

BIG FISH GRILL & DINNERS

On the Riverfront

720 Justison Street - Wilmington, DE - 302.652.FISH - bigfishriverfront.com

STARTERS

1/2 BIG FISH BRUSCHETTA 10.95
Grilled homemade garlic bread served with plum tomatoes, onion, garlic, basil & EVOO

CHILLED SESAME SEARED AHI TUNA 14.95
Sushi-grade sliced Yellowfin Tuna, wonton chips, seaweed salad, Sriracha & wasabi aioli

"CRISPY" FRIED TILAPIA FINGERS 8.95
Hand-breaded to order, served with homemade tartar sauce

GRILLED "CHARCOAL" SHRIMP 8.95
Served with melted butter

FRIED OYSTERS or FRIED SHRIMP 9.95
Hand-breaded to order, served with cocktail or tartar sauce

MIDDLE NECK CLAMS 11.95
Steamed in a garlic wine broth & served with garlic bread

1/2 FRIED CALAMARI 10.95
With marinara & homemade mustard sauce

PRINCE EDWARD ISLAND MUSSELS 12.95
A big bowl of fresh mussels in a Diablo or Garlic Wine sauce with garlic bread

IMPORTED SCOTTISH SMOKED SALMON 13.95
Served chilled with Bermuda onions, capers, dill mayo & crostini

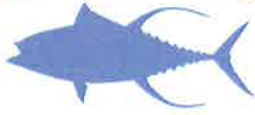
BIG FISH STYLE OYSTERS ROCKEFELLER
With a touch of Sambuca, served with lemon
(6) 13.95 (12) 26.95

BIG FISH STYLE BAKED OYSTERS
With wild mushrooms, smoked Gouda & bacon
(6) 13.95 (12) 26.95

SHRIMP COCKTAIL 13.95
1/2 lb served chilled with cocktail & Old Bay

HOMEMADE GARLIC BREAD 2.00

fresh SMALL SALADS



HOUSE Spring mix, tomato, gorgonzola, walnuts, maple walnut vinaigrette 6.95

CAESAR Crisp romaine, fresh Parmesan cheese, house baked garlic croutons, homemade Caesar dressing using pasteurized eggs 6.95

BIG FISH Spring mix, romaine, carrots, tomatoes, cheddar, buttermilk garlic ranch 6.95

CHOPPED Romaine, carrots, tomatoes, corn, cucumbers, buttermilk garlic ranch 6.95

GOAT CHEESE Spring mix, romaine, aged goat cheese, toasted pecans, roasted red peppers, raspberry vinaigrette 6.95

SPINACH Bacon, mushrooms, eggs, gorgonzola, warm apple cider vinaigrette 6.95

THE WEDGE Iceberg lettuce, tomatoes, gorgonzola, bacon, buttermilk garlic ranch 6.95

ARUGULA Toffee pecans, dried cranberries, Parmesan, lemon thyme vinaigrette 6.95

GREEK Spring mix, romaine, tomatoes, cucumbers, onions, feta, kalamata olives, pepperoncini, Greek vinaigrette 6.95

TOP ANY LARGE SALAD WITH...

+Grilled Chicken (double breast) 16.95

+Charcoal Shrimp Skewer 15.95

+Chesapeake Maryland Crab Cake 19.95

+8 oz. Fresh Market "Catch of the Day" MP
Choose any fresh fish off the "board" & we will serve it over any of our delicious large salads



LOBSTERS

We fly our fresh lobsters in from Maine daily!

1 1/2 lb. Whole Maine Lobster MP
Served with warm butter, choice of two sides

Check out our Big Fish Board for more Lobster Specials!

Ask your server for availability!

Every Wednesday is Lobster Night!

