

# BIG FISH GRILL

## FRESH SALADS

### STARTERS

- CRISPY CALAMARI**  
"Flash fried" with marinara & warm mustard sauce 11
- STEAMED EDAMAME**  
Sea salt, ginger-soy sauce 6
- EASTERN SHORE CRAB STUFFED OYSTERS**  
Chesapeake Bay oysters, crab imperial, tartar sauce 14
- BRUSCHETTA**  
Roma tomatoes, basil, red onion, olive oil, garlic bread 9
- GRILLED CHARCOAL SHRIMP**  
Signature charcoal spice, drawn butter 9
- FLASH FRIED VIRGINIA OYSTERS**  
Buttermilk dipped, seasoned flour, tartar sauce 10
- STEAMED VIRGINIA MIDDLE NECK CLAMS**  
Bacon, garlic wine, scallions, garlic bread 14
- BUFFALO SHRIMP DIP**  
Gulf shrimp, zesty creamy cheese sauce, tortilla chips 11
- HOMEMADE GARLIC BREAD** 4
- P.E.I. STEAMED MUSSELS**  
Garlic wine or spicy diablo sauce, garlic bread 13
- OYSTERS ROCKEFELLER**  
Traditional, splash of Sambuca 14/27

### RAW BAR

- Fresh Shucked Oysters**.....2.50 ea 14 ½ doz 27 doz  
*Ask about our daily selection*
- Middleneck Clams**.....8 ½ doz 14 doz  
*Chesapeake Bay, VA*
- Steamed & Chilled 16/20 Gulf Shrimp**.....14 ½lb 24 lb  
*Peel & eat with cocktail sauce*
- Shrimp & Oyster Combo**.....22  
*Chef's choice half dozen oysters and Gulf shrimp cocktail, with cocktail sauce & mignonette*
- Jumbo 16/20 Gulf Shrimp Cocktail**.....16  
*8 each, with cocktail sauce & lemon*
- Colossal U-10 Gulf Shrimp**.....22 ½ doz  
*Peeled & deveined, with cocktail sauce*
- Ahi Tuna Poke**.....14  
*Seaweed salad, cilantro, avocado, soy, sesame oil, wonton chips*
- Chilled Seafood Platter**.....35 Small 65 Large  
*Chef's choice oysters, shrimp cocktail, Middleneck clams, ½ of 1.5lb Maine lobster, cocktail sauce, mustard sauce, mignonette*

**BIG FISH HOUSE**  
Field greens, tomatoes, gorgonzola, walnuts, maple walnut vinaigrette 7

**CLASSIC CAESAR**  
Romaine, garlic croutons, parmesan, fresh made Caesar dressing 7

**GOAT CHEESE**  
Field greens, fresh goat cheese, roasted red peppers, toasted pecans, raspberry vinaigrette 8

**GREEK**  
Field greens, romaine, tomatoes, cucumbers, red onion, Kalamata olives, feta cheese, pepperoncini, Greek vinaigrette 8

**LOADED WEDGE**  
Iceberg, tomatoes, gorgonzola, bacon, buttermilk-garlic ranch 7

**BRINTON LAKE**  
Arugula, field greens, strawberries, fresh goat cheese, toasted pecans, balsamic vinaigrette 8

**SPINACH**  
Baby spinach, chopped eggs, bacon, gorgonzola, mushrooms, warm apple cider vinaigrette 8

**CHOPPED**  
Romaine, carrots, tomatoes, cucumbers, sweet corn, buttermilk-garlic ranch 7

**ARUGULA**  
Toffee pecans, dried cranberries, shaved parmesan, lemon-thyme vinaigrette 7

*Top Any Salad With...*

Grilled Chicken 13 • Charcoal Shrimp 15  
Crab Cake 19 • 8 oz. MARKET CATCH MP



GLEN MILLS  
PENNSYLVANIA

**SOUP** MADE FRESH DAILY  
*Ask your server for today's selection*

- GULF COAST YELLOWFIN TUNA**  
*mild yet flavorful, full bodied with firmness, cooked to temperature*
- FLORIDA MAHI MAHI**  
*sweet, mildly assertive, firm, large flakes, lean and moist*
- COSTA RICA TILAPIA**  
*mild and sweet tasting, slightly firm, flaky, tender*

