



**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.

<b>SEATING CAPACITY</b>	80 Guests
<b>STANDING CAPACITY</b>	90 Guests

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## HALF TIKI

<b>SEATING CAPACITY</b>	50 Guests
<b>STANDING CAPACITY</b>	60 Guests

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## MAIN BAR

<b>SEATING CAPACITY</b>	35 Guests
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## TIKI ROOM & THE COVE

<b>SEATING CAPACITY</b>	140 Guests
<b>STANDING CAPACITY</b>	160 Guests





# LUNCH PACKAGES

*Available during lunch hours*

# Plated Hot Lunch

Option #1 - \$29 per person\*

## Entrée Selections (choose five)

### Crab Cake Entrée

*Our jumbo lump crab cake (1),  
homemade tartar*

### Fish & Chips

*Beer battered hake with shoestring fries  
and coleslaw, homemade tartar sauce*

### Big Fish Seafood Pasta

*Fresh fish and shellfish in a light tomato  
broth with homemade garlic toast*

### Grilled or Caramelized Salmon

*Grilled salmon topped with Dijon cream sauce  
and caramelized salmon topped with  
shaved Parmesan*

### Flash-Fried Oyster Po' Boy

*Hand breaded Chesapeake Bay oysters,  
l,t,p, remoulade, Nicky roll*

### Grilled Marinated Chicken Sandwich

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

### Angus Steak House

### Bacon Cheeseburger

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

### Hand-Breaded and

### Flash Fried Jumbo Shrimp

*homemade cocktail sauce*

### 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*

### Delmarvelous Combo

*Flash-fried oysters &  
chicken salad*

## Sides

Neva's Potatoes • Coleslaw • Seasonal Veggie • Salted Fries • Stewed Tomatoes • Mashers

## Table Share Dessert

Fresh Baked Cookies & Dark Chocolate Fudge Brownies

## Add-Ons

Add a Tossed Salad | \$9.95 per person • Add 8 oz. Homemade Soup | \$9.95 per person

### Add Table Share Appetizers

Big Fish Bruschetta w/homemade garlic bread | \$8 per person • Calamari | \$8 per person

Spinach & Artichoke Dip | \$6 per person

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

Menu items & prices are subject to change.



# Plated Hot Lunch

## Option #2 - \$36 per person\*

### Table Share or Stationary Appetizers (choose two)

Big Fish Bruschetta w/homemade garlic toast • Smoked Tuna Dip Platter  
Blackened Chicken Quesadillas • Crudités Platter • Deviled Eggs  
Spinach & Artichoke Dip w/fresh tortilla chips  
Tossed Big Fish Salad • Jamaican Jerk Chicken Skewers

### Entree Selections (choose five)

#### Crab Cake Entrée

*Our jumbo lump crab cake (1) served with homemade tartar, coleslaw, and fries*

#### Fish & Chips

*Beer battered hake with fries and coleslaw served with homemade tartar sauce*

#### Big Fish Seafood Pasta

*Fresh fish and shellfish in a light tomato broth with homemade garlic toast*

#### Grilled or Caramelized Salmon

*Grilled salmon is topped with Dijon cream sauce and caramelized salmon is topped with shaved parm; both are served with saffron rice and broccoli*

#### Hand-Breaded and

#### Flash Fried Jumbo Shrimp

*homemade cocktail sauce, coleslaw, and fries*

#### Grilled Day Boat Scallop Skewer

*saffron rice with teriyaki glaze, saffron rice & broccoli*

#### 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*

#### Delmarvelous Combo

*Flash-fried oysters & chicken salad, fries*

#### Oven Roasted 8 oz. Sirloin

*Served medium rare in a homemade wild mushroom demi-glaze with saffron rice & broccoli*

### Table Share Dessert

Fresh Baked Cookies & Dark Chocolate Fudge Brownies

Add a Small Tossed Salad | \$9.95 per person • Add 8 oz. Homemade Daily Soup | \$9.95 per person

Add Crab Cake, Shrimp Skewer, or Scallop Skewer | \$12 per person

\*Prices are per person. 20% gratuity will be added to the final bill total.  
Menu items & prices are subject to change.

