topped with Dijon cream sauce and caramelized salmon topped with shaved Parmesan, served with two sides

Grilled "Day Boat" Scallops

teriyaki glaze, saffron rice & broccoli

"Flash Fried" Texas Gulf Jumbo Shrimp

hand breaded to order, homemade cocktail sauce, one side

Blackened Shrimp -or- Chicken Fajitas

Sautéed onions, peppers, black bean salsa, pico de gallo, warm tortillas

"Flash-Fried" Seafood Combo

shrimp, scallops, fresh catch, salted fries, coleslaw

Steak Burrito

blackened sirloin, avocado, saffron rice, sour cream, jack cheese

Vegetarian Pasta

penne pasta with garlic tomato sauce and spinach

Sides

Choice of

Salted Fries • Coleslaw • Saffron Rice • Neva's Potatoes • Sautéed Spinach

Dessert

Host Selects One | Served Family Style

Key Lime Pie • Double Chocolate Cake

Add-Ons		
<i>Priced Per Person</i>	Homemade Soup	9.95
	Charcoal Shrimp Skewer	11.95
	Scallop Skewer Market Price	16.95

*Prices are per person. 20% gratuity will be added to the final bill total.

Menu items & prices are subject to change based on availability & package modifications.

Buffet Hot Lunch

\$34 per person* • Minimum of 50 guests

Stationary Appetizers

Host Selects Two

Big Fish Bruschetta *garlic bread, plum tomato, red onion, basil, EVOO*

Blackened Chicken Quesadilla *baja sauce, black bean salsa, and bruschetta tomatoes*

Crab Spinach Dip *artichokes, cream cheese, Old Bay, lump crab*

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

House Salad *spring mix, tomato, gorgonzola, walnuts, maple walnut vinaigrette*

Entree Selections

Host Selects Two

Shrimp Scampi

*rock shrimp, creamy scampi sauce,
served over linguini*

Oven Roasted Sirloin +\$5

garlic-herb butter

Grilled Salmon

Dijon cream sauce

Caramelized Salmon

shaved Parmesan

Crab Cakes +\$5

Old Bay remoulade

Big Chicken

Coleman's all-natural marinated & grilled breast

Roasted Pork Loin

creamy wholegrain mustard sauce

Vegetarian Pasta

*penne pasta with garlic tomato
sauce and spinach*

Sides

Host Selects Two

Salted Fries • Coleslaw • Saffron Rice • Neva's Potatoes • Sautéed Spinach

Dessert

Key Lime Pie • Double Chocolate Cake

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DINNER PACKAGES



DELAWARE'S
FISH
BIG FISH

TOMATOES RICE

CHICKEN SALAD SANDWICH
white meat, lettuce, tomato, onion, house recipe dressing

"FRIED" ALASKAN COD SANDWICH
breaded Alaskan Cod, homemade brioche bun

PAN SEARED ALASKAN COD SANDWICH
field greens, roasted red peppers, garlic herb mayo, white rice

BLACKENED SALMON
field greens

GARLIC HERB MAYO

SHRIMP SALAD SANDWICH
house recipe dressing

CRAB CAKES
Maryland oysters, house recipe dressing

Plated Dinner

Option #1 - \$39 per person*

Appetizers

Host Selects Two | Served Family Style

Big Fish Bruschetta *garlic bread, plum tomato, red onion, basil, EVOO*

Blackened Chicken Quesadilla *baja sauce, black bean salsa, and bruschetta tomatoes*

Crab Spinach Dip *artichokes, cream cheese, Old Bay, lump crab*

"Flash-Fried" Calamari *marinara, mustard sauce*

Crispy Fish Fingers *hand breaded and flash-fried wild caught hake, homemade tartar sauce*

Soup & Salad

Host Selects One Soup and One Salad

House Salad

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

Caesar Salad

romaine, garlic croutons, shredded Parm, housemade Caesar dressing

Seasonal Bisque

Cream of Crab
sherry, cream, lump crab

Entree Selections

Host Selects Four

Blackened Filet Medallions (2)

blue cheese dressing, mashers, one side

Big Chicken

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

Crab Cakes (2) +\$5

fries, coleslaw, tartar sauce

Fish & Chips

hand breaded and flash-fried hake, fries, coleslaw, tartar sauce

Texas Gulf Shrimp

hand breaded, homemade cocktail sauce, coleslaw & fries

Grilled or Caramelized Salmon

grilled salmon topped with Dijon cream, caramelized salmon with shaved Parmesan cheese, mashers, one side

Big Shrimp Penne

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

Vegetarian Pasta

penne pasta with garlic tomato sauce and spinach

Sides

Host Selects One

Mushrooms

Sautéed Spinach

Coleslaw

Dessert

Host Selects Two

Served Family Style

Key Lime Pie

Double Chocolate Cake

Peanut Butter Pie

Add-Ons

Per Person

Crab Cake 15.95

Shrimp Skewer 11.95

Scallop Skewer 16.95

*Prices are per person. 20% gratuity will be added to the final bill total.