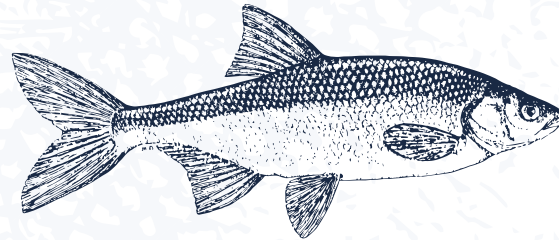
## MARKET FRESH CATCH

- LOUISIANA CATFISH**  
*lean white fish, firm, mild flavor, low oil content*
  - ALASKAN COD**  
*white, lean, heavy large flakes, moist*
- (ASK ABOUT OUR SEASONAL FRESH FISH SELECTIONS)

- AUSTRALIAN BARRAMUNDI**  
*medium oil content and fatty flavor, white flaky fish*
- NORTH ATLANTIC SWORDFISH**  
*high oil content, flavorful, lean, firm, moist and meaty*
- SCOTTISH SALMON**  
*high in protein, heavy pink flakes, cooked to medium*

## FRESH LOBSTERS

- DAILY FRESH MAINE LOBSTERS**  
*Drawn butter, choice of 2 sides*  
MP Per LB (ASK ABOUT AVAILABLE SIZES)
- BAKED STUFFED HALF LOBSTER**  
*½ of 1 ½ lb Maine lobster, stuffed with crab imperial, drawn butter, choice of 2 sides MP*
- LOBSTER & SHRIMP LINGUINE**  
*Maine lobster, basil, arugula, bacon, parmesan-tomato cream sauce, garlic crostini 26*
- SURF N' TURF**  
*Broiled 7oz Maine Lobster Tail, grilled 5oz Filet Mignon, drawn butter, choice of 2 sides 39*



## CHEF'S PLATES

- BIG FISH MIXED GRILL**  
*Filet mignon medallions, scallops, shrimp & our broiled crab cake, grilled asparagus, herb roasted fingerlings 37*
- SOY-SESAME GLAZED "DAY BOAT" SCALLOPS**  
*Shrimp fried rice, steamed broccoli, crispy wontons 27*
- BOURBON MARINATED JUMBO GULF SHRIMP**  
*Jim Beam, brown sugar & pineapple juice marinade, pan seared over saffron rice, grilled asparagus, onion straws 23*
- GRILLED NORTH ATLANTIC SWORDFISH**  
*Pan roasted shrimp risotto, crispy brussels sprouts & pancetta garlic-herb butter 25*
- BLACKENED LOUISIANA CATFISH**  
*Spanish rice, grilled asparagus, sauce ravigote 22*
- PRETZEL ENCRUSTED TILAPIA**  
*Saffron rice, steamed broccoli, honey-dijon sauce 22*
- SESAME-WASABI SEARED YELLOWFIN TUNA**  
*Shrimp fried rice, grilled asparagus, scallions, ginger-soy marinade 25*
- NEW ENGLAND STYLE FISH N' CHIPS**  
*Beer battered Alaskan cod, steak cut fries, homemade tartar sauce, coleslaw 20*
- CRISPY SEAFOOD TRIO**  
*Flash fried scallops, shrimp & oysters salted fries, coleslaw 24*
- AGED BALSAMIC GLAZED SCOTTISH SALMON**  
*Pan roasted shrimp risotto, crispy brussels sprouts with pancetta, bruschetta & parmesan 23*

## BUTCHER TABLE

- Our beef is USDA Certified Black Angus Mid-Western Beef, hand selected & trimmed in house.*
- PREMIUM AGED STEAKS**  
*Char-grilled, topped with onion strings, choice of 2 sides & 1 of our signature sauces*
  - 5OZ FILET MIGNON** 24
  - 12OZ NY STRIP** 32
  - 8OZ FILET MIGNON** 36  
*Horseradish Cream  
Demi Glaze  
Balsamic Glaze  
Garlic-Herb Butter  
Gorgonzola Crumbles*

