

# BIG FISH GRILL

ON THE  
RIVERFRONT



## DINNER EVENTS

Thank you for your interest in *Big Fish Grill* for your upcoming event. We are a family owned and professionally managed establishment that offers fine food and beverages made with only the freshest ingredients. Our mission is to delight every guest by exceeding their expectations and to maintain the highest standards of service and hospitality.

Situated on the picturesque Christina Riverfront in Wilmington, Delaware, Big Fish Grill boasts a great family-friendly location, within walking distance to many nearby tourist attractions. Since opening in 2009, we have become a popular choice with many locals, who love us for our outstanding food and welcoming environment.

Our Private Dining Room, Main Dining Room and Bar Area can accommodate just about any type of special event, including rehearsal dinners, baby showers, holiday parties, and much more! We offer a variety of menu options and table arrangements to better accommodate the needs of our guests. Here at *Big Fish Grill*, we strive to make each guest feel at home, making every gathering a special occasion. Let us start planning your next special event by contacting our Banquet Manager today!

## DINNER EVENTS

**CAPACITY:** Our restaurant offers multiple settings to host your event. The Private Dining Room can accommodate up to 50 people. The windows space in our Main Dining Room can fit larger groups up to 70 people. In our Bar Area, we can reserve standing room for up to 50 guests.

**PRIVATE EVENTS:** If you would like a private booking, we can accommodate parties privately in the Private Dining Room. In such cases, we require a minimum of food and beverage purchases. The minimum fluctuates depending on different variables throughout the year, therefore, if you are interested; please speak to our banquet manager for the minimum for your specific date.

**FEATURES:** Each banquet area of our restaurant has its own qualities of appeal. The Private Dining Room offers sliding doors, making it the most secluded section in our restaurant. This area is equipped with a 60" HD TV, which can be used for presentations during private events.

The Main Dining Room, though not a private area, offers space for groups larger than 50 guests. This space is next to our large windows, allowing for a great deal of natural light. There is also a limited view of the attractive Christina Riverfront.

Our Bar Area is perfect for informal gatherings. This area has a great deal of standing room space, as well as high top tables. Hors d'oeuvres can be set up buffet style in the bar area, making it a great atmosphere for corporate events and celebrations.

**MENU OPTIONS:** Our limited menus consist of a list of selections which you, the host, have narrowed down for your group. Each menu consists of four courses - hors d'oeuvres, salad, entrée and dessert. Such menus range in cost from \$35 to \$65 per person.

**RESERVATION:** To reserve preselected space for a dinner event in either the Private Dining Room or the Main Dining Room, we require a deposit to proceed with your reservation. The deposit for dinner events is \$250. This is *not* an additional room charge. The deposit will be applied to your final bill *or* refunded to your credit card the day of the event, whichever you choose. If you decide you would like to cancel your reservation, please inform us no later than *one week prior* to your event, otherwise, the deposit will be forfeited in its entirety.

**PARKING:** We provide self-parking in our parking lot located directly in front of the restaurant. Parking is free of charge.

**TIME LIMITATIONS:** All event bookings will be given a *two hour* time slot for the reservation. Additional time for your group can be prearranged with our event manager. *Please note that depending on the season in which your event falls, there may be a fee for additional reservation time.*

**FINAL GUEST COUNT:** Upon booking your event in the Private Dining Room or the Main Dining Room, you will be asked for an estimated guest count. The host is given up until noon on the day of the event to provide us with a final head count. *In the event that all guests who were guaranteed are not in attendance on the day of the event, the deposit will be forfeited in its entirety. Also, if any guests above the final head count are in attendance the day of the event, there is no guarantee that*

*they will be seated with the rest of your party.* We strongly suggest that the host give us as much notice as possible about changes in head count to ensure that all guests can be seated together.

**FRIDAY & SATURDAY DINNER EVENTS:** On Friday and Saturday evenings, we require the host to sign a Banquet Agreement. The agreement explains our weekend event policies, as well as the food and beverage minimum spending requirement. *Please speak to our banquet manager about the minimum for booking space privately or semi-privately on a weekend evening.*

**OUTSIDE FOOD AND BEVERAGES:** We allow guests to bring outside desserts into our restaurant for their special event. The fee for each dessert brought in is \$10 per item. Please note that this fee is a convenience to bring in an outside dessert, and is not a service fee for our staff to serve the cake during the event. No outside beverages of any kind are permitted.

