

GENERAL MANAGER
ADRIENNE NEWTON

CULINARY DIRECTOR
MICHAEL MCNUTT



720 JUSTISON ST
WILMINGTON, DE
302.652.3474
bigfishriverfront.com

BIG FISH BRUSCHETTA 14.95
Fresh Roma tomatoes, basil, red onion, garlic and olive oil served with our housemade garlic bread

SHRIMP COCKTAIL (8) 16.95
Domestic Gulf Coast jumbo shrimp, served on ice with cocktail sauce, lemon and Old Bay

GRILLED "CHARCOAL" SHRIMP 11.95
melted butter

BOURBON MARINATED JUMBO GULF SHRIMP 13.95
Pan seared house marinated shrimp, Thai chili sauce

➤ **"FLASH-FRIED" CALAMARI** 14.95
with marinara & homemade mustard sauce

Starters

FRIED VIRGINIA OYSTERS 17.95
Hand-breaded to order, tartar sauce

FRIED TEXAS GULF SHRIMP 10.95
Hand-breaded to order, cocktail sauce

CRISPY ATLANTIC COD FINGERS 13.95
Hand-breaded to order, "flash-fried", tartar sauce

STEAMED CLAMS 13.95
Simmered in garlic wine broth, garlic bread

➤ **LOBSTER SPINACH DIP** 14.95
Melted Fontina cheese & house fried tortilla chips



Pot O' MUSSELS 14.95

Fresh sautéed Bouchot Mussels harvested from the cold, pristine waters off of Prince Edward Island, Canada.

PICK A SAUCE:
SPICY DIABLO -OR- GARLIC WINE

BIG FISH OYSTERS ROCKEFELLER (6) 15.95 (12) 29.95
With a touch of Sambuca & served with lemon

HOMEMADE GARLIC BREAD 3.95

Daily Fresh Salads

HOUSE 9.95
spring mix, tomato, gorgonzola, walnuts, maple walnut vinaigrette

CAESAR 9.95
crisp romaine, fresh Parmesan cheese, house baked garlic croutons, homemade Caesar dressing

THE WEDGE 9.95
iceberg lettuce, tomatoes, gorgonzola, bacon, buttermilk garlic ranch 9.95

GREEK 9.95
spring mix, romaine, tomatoes, cucumbers, onions, feta, kalamata olives, pepperoncini, Greek vinaigrette

TOP ANY SALAD WITH...

10 OZ. MARINATED GRILLED CHICKEN +9.00
CHARCOAL SHRIMP SKEWER (1)+9.95 or (2)+17.95
CHESAPEAKE MARYLAND CRAB CAKE +17.95
8 OZ. FRESH MARKET "CATCH OF THE DAY" MP
Choose a fish off the "board" and we will serve it over any of our delicious large salads.

CHOPPED 9.95
romaine, carrots, tomatoes, corn, cucumbers, buttermilk garlic ranch

GOAT CHEESE 9.95
Arcadian Harvest greens, romaine, aged goat cheese, toasted pecans, roasted red peppers, raspberry vinaigrette

SPINACH 9.95
bacon, mushrooms, eggs, gorgonzola, warm apple cider vinaigrette

ARUGULA 9.95
toffee pecans, dried cranberries, Parmesan, lemon thyme vinaigrette

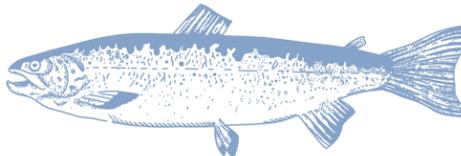
Land & Sea Entrées

➤ **BIG FISH MIXED GRILL** 49.95
Skewered beef tenderloin medallions, scallops, shrimp and our broiled signature crab cake, choice of two sides

BOURBON MARINATED JUMBO GULF SHRIMP 28.95
Jim Beam, brown sugar & pineapple juice marinade, pan-seared with Thai chili glaze, two sides

BIG FISH JAMBALAYA 25.95
Traditional spicy sauce with chicken, shrimp, crawfish and Andouille sausage served over Peruvian shrimp fried rice, one side

BIG FILET 44.95
8 oz. pan seared center-cut Angus beef filet over mashers with homemade demi-glaze and your choice of one side
WITH A JUMBO LUMP CRAB CAKE...62.95



SIRLOIN & SHRIMP 35.95
Hand-cut 8 oz. center-cut Black Angus, Gulf Coast shrimp skewer with homemade demi-glaze with a choice of two sides

BIG CHICKEN 18.95
Coleman's all-natural marinated grilled double breast served over mashers, choice of one side

Pasta

BIG SEAFOOD OF THE DAY 29.95
Linguine served with shrimp, scallops, clams, and mussels tossed in our homemade lobster sauce

➤ **SHRIMP SCAMPI PASTA** 23.95
Gulf coast shrimp tossed in a creamy scampi sauce, served over linguini

CIOPPINO 34.95
Linguine with shrimp, scallops, clams, mussels & fresh fish in a tomato-seafood broth

BIG SHRIMP PENNE 22.95
Large shrimp sautéed with mushrooms, spinach, sundried tomatoes and fresh basil tossed in our homemade lobster sauce

CHESAPEAKE BAY TORTELLINI 32.95
Three cheese tortellini sautéed with Gulf shrimp tossed in a creamy blush sauce topped with our signature crab cake

Sandwiches

All served on a homemade sesame seed brioche bun with salted fries.