## BIG FISH CLASSICS

- BROILED JUMBO LUMP CRAB CAKES**  
*herb roasted fingerling potatoes, grilled asparagus, sauce ravigote 27*
- SEAFOOD OF THE DAY PASTA**  
*Shrimp, scallops, clams & mussels, lobster cream sauce, linguine 24*
- JAMBALAYA**  
*Shrimp, chicken, Andouille sausage, creole sauce with crawfish, saffron rice 20*
- DOCKSIDE STEW**  
*Shrimp, mussels, clams, fresh fish, calamari, saffron rice, white wine tomato broth, garlic bread 25*
- CHESAPEAKE BAY SEAFOOD TORTELLINI**  
*Three cheese tortellini, shrimp, crab cake, parmesan-tomato blush sauce \$25*
- SHRIMP PENNE**  
*Sautéed spinach, sun-dried tomatoes, mushrooms, basil, lobster cream sauce 20*

## SIMPLY PREPARED

- CHOOSE YOUR MARKET CATCH**  
PAN SEARED, BROILED, FRIED, OR BLACKENED  
*Your choice of a sauce & two sides \$MP*
- SAUCE CHOICES**  
*Lobster Sauce, Honey-Dijon, Sauce Ravigote, Garlic-Herb Butter, Mango Salsa, Ginger-Soy, Teriyaki, Parmesan-Tomato, Balsamic Glaze*

## SIDES

- Pan Roasted Shrimp Risotto** 7
- Grilled Asparagus** 7 • **Mashers** 5
- Sweet Potato Mashers** 5 • **Coleslaw** 4
- Crispy Brussel Sprouts & Pancetta** 7
- Shrimp Fried Rice** 6 • **Neva's Potatoes** 6
- Salted Fries** 5 • **Saffron Rice** 4
- Herb Roasted Fingerling Potatoes** 6
- Mushrooms** 4 • **Steamed Broccoli** 5
- Sautéed Spinach** 4 • **Sweet Potato Fries** 5

MATTHEW COUTS, General Manager  
JORGE FUENTES, Kitchen Manager  
bigfishglenmills.com

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify your server of any food allergy or dietary restrictions.

# LIBATIONS

## WINES by the glass

We pour 6 ounces... 1/4 bottle of wine.  
All wine by the glass is also available by the bottle

### WHITE

- La Marca Prosecco Sparkling Wine 10
-  Avia Pinot Grigio 8
- Santa Rita Sauvignon Blanc 8
- Clifford Bay Sauvignon Blanc 11
- Cloud Break Chardonnay 8
- Kendall Jackson Chardonnay 11
- Sebastiani Chardonnay 13
- Albarino 10
- Beringer White Zinfandel 7
- J.J. Muller Riesling 9
- Lost Angel Moscato 8
- Cote Mas French Dry Rose 9

### SANGRIA 10

- Eppa White Sangria
- Eppa Red Sangria

### RED

- Back House Pinot Noir 8
- Austerity Pinot Noir 11
- Douglas Green Cabernet 8
- Compass Cabernet 11
- Portillo Malbec 9
- Radio Boca Tempranillo 9
- Pepperwood Merlot 8

## FROSTY DRAFTS

- GUINNESS Stout (4.3% ABV) 6
- GOOSE ISLAND IPA (5.9% ABV) 6
- LAGUNITAS A LITTLE SUMPIN SUMPIN Wheat Ale (7.5% ABV) 6
- MILLER LITE Pilsner (4.2% ABV) 4
- DOG FISH HEAD 60 MINUTE IPA (6.0% ABV) 6
- TROEGS SEASONAL 6
- DESCHUTES FRESH SQUEEZED IPA (6.4% ABV) 6
- YUENGLING Lager (4.4% ABV) 4
-  OMMEGANG WITTE Witbier (5.2% ABV) 6
- LEVANTE CLOUDY & CUMBERSOME IPA (5.9% ABV) 6
- RIVER HORSE HIPPO'S HAND Double IPA (9% ABV) 6
- BELL'S TWO HEARTED ALE American IPA (7% ABV) 6
- RIVER HORSE ROLY POLY PILS Czech-Style Pils (5.3% ABV) 6
- VICTORY SEASONAL 6