**AUDIO VISUAL USAGE:** Our Private Dining Room offers the usage of our 60" HD TV, to parties who reserve the space privately. Usage of our television is complimentary. We ask that the sound be kept at a level that does not affect the dining experience of any other guest. We highly recommend that any groups who need to use the TV for any presentation test their laptop with our HDMI hookup before the event at a prearranged time, or bring some sort of backup method for their presentation, to ensure that their presentation go as smoothly as possible. *We do not take responsibility or issue any refund in the event that your computer is not compatible with our device. Please note that we do reserve the right to adjust the sound level of your presentation if need be.*

**MUSIC:** Outside music of any kind is not permitted. This includes, but is not limited to DJs, bands or radios.

**GRATUITY:** A 20% gratuity will be added to your final bill, including all food and beverage purchases, as well as any additional fees that may incur.

**PAYMENT:** Upon booking your event, our event manager will ask you how you would like to settle your final bill, meaning one itemized bill or separate checks. If your group would like separate checks, we can certainly accommodate. In order to ensure that all checks are split accurately, we ask that your guests remain in their seats while ordering from our service staff. Also, splitting payment does take time and focus on our part, so we ask that your group remain patient while we process your payments, as well as remain in the restaurant until the entire bill has been settled. *Any unpaid balance of the bill will be the responsibility of the host to pay at the conclusion of the event.*

*If interested in booking an event, please inquire online at [bigfishriverfront.com/events.html](http://bigfishriverfront.com/events.html)*

## PLATED DINNER MENU | \$35

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### APPETIZER

*(Choice of one)*

Bruschetta with Garlic Bread      Fresh Crudités  
Wild Mushroom Crostini      Jamaican Jerk Chicken Skewers

### SALAD

*(Choice of one)*

House | Maple Walnut Vinaigrette  
Caesar | Homemade Croutons & Caesar Dressing  
Chopped | Buttermilk Ranch

### ENTREE

*(Choice of four – Guest will make selection)*

Big Shrimp Penne      Broiled Seafood Cakes  
Grilled 8oz Angus Sirloin      Pan Roasted Salmon  
Caramelized Salmon      Broiled Mahi-Mahi with Lobster Sauce  
Marinated & Grilled Chicken Breast      Vegetarian Pasta  
Pan Seared 6oz Filet Mignon      Cashew Crusted Tilapia with Cider Sauce

### SIDES

*(Choice of two)*

Neva's Potatoes      Homemade Cole Slaw  
Big Fish Mashers      Creamed Spinach  
Sautéed Mushrooms      Fresh Broccoli  
Saffron Rice      Stewed Tomatoes  
Sweet Potato Mashers

### DESSERT

*(Choice of one)*

Peanut Butter Pie  
Key Lime Pie

*Prices are per person and do not include gratuity. Pricing and availability are subject to change.*

*Menu includes soda, regular coffee, decaf coffee and iced tea.*

## PLATED DINNER MENU | \$45

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### APPETIZER

*(Choice of two)*

Assorted Cheese Tray      Oysters on the Half Shell  
Bourbon Shrimp Skewers      Spinach & Artichoke Dip  
Bruschetta with Garlic Bread      “Flash-Fried” Calamari

### SALAD

*(Choice of one)*

House | Maple Walnut Vinaigrette  
Caesar | Homemade Croutons & Caesar Dressing  
Chopped | Buttermilk Garlic Ranch  
Wedge | Buttermilk Garlic Ranch

### ENTREE

*(Choice of four – Guest will make selection)*

Blackened Mahi-Mahi      Grilled Yellowfin Tuna  
Big Seafood of the Day Pasta      8oz Angus Sirloin & Charcoal Shrimp  
“Flash-Fried” Flounder      Caramelized Salmon  
Pan Seared 6oz Filet Mignon      Grilled Swordfish  
Pan Roasted Salmon      Broiled Seafood Cakes  
“Flash-Fried” Seafood Combo