# Buffet Hot Lunch

\$34 per person\* • Minimum of 50 guests

## Stationary Appetizers (choose three)

**Big Fish Bruschetta** w/homemade garlic toast • **Domestic Cheese Platter**  
**Blackened Chicken Quesadillas** • **Hand-Breaded and Flash-Fried Calamari** w/homemade sauces  
**Crudités Platter** • **Deviled Eggs** • **Spinach & Artichoke Dip** w/fresh tortilla chips

## Entree Selections (choose three)

**Big Fish Shrimp Penne**  
*Jumbo sautéed shrimp, fresh spinach, mushrooms, sundried tomatoes and basil served over penne tossed in a light lobster sauce*

**Penne Bolognese**  
*homemade bolognese sauce*

**Blackened Mahi-Mahi**  
*with pico de gallo & lemon cream*

**Oven Roasted Sirloin**  
*Served medium rare in a homemade wild mushroom demi-glaze*

**Chicken Marsala**  
*Sliced chicken breast topped with our homemade Marsala sauce*

**Cheese Tortellini**  
*Shrimp, spinach, homemade vodka cream sauce, Parmesan cheese*

**Grilled or Caramelized Salmon**  
*Grilled salmon topped with Dijon cream sauce, and caramelized salmon topped with shaved parm*

**Jumbo Lump Crab Cakes** +\$5  
*homemade tartar sauce*

**Lemon Rosemary Chicken**  
*Sautéed chicken breast with lemon rosemary white wine sauce*

**Parmesan Crusted Pork Loin**  
*homemade demi-glaze*

## Homemade Sides (choose two)

**Neva's Potatoes** • **Homemade Coleslaw** • **Seasonal Fresh Veggie** • **Sweet Potato Mashers**  
**Sautéed Spinach** • **Saffron Rice** • **Pasta Salad** • **Salted Fries** • **Stewed Tomatoes**  
**Sautéed Mushrooms** • **Mac & Cheese**

## Homemade Dessert (choose two)

**Peanut Butter Pie** • **Key Lime Pie** • **Double Chocolate Cake**

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



DELAWARE'S  
**FISH**  
BIG FISH  
TOMATOES  
RICE  
CHICKEN SALAD SANDWICH  
white meat, lettuce, red onion, house recipe dressing  
"FRIED" ALASKAN COD SANDWICH  
breaded Alaskan Cod, homemade brioche bun  
PAN SEARED ALASKAN COD SANDWICH  
field greens, roasted red bell pepper, garlic herb mayo, white rice  
BLACKENED SCALLOPS  
field greens



