

HORS D'OEUVRES

SMALL SERVES 10 TO 15 | LARGE SERVES 15-20

COLD APPETIZERS

Shrimp Cocktail

Steamed succulent 21/25 count shrimp with tail on served, with cocktail sauce and lemon.

Small (3lb) \$75

Large (5lb) \$100

Peel & Eat Shrimp

Our 16/20 count Texas Supreme peel & eat shrimp, served with cocktail sauce and lemon.

Small (3lb) \$90

Large (5lb) \$125

**Available "Cocktail Style" – Add \$15/Small or \$25/Large*

Sashimi Tuna

Seared Rare tuna served over spicy noodles, complete with Wasabi, pickled ginger, seaweed salad, teriyaki sauce and Sriracha hot chili sauce.

Small (1.5lb tuna) \$52

Large (3lb tuna) \$99

**Additional Seared Tuna – MKT Price*

Oysters on the Half Shell

Chef's choice oysters served with cocktail sauce and lemon. Price based on 1 dozen oysters.

\$26.95 per dozen

Signature Cheese Tray

Our favorite picks of assorted artisan cheeses, dried fruits, nuts and assorted crackers.

Small \$45

Large \$85

Veggie Platter

Assorted seasonal veggies, perfect for dipping, served with our homemade buttermilk garlic ranch.

Small \$30

Large \$50

Fresh Fruit Platter

A large platter of assorted fresh seasonal fruits.

Serves 15-20 - \$60

Cheese & Fruit Tray

Assorted cheese & fresh seasonal fruit, with toffee pecans & dried fruit

Serves 10-15 - \$50

Italian Cheese Platter

Sharp Provolone, Asiago, Gorgonzola, Parmesan, olives, artichokes, charcuterie, dried figs & toffee pecans.

Serves 10-15 - \$75

Honey Whiskey Smoked Salmon

A whole side of delicious honey whiskey smoked salmon served with capers, diced red onion, chopped egg, honey mustard, and French bread crostini.

One side of salmon - \$70 - Serves 10-15

Blue Crab Cocktail Claws

Blue Crab claws served with mustard sauce, cocktail sauce and lemon.

Small (Approx 62-75 claws) \$90 Large (Approx 100-125 claws) \$140

Each additional pound of crab claws is \$18.95

Big Fish Cold Seafood Platter

Featuring 1 dozen fresh shucked oysters on the half shell, 1 ½ pounds of steamed 16/20 size Gulf shrimp, 1 dozen raw Middle Neck clams, 2 split Maine lobsters chilled and served with homemade cocktail sauce, mustard sauce, lemon, and daily mignonette.

Serves 8-10 - \$150

HOT APPETIZERS

Jumbo Lump Baby Crab Cakes

Big Fish lump baby crab cakes served with tartar sauce and fresh lemon wedges.

25 baby cakes - \$110 50 baby cakes - \$215 75 baby cakes - \$320

Baby Seafood Cake Platter

Shrimp, crab and scallops blended with our House Recipe Imperial sauce and served with lobster sauce.

25 baby cakes - \$65 50 baby cakes - \$110 75 baby cakes - \$155

Bourbon Shrimp Skewers

Bourbon marinated & pan-seared shrimp served with a Thai chili dipping sauce.

25 skewers - \$40 50 skewers - \$75

Whole Grilled (or Caramelized) Side of Scottish Salmon

A whole side of salmon marinated in orange juice and teriyaki and cold hickory-smoked and served medium. Available either grilled or caramelized.

Caramelized is rubbed with a spicy-sweet coating and oven-roasted. Both are served with toast points, honey mustard, chopped red onion, chopped egg and capers.

Serves 10-15 - \$70

Whole Thai Chili Glazed Side of Scottish Salmon

A whole side of Scottish Salmon topped w/ sweet & spicy Thai chili glaze, black & white sesame seeds & sliced green onions.

Serves 10-15 - \$70

Jamaican Jerk Chicken Skewers

Chicken tenders marinated in our homemade Jamaican jerk seasoning and served with a Thai chili dipping sauce.

25 skewers - \$45 50 skewers - \$85

Chicken Tenders Platter

Hand-breaded chicken tenders served with honey mustard dipping sauce.

25 tenders - \$35 50 tenders - \$65

Big Fish Chicken Wings

Delicious chicken wings served naked, buffalo, or teriyaki style, served with blue cheese dressing.

10 lb. platter - \$75

Scallops Wrapped in Bacon

Sweet and succulent dry packed scallops wrapped with Applewood smoked bacon.

25 scallops - \$90 50 scallops - \$165 75 scallops - \$240

Cocktail Meatballs

Fresh homemade meatballs & marinara sauce.

50 meatballs - \$75 100 meatballs - \$140

Wild Mushroom Crostini Platter

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

25 crostini - \$40 50 crostini - \$60

Bruschetta

Big Fish Grill's fresh tomato Bruschetta served with toasted garlic bread.

Small (3lb) \$40 Large (5lb) \$70

Additional garlic bread - \$3 per two slices

Bucket of Steamers

Five dozen middle neck clams served in garlic wine broth with homemade garlic toast.

Serves 5-10 people - \$50

SIGNATURE QUESADILLAS

Each platter serves 10-15 people

All Quesadillas are made with jack cheese & cilantro.

Guacamole, black bean corn salsa & Pico de Gallo are served on the side.

Blackened Chicken Quesadillas

\$75 for 8 quesadillas

Additional quesadillas - \$8 each

Crab Quesadillas

\$95 for 8 quesadillas

Additional quesadillas - \$10 each

Blackened Shrimp Quesadillas

\$85 for 8 quesadillas

Additional quesadillas \$9 each

Pulled Pork Quesadillas

\$75 for 8 quesadillas

Additional quesadillas \$8/each

HOMEMADE DIPS

Jumbo Lump Crab Dip

Fresh jumbo lump crab with sweet corn, garlic, leeks & jack cheese. Served with fried tortilla chips.

Small (2lb) \$85 (serves 8-10)

Large (4lb) \$155 (serves 10-15)

Guacamole & Chips

Our homemade guacamole served with homemade tortilla chips.

Serves 15-20 people - \$70

Spinach & Artichoke Dip

Spinach and artichokes tossed in our homemade dip topped with parmesan cheese and served with tortilla chips.

Small (3lb) \$40

Large (5lb) \$65

Smoked Tuna Dip

Our very own smoked tuna dip served with chopped eggs, capers, diced red onion and saltines crackers.

Small (3lb) \$40

Large (5lb) \$55

Buffalo Chicken Dip

A Big Fish blend of tender chicken, cream cheese, hot buffalo sauce & creamy blue cheese dressing, served with tortilla chips.

Small (3lb) \$40

Large (5lb) \$65

Kindly allow 72 hours' notice for hors d'oeuvre orders.

All hors d'oeuvres are served buffet style.

Pricing and availability are subject to change without notice.