



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

HALF TIKI

SEATING CAPACITY

50 Guests

STANDING CAPACITY

60 Guests

MAIN BAR

SEATING CAPACITY

35 Guests

TIKI ROOM & THE COVE

SEATING CAPACITY

140 Guests

STANDING CAPACITY

160 Guests

A close-up photograph of a meal on a white plate with a blue border. The meal consists of several pieces of grilled chicken, some with a white cheese sauce, and several large shrimp, all garnished with fresh herbs. There are also some broccoli florets and yellow rice on the plate.

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-glace 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**

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DINNER PACKAGES



DELAWARE'S
FISH
REHOBOTH BEACH
DELAWARE

STER SALT
Island oysters
SHRIMP SALAD SANDWICH
house recipe dressing
CHICKEN SALAD SANDWICH
white meat, lettuce, red onion,
baked brioche bun
"FRIED" ALASKAN COD SANDWICH
white meat, lettuce, red onion,
baked brioche bun
"PAN SEARED" ALASKAN COD SANDWICH
field greens, roasted red
garlic herb mayo, white
BLACKENED SALMON SANDWICH
field greens, white
CAB

Plated Dinner

Option #1 - \$39 per person*

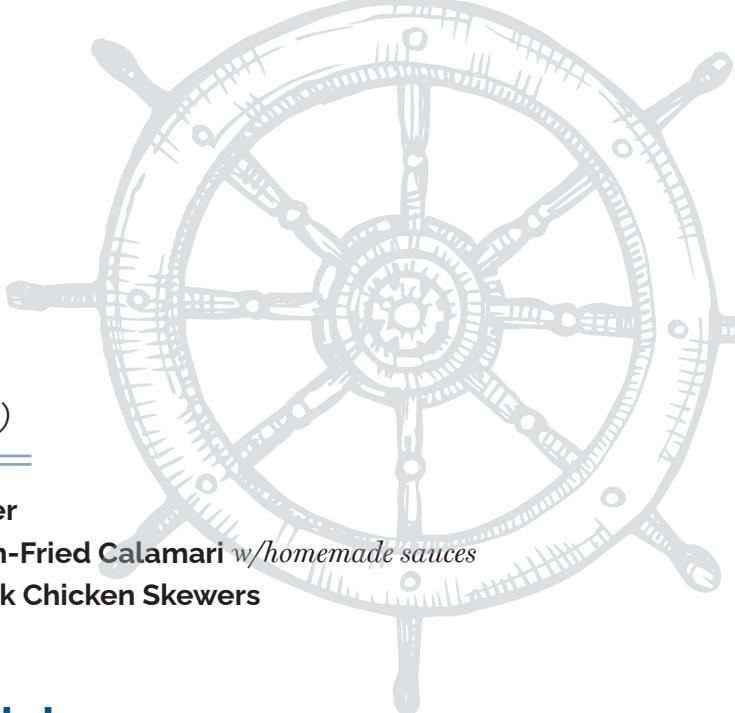


Table Share or Stationary Appetizers (choose two)

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

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

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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

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Plated Dinner

Option #3 - \$70 per person*

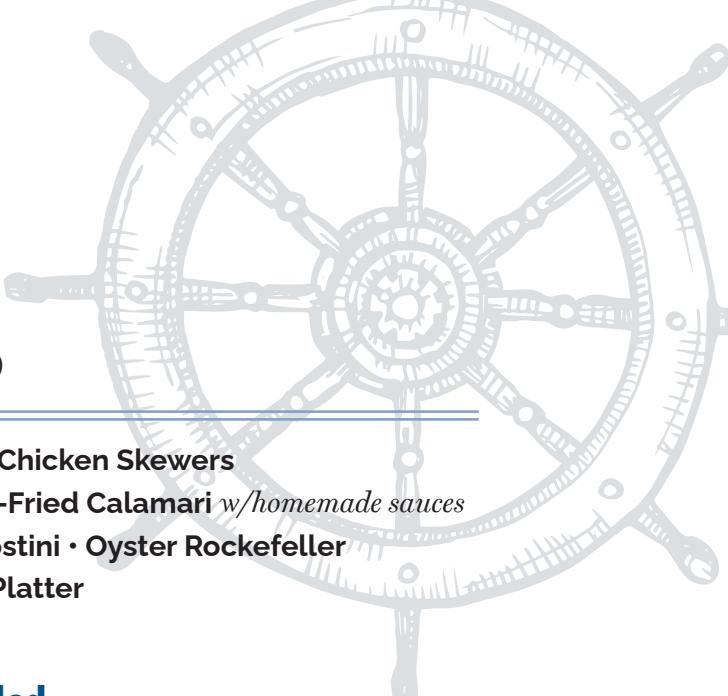


Table Share or Stationary Appetizers (choose four)

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

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 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:

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