# Plated Dinner

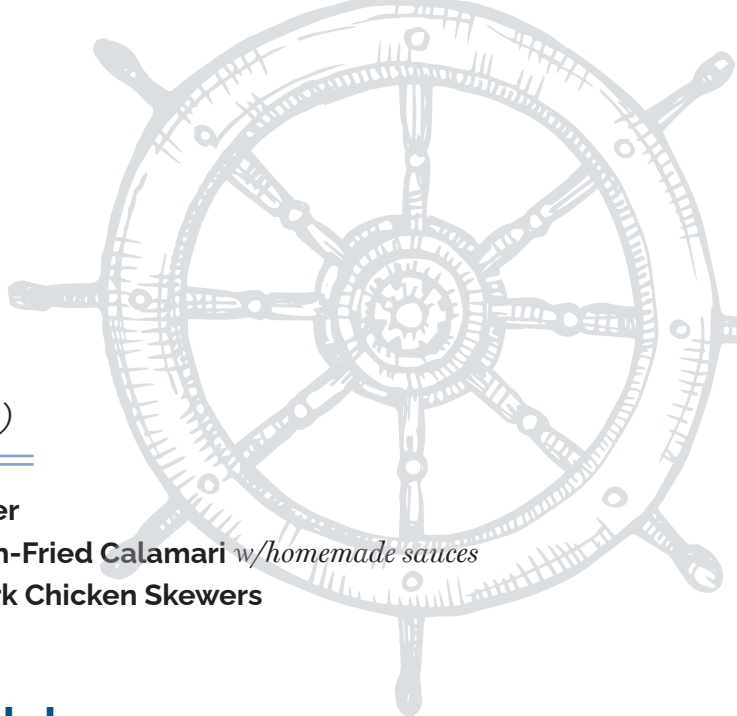
Option #1 - \$39 per person\*

## Table Share or Stationary Appetizers (choose two)

**Big Fish Bruschetta** w/homemade garlic toast • **Crudites Platter**

**Blackened Chicken Quesadillas** • **Hand-Breaded and Flash-Fried Calamari** w/homemade sauces

**Spinach & Artichoke Dip** w/fresh tortilla chips • **Jamaican Jerk Chicken Skewers**



## Soup -or- Salad

### House Salad

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

### Caesar Salad

romaine, garlic croutons,  
shredded Parm, housemade  
Caesar dressing

### Chicken & Andouille Sausage Gumbo

Seasonal  
Bisque

## Entree Selections (choose four)

### Sliced Filet Medallions

w/horsey sauce, saffron rice & broccoli

### Marinated & Grilled Chicken Breasts

all-natural marinated & grilled double breast,  
saffron rice & broccoli

### Jumbo Lump Crab Cakes +\$5

homemade tartar sauce, coleslaw and fries

### Fish & Chips

beer battered hake with coleslaw, fries,  
and homemade tartar sauce

### Fried Shrimp

hand breaded, homemade cocktail  
sauce, coleslaw & fries

### Grilled or Caramelized Salmon

grilled with lemon Dijon cream, caramelized  
with shaved Parmesan cheese, saffron rice & broccoli

### Shrimp Penne

jumbo shrimp, mushrooms, spinach,  
sundried tomatoes, fresh basil,  
light homemade lobster sauce

## Table Share Dessert

Key Lime Pie

Double Chocolate Cake

**Add-Ons** Add a Crab Cake, Shrimp Skewer or Scallop Skewer | \$12 per person

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# Plated Dinner

Option #2 - \$50 per person\*



## Table Share or Stationary Appetizers (choose two)

**Big Fish Bruschetta** w/homemade garlic toast • **Crudites Platter** • **Gulf Shrimp Cocktail**  
**Blackened Chicken Quesadillas** • **Hand-Breaded and Flash-Fried Calamari** w/homemade sauces  
**Spinach & Artichoke Dip** w/fresh tortilla chips • **Jamaican Jerk Chicken Skewers**

## Soup -or- Salad

### House Salad

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

### Caesar Salad

romaine, garlic croutons,  
shredded Parm, housemade  
Caesar dressing

### Chicken & Andouille Sausage Gumbo

Seasonal  
Bisque

## Entree Selections (choose four)

### Sliced Filet Medallions

horsey sauce, saffron rice & broccoli

### Grilled or Caramelized Salmon

grilled with Dijon cream sauce, caramelized  
with shaved Parmesan, saffron rice & broccoli

### Jumbo Lump Crab Cakes

homemade tartar sauce, coleslaw & fries

### Fish & Chips

beer battered hake, tartar sauce, coleslaw & fries

### Shrimp Penne

jumbo shrimp, mushrooms, spinach, sundried tomatoes,  
fresh basil, light homemade lobster sauce

### Broiled Combo

fresh catch, scallops, and a stuffed shrimp  
with tartar sauce, saffron rice & broccoli

## Table Share Dessert

Double Chocolate Cake • Key Lime Pie

### Add-Ons

to any entree

Add 8 oz. Filet Dinner | + \$22 per person

Add a Crab Cake, Shrimp Skewer or Scallop Skewer | \$15 per person

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

Menu items & prices are subject to change.



# Plated Dinner

Option #3 - \$70 per person\*

## Table Share or Stationary Appetizers *(choose four)*

Big Fish Bruschetta w/homemade garlic toast • Jamaican Jerk Chicken Skewers  
Blackened Chicken Quesadillas • Hand-Breaded and Flash-Fried Calamari w/homemade sauces  
Spinach & Artichoke Dip w/fresh tortilla chips • Mushroom Crostini • Oyster Rockefeller  
Gulf Shrimp Cocktail • Crudités Platter • Domestic Cheese Platter