FRIED SEAFOOD

FRIED TEXAS GULF SHRIMP 19.95
Hand-breaded to order served with cocktail sauce, choice of two sides

FRIED CHESAPEAKE BAY OYSTERS 21.95
Hand-breaded to order with tartar sauce, choice of two sides

FRIED "DAY BOAT" JERSEY SCALLOPS 23.95
Hand-breaded to order served with tartar sauce, choice of two sides

1/2 FRIED SEAFOOD COMBO 23.95
Hand-breaded shrimp, scallops & oysters with cocktail & tartar sauce, choice of two sides

SIGNATURE PASTA DISHES

SHRIMP PASTA 19.95

Sautéed Gulf Coast shrimp with spinach, shallots, sundried tomatoes and Shiitake mushrooms tossed with fettuccine in a tomato Parmesan béchamel

1/2 BIG SEAFOOD OF THE DAY 22.95

Linguine served with shrimp, scallops, clams, and mussels, tossed in our homemade lobster sauce

BIG SHRIMP PENNE 19.95

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

SHRIMP SCAMPI PASTA 19.95

Gulf Coast shrimp tossed in a creamy, scampi sauce, served over linguine



SANDWICHES

"CRISPY" FRIED TILAPIA SANDWICH 11.95
Hand-breaded fish fingers with lettuce, tomato & pickle on a homemade brioche bun served with salted fries & tartar sauce

BIG CHICKEN SANDWICH 13.95
Organic free-range double breast with cheddar, bacon, lettuce, tomato & pickle on a homemade brioche bun, served with salted fries

OLD-FASHIONED CHOP HOUSE BACON CHEESEBURGER 13.95

Fresh ground Angus with lettuce, tomato, pickle, bacon & cheddar on a homemade brioche bun, served with salted fries

ADD TO ANY ENTREE:

+Grilled Shrimp 5.95

+Scallop Skewer 8.95

+Crab Cake 11.95

LAND & SEA

BOURBON-MARINATED JUMBO GULF SHRIMP 22.95

Jim Beam, brown sugar & pineapple juice marinade, pan-seared over saffron rice and choice of one side

12 OZ. NEW YORK STRIP 29.95

Hand-cut Black Angus char-grilled strip steak served over mashers with demi-glaze, choice of one side

BIG FISH JAMBALAYA 18.95

Traditional spicy sauce with chicken, shrimp, crawfish and Andouille sausage served over rice, choice of one side

1/2 SIRLOIN & SHRIMP 23.95

8 oz. grilled center cut Angus sirloin steak and our grilled charcoal shrimp served with homemade demi-glaze, choice of two sides

BIG FILET 32.95

8 oz. pan-seared center cut Angus beef filet over mashers with homemade demi-glaze, choice of one side

BIG CHICKEN 15.95

A juicy, marinated organic free-range, grilled double breast served over mashers, choice of one side

HOMEMADE SIDES



3.95/each

Salted Fries | Mashers
Neva's Potatoes | Cole Slaw
Creamed Spinach | Sweet Potato Mashers
Mushrooms | Stewed Tomatoes
Saffron Rice | Daily Fresh Veggie

Homemade DESSERTS

Award Winning

7.95/each

Peanut Butter Pie
Double Chocolate Cake a la Mode
Bread Pudding with Sabayon Sauce
Deep Dish Chocolate Chip Cookie a la mode
Warm Pecan Apple Cobbler with Cinnamon Ice Cream
Smith Island Cake
Key Lime Pie

Dear Guests with Allergies,

We care tremendously about your safety. Our from-scratch kitchen includes an active bakery with nuts, wheat, and dairy products used in a wide range of recipes. We strongly recommend that individuals with severe allergies who are susceptible to cross-contact do not dine in the restaurant as we cannot guarantee your safety. For less severe allergies, allow our servers to recommend a dish that does not contain your allergen(s). Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially with individuals with certain medical conditions.

Eat Fish, Live Longer.
Eat Oysters, Love Longer.

BF Signifies a Big Fish Favorite!

We reserve the right to include 18% gratuity on all tables of 6 or more.
General Manager - Justin Betz Executive Chef - Matt Petfield