BIG CHICKEN SANDWICH 15.95
Coleman's all-natural organic double breast with American cheese, bacon, lettuce, tomato, and pickle

OLD FASHIONED CHOP HOUSE BACON CHEESEBURGER 15.95
Fresh ground Angus with lettuce, tomato, pickle, bacon, and American cheese

➤ **CRISPY ATLANTIC COD SANDWICH** 20.95
Hand-breaded to order, flash-fried, served with lettuce, tomato, pickle, and tartar sauce

add to any entrée

GRILLED SHRIMP 9.95
SCALLOP SKEWER 14.95
CRAB CAKE 18.00

Flash-Fried Seafood Entrées

FRIED TEXAS GULF SHRIMP 23.95
Hand-breaded to order, cocktail sauce, two sides

FRIED VIRGINIA OYSTERS 31.95
Hand-breaded to order, tartar sauce, two sides

FRIED "DAY BOAT" JERSEY SCALLOPS 33.95
Hand-breaded to order, tartar sauce, two sides

➤ **FRIED SEAFOOD COMBO** 33.95
Hand-breaded shrimp, scallops and oysters, tartar sauce, two sides



HOMEMADE SIDES 3.95

SALTED FRIES • MASHERS • NEVA'S POTATOES • COLE SLAW • BROCCOLI • SWEET POTATO MASHERS
SAUTÉED SPINACH • STEWED TOMATOES • CREAMED SPINACH • PERUVIAN SHRIMP FRIED RICE

HOMEMADE DESSERTS 9.95

PEANUT BUTTER PIE • DOUBLE CHOCOLATE CAKE A LA MODE • KEY LIME PIE • BREAD PUDDING
DEEP DISH CHOCOLATE CHIP COOKIE • WARM PECAN APPLE COBBLER *with cinnamon ice cream*

DEAR GUESTS WITH ALLERGIES,

We care tremendously about your safety. Our from-scratch kitchen includes an active bakery, and nuts, wheat, and dairy products are used in a wide range of recipes. We strongly recommend individuals with severe allergies 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.

DINNER MENU

We reserve the right to include 20% gratuity on all tables of 6 or more.

➤ Denotes a Big Fish favorite.

wine

by the bottle

whites

FROG'S LEAP SAUVIGNON BLANC CALIFORNIA	75
SONOMA CUTRER RUSSIAN RIVER CHARDONNAY CALIFORNIA	60
ROMBAUER CHARDONNAY CALIFORNIA	91
KENDALL JACKSON CHARDONNAY CALIFORNIA	44
KIM CRAWFORD SAUVIGNON BLANC NEW ZEALAND	48
CLOUDY BAY SAUVIGNON BLANC NEW ZEALAND	78
LIVON PINOT GRIGIO ITALY	56
WHISPERING ANGEL ROSÉ FRANCE	72
VEUVE CLICQUOT CHAMPAGNE FRANCE	119

reds

JUGGERNAUT PINOT NOIR CALIFORNIA	48
GOLDENEYE PINOT NOIR CALIFORNIA	99
BANSHEE MORDECAI RED BLEND CALIFORNIA	60
SEGHEISIO RED ZINFANDEL CALIFORNIA	56
TEXTBOOK CABERNET CALIFORNIA	64
PINE RIDGE CABERNET CALIFORNIA	97

by the glass

whites

WENTE CHARDONNAY, CALIFORNIA	10
DECOY CHARDONNAY, CALIFORNIA	12
CA' MOMI SAUVIGNON BLANC, CALIFORNIA	9
OYSTER BAY SAUVIGNON BLANC, NEW ZEALAND	11
CIELO PINOT GRIGIO, ITALY	9
URBAN GERMAN RIESLING, GERMANY	9
MONT GRAVET ROSÉ, FRANCE	8
BERINGER WHITE ZINFANDEL, CALIFORNIA	8
MASCHIO PROSECCO BRUT, ITALY	9
CHARLES DE FERRE BRUT RESERVE CHAMPAGNE, FRANCE	9

reds

We pour a 6 oz. glass...¼ of a bottle
All wines by the glass are also available by the bottle.

MON FRÈRE PINOT NOIR, CALIFORNIA	10
JIGSAW PINOT NOIR, WILLAMETTE VALLEY	12
FARMHOUSE RED BLEND, CALIFORNIA	9
CONUNDRUM RED BLEND, CALIFORNIA	10
TWENTY ACRES CABERNET, CALIFORNIA	10
JOEL GOTT CABERNET, CALIFORNIA	14
WILLIAM HILL MERLOT, CALIFORNIA	11
SPOSATO 'RESERVE' MALBEC, ARGENTINA	14



4.50

**BUDWEISER
BUD LIGHT
ROLLING ROCK**

6

**ANGRY ORCHARD
COORS LIGHT
CORONA EXTRA
CORONA LIGHT
HEINEKEN
HEINEKEN 0.0 N/A
MICHELOB ULTRA
SAM ADAMS BOSTON LAGER
STELLA ARTOIS
TRULY HARD SELTZER
TWISTED TEA**

7

**PERONI
HIGH NOON
DOGFISH HEAD SEASONAL**

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WINE + BEER

*Please Ask About Our
Frosty Drafts and
Signature Martinis!*