## OVER ICE

### MANGO MARGARITA 10

Jose Cuervo Gold Tequila • Orange Liqueur  
Mango Puree • Fresh Lime Juice • Simple Syrup

### TWISTED TEQUILA 9

Sauza Silver Tequila • Freshly Squeezed Grapefruit & Lime Juices  
Topped with Club Soda

### ELDERFLOWER SMASH 10

Blue Coat Gin • Elderflower Liqueur • Muddled Orange  
Dash of Bitters • Topped with Club Soda

### STATESIDE MULE 9

Stateside Vodka • Fresh Lime Juice • Dash of Bitters • Ginger Beer

### JUST PEACHY 10

La Marca Prosecco • Peach Schnapps • Peach Puree

### CUCUMBER COOLER 9

Effen Cucumber Vodka • Diced Cucumber  
Freshly Squeezed Lime Juice • Club Soda



SIGNIFIES A BIG FISH FAVORITE

# \$38

## WINE BY THE BOTTLE

### WHITE

- Available Pinot Grigio, Italy
- Terra d' Oro Chenin Blanc Viognier, California
- Napa Cellars Sauvignon Blanc, California
- Urban Riesling, Germany
- Grayson Cellars Chardonnay, California

### RED

- Penfolds Max's Cabernet Sauvignon, Australia
- Castello di Gabbiano Reserve Chianti, Italy
- Montoya Pinot Noir, California
- Peirano Estate Six Clones Merlot, California
- Juan Benegas Malbec, Argentina



## WINE CELLAR LIST

- Oyster Bay Sauvignon Blanc, New Zealand \$50
- Ca Valent Pinot Grigio, Italy \$45
- Etude Pinot Noir, Carneros, California \$60
- Illaha Pinot Noir, Willamette Valley, Oregon \$65
- Taken Red Blend, Napa Valley, California \$75
- Robert Mondavi Merlot, Napa Valley \$60
- Complicated Chardonnay, Sonoma Coast \$45
- Eagle Glen Cabernet, Napa Valley \$60
- Moet & Chandon Champagne France \$85
- Veuve Cliquot Champagne France \$90
- La Crema Chardonnay, Monterey \$55
- Sonoma Cutrer Chardonnay, Russian River Valley \$65

## BOTTLED BEER

**\$4** Budweiser, Bud Light, Coors Light  
Michelob Ultra

**\$5** Corona, Corona Light, Yards Philadelphia Pale Ale  
Stella Artois, Crispin Apple Cider (GF)

**\$6** Dogfish Head 90 Minute IPA (9% ABV)

*\* Ask server to see our additional craft beer selections*

## MARTINIS

### LEMONTINI 10

Svedka Citron Vodka • Simple Syrup  
Fresh Squeezed Lemon Juice • Sugar Rim

### SUNSET 11

Absolut Vanilla Vodka • Malibu Coconut Rum  
Pineapple Juice • Grenadine

### PINEAPPLE INFUSION 10

New Amsterdam Orange Vodka Infused In House With Pineapples &  
Oranges For 10 Days • Hand Squeezed

### CALM SEAS 10

The Bay Vodka • House Made Bloody Mary Mix  
Blue Cheese Stuffed Olives

### POMEGRANATE MARTINI 11

Three Olives Pomegranate • Pama Liqueur  
Simple Syrup • Fresh Squeezed Lemon Juice

### PERFECT PEAR 10

Absolut Pear Vodka • Amaretto • Simple Syrup • Fresh Lemon Juice



Proudly serving Coca-Cola products

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