Menu items & prices are subject to change based on availability & package modifications.

Plated Dinner

Option #2 - \$50 per person*

Appetizers

Host Selects Two | Served Family Style

Big Fish Bruschetta *garlic bread, plum tomato, red onion, basil, EVOO*

Blackened Chicken Quesadilla *baja sauce, black bean salsa, and bruschetta tomatoes*

Crab Spinach Dip *artichokes, cream cheese, Old Bay, lump crab*

"Flash-Fried" Calamari *marinara, mustard sauce*

Crispy Fish Fingers *hand breaded and flash-fried wild caught hake, homemade tartar sauce*

Soup & Salad

Host Selects One Soup and One Salad

House Salad

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

Caesar Salad

romaine, garlic croutons, shredded Parm, housemade Caesar dressing

Seasonal Bisque

Cream of Crab
sherry, cream, lump crab

Entree Selections

Host Selects Four

Blackened Filet Medallions (2)
blue cheese dressing, mashers, one side

Big Chicken
Colenman's all-natural marinated & grilled double breast, mashers, one side

Crab Cakes (2)
fries, coleslaw, tartar sauce

Fish & Chips
hand breaded and flash-fried hake, fries, coleslaw, tartar sauce

Texas Gulf Shrimp
hand breaded, homemade cocktail sauce, coleslaw & fries

Grilled or Caramelized Salmon
grilled salmon topped with Dijon cream, caramelized salmon with shaved Parmesan cheese, mashers, one side

Big Seafood of the Day
linguini served with shrimp, scallops, clams, and mussels tossed in our homemade lobster sauce

Broiled Combo
fresh market catch, scallops, stuffed shrimp, mashers and one side

Vegetarian Pasta
penne pasta with garlic tomato sauce and spinach

Sides

Host Selects One

Mushrooms
Sautéed Spinach
Coleslaw

Dessert

Host Selects Two
Served Family Style

Key Lime Pie
Double Chocolate Cake
Peanut Butter Pie

Add-Ons

Per Person

Crab Cake 15.95
Shrimp Skewer 11.95
Scallop Skewer 16.95

*Prices are per person. 20% gratuity will be added to the final bill total.

Menu items & prices are subject to change based on availability & package modifications.

Plated Dinner

Option #3 - \$70 per person*

Appetizers

Host Selects Three | Served Family Style

Big Fish Bruschetta *garlic bread, plum tomato, red onion, basil, EVOO*

Blackened Chicken Quesadilla *baja sauce, black bean salsa, and bruschetta tomatoes*

Crab Spinach Dip *artichokes, cream cheese, Old Bay, lump crab*

"Flash-Fried" Calamari *marinara, mustard sauce*

Crispy Fish Fingers *hand breaded and flash-fried wild caught hake, homemade tartar sauce*

Soup & Salad

Host Selects One Soup and One Salad

House Salad

*spring mix, walnuts, tomatoes,
gorgonzola, maple walnut vinaigrette*

Caesar Salad

*romaine, garlic croutons,
shredded Parm, housemade
Caesar dressing*

Seasonal Bisque

Cream of Crab
sherry, cream, lump crab

Entree Selections

Host Selects Four

Crab Cakes (2)

fries, coleslaw, tartar sauce

Big Filet +\$10

*8 oz. pan seared center-cut Angus beef filet over
mashers with garlic-herb butter and one side*

Pecan Crusted Halibut

lemon cream sauce, mashers, one side

Stuffed Flounder

crab imperial, lobster sauce, mashers, one side

Cioppino

*linguini with shrimp, scallops, clams, mussels,
and fresh fish in a tomato-seafood broth*

Grilled Seafood Combo

*shrimp skewer, scallop skewer,
beef tip skewer, and a Chesapeake broiled
crab cake, mashers, one side*

Special Lobster Pasta

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

Big Chicken

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

Vegetarian Pasta

*penne pasta with garlic tomato
sauce and spinach*

Sides

Host Selects One

Mushrooms

Sautéed Spinach

Coleslaw

Dessert

Host Selects Two

Served Family Style

Key Lime Pie

Double Chocolate Cake

Peanut Butter Pie

Add-Ons

Per Person

Crab Cake 15.95

Shrimp Skewer 11.95

Scallop Skewer 16.95

*Prices are per person. 20% gratuity will be added to the final bill total.

Menu items & prices are subject to change based on availability & package modifications.