## Soup -or- Salad

### House Salad

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

### Caesar Salad

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

### Chicken & Andouille Sausage Gumbo

**Seasonal  
Bisque**

## Entrée Selections *(choose four)*

### Jumbo Lump Crab Cakes

*coleslaw, fries, and homemade tartar sauce*

### Pan Seared 8 oz. Filet **+\$10**

*demi-glaze, saffron rice & broccoli*

### Pecan Crusted Halibut

*tropical fruit salsa, saffron rice & broccoli*

### Stuffed Flounder

*topped with crab imperial,  
lobster sauce, saffron rice & broccoli*

### Crab Cake & 4 oz. Lobster Tail

*tartar sauce, melted butter, coleslaw & fries*

### Ultimate Big Fish Combo

*shrimp skewer, scallop skewer,  
beef tip skewer, and a jumbo lump  
crab cake, saffron rice & broccoli*

### Cioppino

*shrimp, scallops, clams, mussels,  
fresh fish, linguine, light tomato  
broth, garlic bread*

### Special Lobster Pasta

*linguine, shrimp, scallops, lobster meat,  
creamy tomato sauce, asparagus, garlic bread*

## Table Share Dessert *(choose two)*

Double Chocolate Cake • Key Lime Pie • Peanut Butter Pie

\*Prices are per person. 20% gratuity will be added to the final bill total.  
Menu items & prices are subject to change.

# Buffet Dinner

\$55 per person\* • Minimum of 50 guests

## Table Share or Stationary Appetizers *(choose two)*

**Big Fish Bruschetta** w/homemade garlic toast • **Chicken Quesadillas** • **Jerk Chicken Skewers**  
**Blackened Chicken Quesadillas** • **Crab & Asparagus Flatbread Pizza**  
**Domestic Cheese Platter** • **Mushroom Crostini** • **Crudites Platter**

## Soup -or- Salad

### House Salad

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

### Caesar Salad

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

### Chicken & Andouille Sausage Gumbo

**Seasonal  
Bisque**

## Entrée Selections *(choose three)*

### Shrimp Penne

*jumbo shrimp, mushrooms, spinach,  
sundried tomatoes, fresh basil, light  
homemade lobster sauce*

### Blackened Mahi-Mahi

*topped with lemon cream*

### Marinated & Grilled Chicken

*with lemon rosemary jus*

### Crab Mac & Cheese

*homemade recipe with seasoned breadcrumbs*

### Grilled or Caramelized Salmon

*grilled with Dijon cream sauce, caramelized with  
shaved Parmesan cheese*

### Cioppino

*shrimp, scallops, clams, mussels,  
fresh fish, linguine, light tomato  
broth, garlic bread*

### Cheese Tortellini

*with homemade vodka sauce,  
spinach, chicken, Parmesan cheese*

*Add an additional entrée for \$5/person.*

## SIDES

*(choose three)*

**Neva's Potatoes** • **Big Fish Mashers**

**Stewed Tomatoes** • **Saffron Rice**

**Sautéed Mushrooms** • **Sweet Potato Mashers**

**Broccoli**

## DESSERT

*(choose two)*

**Double Chocolate Cake**

**Key Lime Pie**

**Peanut Butter Pie**

\*Prices are per person. 20% gratuity will be added to the final bill total.  
Menu items & prices are subject to change.





**COCKTAIL PARTY/  
HEAVY APPETIZERS**

# Cocktail Party Platters

## Charcuterie & Dips

### 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**

### Artisan Table

*Assorted artisan cheeses, charcuterie, fresh baked breads & crackers, fresh & dried fruits*

**\$12 per person**

### Tuna Poke MKT\$

*Sticky Rice, Edamame, Seaweed Salad, Avocado, Spicy Mayo, Sesame Seeds*

### 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**

### Jumbo Lump Crab Dip

*Our classic recipe with fresh jumbo lump crab & capers topped with melted cheddar & served with French bread crostini.*

**Serves 8-10 (2 lb.) \$115**

**Serves 10-15 (4 lb.) \$220**

### Spinach & Artichoke Dip

*Our homemade spinach & artichoke dip topped with melted jack cheese & served with tortilla chips, salsa, and sour cream.*

**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**

### Scallops Wrapped in Bacon

*Fresh, dry-packed scallops wrapped with Applewood bacon & served with Hoisin sauce.*

**25 pc • \$110 | 50 pc • \$200**

### 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**



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## Beverage Service

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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.

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## Restaurant Policies - Private Events

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20% gratuity 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**

Private Dining Manager

**302.227.3707**

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