### SIDES

*(Choice of two)*

Neva’s Potatoes      Homemade Cole Slaw  
Big Fish Mashers      Creamed Spinach  
Sautéed Mushrooms      Fresh Broccoli  
Saffron Rice      Stewed Tomatoes  
Sweet Potato Mashers

### DESSERT

*(Choice of one)*

Peanut Butter Pie  
Key Lime Pie  
Cheesecake with fresh strawberry sauce

*Prices are per person and do not include gratuity. Pricing and availability are subject to change.*

*Menu includes soda, regular coffee, decaf coffee and iced tea*

## PLATED DINNER MENU | \$55

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### APPETIZER

*(Choice of three)*

Jumbo Lump Crab Dip      Baby Seafood Cakes  
Oysters Rockefeller      Shrimp Cocktail  
Cheese & Fruit Tray      Jamaican Jerk Chicken Skewers

### SALAD

*(Choice of one)*

House | Maple Walnut Vinaigrette  
Caesar | Homemade Croutons & Caesar Dressing  
Arugula | Lemon Thyme Vinaigrette  
Wedge | Buttermilk Ranch

### ENTREE

*(Choice of four – Guest will make selection)*

Grilled 12oz New York Strip      Lobster & Shrimp Scampi Pasta  
Grilled Australian Sea Bass      Pan Roasted Salmon  
6oz Filet & Crab Cake      Jumbo Lump Crab Cakes  
8oz Pan Seared Filet Mignon      Big Fish Cioppino  
Caramelized Salmon      Grilled Yellowfin Tuna  
Stuffed ½ Maine Lobster      Parmesan Crusted “Day Boat” Scallops

### SIDES

*(Choice of two)*

Neva’s Potatoes      Homemade Cole Slaw  
Big Fish Mashers      Creamed Spinach  
Sweet Mashers      Sautéed Mushrooms  
Saffron Rice      Stewed Tomatoes  
Fresh Broccoli

### DESSERT

*(Choice of one)*

Coconut Crème Cake      Peanut Butter Pie  
Chocolate Walnut Pie      Key Lime Pie  
Cheesecake with fresh strawberry sauce

*Prices are per person and do not include gratuity. Pricing and availability are subject to change.*

*Menu includes soda, regular coffee, decaf coffee and iced tea*

## PLATED DINNER MENU | \$65

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### APPETIZER

*(Choice of four)*

Assorted Cheeses & Fruit      Cocktail Meatballs with marinara sauce  
Chilled Sesame Seared “Rare” Ahi Tuna      Oysters Rockefeller  
Baby Jumbo Lump Crab Cakes      Blackened Shrimp Quesadillas  
Jumbo Lump Crab Dip      Shrimp Cocktail

### SALAD

*(Choice of one)*

House | Maple Walnut Vinaigrette  
Caesar | Homemade Croutons & Caesar Dressing  
Goat Cheese | Raspberry Vinaigrette  
Spinach | Apple Cider Vinaigrette

### ENTREE

*(Choice of four – Guest will make selection)*

New York Strip with Lobster & Asparagus      Jumbo Lump Crab Cakes  
6oz Filet Mignon & Crab Cakes      Whole Steamed 1.5lb Maine Lobster  
Grilled Australian Sea Bass      Pan Roasted Salmon  
Big Fish Cioppino      Pan Roasted Grouper  
Grilled Yellowfin Tuna      Broiled Mahi & Crab Cakes  
Caramelized Salmon      Big Fish Mixed Grill

### SIDES

*(Choice of two)*

Neva’s Potatoes      Homemade Cole Slaw  
Big Fish Mashers      Creamed Spinach  
Sautéed Mushrooms      Fresh Broccoli  
Saffron Rice      Stewed Tomatoes  
Sweet Potato Mashers

### DESSERT

*(Choice of one)*

Tiramisu      Key Lime Pie      Coconut Crème Cake  
Chocolate Walnut Pie      Cheesecake with fresh strawberry sauce

*Prices are per person and do not include gratuity. Pricing and availability are subject to change.*

*Menu includes soda, regular coffee, decaf coffee and iced tea.*

# HORS D'OEUVRES

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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.*