

BIG FISH GRILL REHOBOTH
MONDAY, MARCH 16TH, 2020

SPECIALS

Tonight's

TODAY' SOUPS 6.75

ROASTED RED PEPPER LOBSTER BISQUE
MARYLAND CRAB

RAW BAR

OYSTERS ON THE HALF SHELL

(mignonette available upon request)
2.50/each 13.95/half doz 26.95/dozen
BLUE POINT (CT)

KATAMA BAY (MA) BLACKBERRY (VA) NORTH POINT (VA)

CLAMS ON THE HALF SHELL (CHERRYSTONE, VA)

1.20/each 6.95/half doz 12.95/dozen

COLD SEARED SUSHI GRADE TUNA 12.95

with seaweed salad, pickled ginger and spicy mayo

CHILLED 16/20 GULF SHRIMP (Peel & Eat) 1/2 lb.—\$12.95 | 1 lb.—22.95

JUMBO U-10 GULF SHRIMP 2.75/each 15.95/half doz 31.95/dozen

CHILLED 1/2 MAINE LOBSTER & (2) U-10 GULF SHRIMP 21.95

APPETIZERS

BIG FISH SPINACH DIP

w/artichokes, spinach, sour cream, salsa & tortilla chips

TUNA TOSTADA (4)

blackened rare tuna, avocado, ginger, crispy wontons, white sesame seeds, sriracha drizzle

HOMEMADE HANDCRAFTED PIZZA

Lump crab meat, asparagus and monterey jack cheese

COLD SEAFOOD TOWER

32.95

(serves 2-4 people)

(3) Chef's choice raw oysters, (3) raw middle neck clams, 1/2 dozen steamed & chilled 16/20 Gulf Shrimp, 4 oz. of a chilled Maine Lobster tail, seaweed salad and cocktail sauce and choice of one sushi roll.

9.95

15.95

9.95

FEATURED USDA PRIME BEEF SELECTION

GRILLED PRIME 12 OZ NEW YORK STRIP, over mashers, topped w/ sauté onion & mushrooms **34.95**
PAN SEARED PRIME 12 OZ RIBEYE, served w/ demi glaze, mashers, and a choice of 1 side **36.95**

ENTREES

SCOTTISH SALMON choose caramelized w/shaved parmesan or grilled w/Dijon cream & a choice of 2 sides **23.95**

GRILLED CAPE HATTERAS YELLOWFIN TUNA over mashers, served w/lobster cream sauce and grilled asparagus **28.95**

FARMERS PLATE a vegetable collective working together for a common goal **16.95**

GRILLED COMBO w/a shrimp skewer, scallop skewer, beef tip skewer & a Chesapeake Bay broiled crab cake w/ a choice of 2 sides **32.95**

GRILLED BONE IN BERKSHIRE FARM 12 OZ PORK CHOP served w/ blue cheese mashers, demi glaze & a choice of 1 side **23.95**

PAN SEARED PARMESAN CRUSTED FLORIDA MAHI, over mashers, topped w/ creamy tomato sauce and brussel sprouts **24.95**

GRILLED BOSTON SWORDFISH over mashers w/ mustard cream sauce & a choice of 1 side **23.95**

"FLASH FRIED" ATLANTIC FLUKE FLOUNDER, served with salted fries & homemade coleslaw **25.95**

PAN SEARED POTATO CRUSTED CAROLINA GROUPER, over mashers, topped w/creamy tomato sauce and grilled asparagus **33.95**

PAN SEARED BLACKENED MEXICAN RED SNAPPER, served w/saffron rice and grilled asparagus topped w/ pico de gallo **23.95**

PAN SEARED 8 OZ .FILET MIGNON, topped w/ Maine lobster chunks, lobster sauce, asparagus & 2 sides **41.95**

GRILLED SEAFOOD TRIO, A shrimp skewer, scallop skewer, and a 4 oz lobster tail and a choice of 2 sides **32.95**

1 LB WHOLE LOBSTER, served w/ drawn butter and a choice of 2 sides **27.95**

3 LB WHOLE MAINE LOBSTER, served w/ drawn butter & a choice of 3 sides **85.95**

6 LB WHOLE MAINE LOBSTER, served w/ drawn butter & a choice of 3 sides **129.95**

PAN SEARED BLACKENED CHILEAN SEA BASS, over sushi rice, topped w/ spicy mayo and broccoli **33.95**

FEATURED BEVERAGES

FROZEN GRAPEFRUIT CRUSH

9.00

PEACHY PINK SANGRIA

9.00

A blend of chardonnay, Pinot Noir, Peach Schnapps, and cranberry juice

GLASS JUGGERNAUT CABERNET

12.00

Aged in French Oak barrels w/flavors of vanilla and ripe black currants

FROSTY DRAFTS

MILLER LITE (4.2%)

3.75

DOG FISH FLESH & BLOOD (7.5%)

7.00

EVOLUTION LOT #3 IPA (6.8%)

6.00

IPA brewed with lemon flesh, sweet orange peel & blood orange juice

STELLA ARTOIS (4.2%)

6.00

Big notes of citrus and pine compliment a reserved but firm malt backbone

WOLF PUP SESSION IPA (4.5%)

5.25

Classic Belgian lager, dry crisp finish

WOLF PUP SESSION IPA (4.5%)

Hoppy and refreshing, wildly aromatic tropical and citrus character.

Dear Guests with Allergies

We care tremendously about your safety. Our from-scratch kitchen includes an active bakery, 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 food borne illness, especially with individuals with certain medical conditions.

FAMILY STYLE MAC 'N CHEESE

PLAIN 8.00 SHRIMP 12.00 LOBSTER 16.00

TONIGHT'S DESSERT 6.95

KEY LIME PIE

ADDITIONAL SIDES 3.95

CREAMY SUCCOTASH | FRUIT CUP | BROCCOLI |
ROASTED VEGETABLES | BRUSSEL SPROUTS