Buffet Dinner

\$55 per person* • Minimum of 50 guests

Appetizers

Host Selects Two

Big Fish Bruschetta *garlic bread, plum tomato, red onion, basil, EVOO*

Blackened Chicken Quesadilla *baja sauce, black bean salsa, and bruschetta tomatoes*

Crab Spinach Dip *artichokes, cream cheese, Old Bay, lump crab*

Soup -or- Salad

Host Selects One

House Salad

*spring mix, walnuts, tomatoes,
gorgonzola, maple walnut vinaigrette*

Caesar Salad

*romaine, garlic croutons,
shredded Parm, housemade
Caesar dressing*

Seasonal Bisque

Cream of Crab
sherry, cream, lump crab

Entrée Selections

Host Selects Three

Shrimp Scampi

*rock shrimp, creamy scampi sauce,
served over linguini*

Blackened Mahi-Mahi

garlic-herb butter

Big Chicken

*Coleman's all natural marinated
and grilled breast*

Crab Mac & Cheese

moray sauce, lump crab, shell pasta

Grilled Salmon

Dijon cream sauce

Caramelized Salmon

shaved Parmesan

Roasted Pork Tenderloin

creamy wholegrain mustard sauce

Oven Roasted Sirloin +\$5

pan seared Angus sirloin, garlic-herb butter

Crab Cakes +\$5

Old Bay remoulade

Sides

Host Selects Two

Neva's Potatoes • Big Fish Mashers

Saffron Rice • Sautéed Mushrooms

Sweet Potato Mashers

Dessert

Host Selects Two

Double Chocolate Cake

Key Lime Pie • Peanut Butter Pie

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Menu items & prices are subject to change based on availability & package modifications.



**COCKTAIL PARTY/
HEAVY APPETIZERS**

Cocktail Party Platters

Cold Platters

Mezze Platter

*The perfect party appetizer!
Hummus, olives, dolmas, cubed feta, roasted red peppers, marinated artichoke hearts, a rotating selection of assorted meats and cheeses, sliced cucumbers, toasted chickpeas, fresh goat cheese, dried figs and Salt Air Parmesan crackers.*

Serves 15-20 for \$75

Gulf Shrimp Cocktail Platter

Our succulent steamed 16/20 Wild Gulf Shrimp, peeled and deveined, served with our homemade cocktail sauce.

3 lb. Platter - \$105

5 lb. Platter - \$165

Crab Spinach Dip

Artichokes, cream cheese, Old Bay, lump crab

Serves 15-20 (5 lb.) - \$80

Smoked Tuna Dip

Our homemade smoked tuna dip with crackers & cocktail sauce is perfect for casual gatherings.

Serves 8-10 (3 lb.) - \$50

Serves 15-20 (5 lb.) - \$70

Blackened Chicken Quesadillas

Served with Baja sauce, black bean salsa & bruschetta tomatoes.

8 quesadillas - \$85

Hot Platters

Jamaican Jerk

Chicken Skewers

Marinated in our homemade Jamaican jerk seasoning w/pineapple Hoisin sauce & grilled pineapple.

25 ct - \$65 | 50 ct - \$125

Big Fish Chicken Wings

Naked or tossed in Buffalo, Hawaiian BBQ or Honey Tabasco sauce served with fresh celery & buttermilk garlic-blue cheese dip.

10 lb. Platter - \$125

Wild Mushroom Crostini

Mushrooms, smoked Gouda, Swiss, Applewood smoked bacon & fresh rosemary served on crostini baked to a crispy golden brown.

25 pc - \$45 | 50 pc - \$80

Whole Side of Salmon

Choose Grilled or Caramelized, Lemon Herb Roasted, or Thai Chili Glazed

Big Fish Salmon marinated in O.J. & teriyaki, then cold smoked, served grilled or caramelized with toast points, capers, chopped egg, diced red onion & honey mustard.

Serves 10-15 for \$105

Big Fish Oysters Rockefeller

\$3 Per Oyster

Parmesan cheese, lemon, butter

Beverage Service

At Big Fish Grill, we have a great wine & beer list that has been crafted by our team. Please inquire about viewing our available libations and selecting bar service for your event.

Beer, wine & cocktails are charged by consumption unless otherwise noted.

Restaurant Policies - Private Events

20% gratuity and a 3% admin fee will be added to the final itemized bill prior to applying deposit.

A minimum number of guaranteed guests is required 72 hours prior to the date of your event. At the conclusion of your event, we will charge for the number of guests you guaranteed or the actual number of guests in attendance, whichever is greater.

- Cancellation must be received 10 business days (Mon-Fri) prior to the date of your scheduled event.
- Big Fish Grill is not responsible for any lost or stolen personal property.
- It is strictly prohibited for any host or guest to take extra food & beverage off premises at the conclusion of their event.
- The menus & pricing within this packet are subject to change based upon availability & seasonality.

CONTACT

To book your event or inquire for more information, please contact:

Valeria Mares

Southern Director of Events

302.216.8211

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