

— DEARBORN DINNER MENU —

— APPETIZERS —

<b>Calamari</b> .....	9.99
<i>With a sweet Thai chili sauce</i>	
<b>Maryland Crab Cake</b> .....	11.49
<i>Traditionally prepared, grilled ripe tomato &amp; mustard sauce</i>	
<b>Crab &amp; Corn Short Stack</b> .....	8.99
<i>Sweet corn flap jacks with jumbo lump crab meat &amp; lobster cream</i>	
<b>East Meets West Tuna*</b> .....	13.99
<i>Zesty Tuna Tartare drizzled with wasabi cream &amp; seared peppered Ahi with avocado</i>	
<b>Jumbo Shrimp Cocktail</b> .....	10.99
<i>Cold poached, with traditional cocktail sauce</i>	
<b>Mussels</b> .....	9.49
<i>Steamed with garlic, white wine &amp; fresh herbs</i>	
<b>Oysters on the Half Shell*</b> .....	10.99
<i>Cucumber mignonette</i>	
<b>Hot Rocks &amp; Blue Slaw</b> .....	9.49
<i>Buffalo Gulf rock shrimp &amp; blue cheese cole slaw</i>	
<b>BBQ Shrimp Enbrochette</b> .....	9.99
<i>Bacon wrapped, stuffed with pepper jack cheese &amp; jalapeño, with tomatillo BBQ sauce</i>	
<b>Baked Oysters Rockefeller</b> .....	10.99
<i>With classic spinach Rockefeller stuffing</i>	
<b>Flatbread Ensalada</b> .....	11.99
<i>Reggiano crust with Caesar salad, kalamata olives &amp; grilled chicken</i>	
<b>Edamame</b> .....	4.59
<i>Steamed in their pods &amp; tossed with Kosher salt</i>	

— SOUPS & SALADS —

Add a House Salad or a cup of Big Fish Chowder to any entrée...3.75

<b>Big Fish Chowder</b> .....	cup 4.99 / bowl 5.29
<i>Smoked fish, clams &amp; tasso ham topped with fresh diced tomatoes</i>	
<b>French Onion Soup</b> .....	bowl 5.29
<i>Traditional style with crouton &amp; melted provolone cheese</i>	
<b>Black Bean Soup</b> .....	cup 4.49 / bowl 5.29
<i>With smoked pork &amp; sausage; accented with tomato salsa &amp; sour cream</i>	
<b>Cape Codder</b> .....	5.49
<i>Red leaf &amp; bibb lettuces, pine nuts, red onion &amp; blue cheese with raspberry vinaigrette</i>	
<b>Caesar Salad</b> .....	5.49
<i>Tossed with house made dressing, parmesan cheese, croutons &amp; anchovy</i>	
<b>Wedge of Iceberg</b> .....	5.99
<i>Bacon, tomato, red onion, blue cheese crumbles &amp; blue cheese dressing</i>	
<b>House Salad</b> .....	5.49
<i>Crisp greens, Kalamata olive, hearts of palm, cucumber, tomato, pepperoncini &amp; red onion with Parmesan vinaigrette</i>	

— Distinctive Dining —

THREE COURSES • ONLY 19.99

*Available Sunday–Thursday only; Please, no substitutions or split plates;  
Not valid on parties over 10 or with any other discounts or offers.*

— CHOICE OF STARTER —

**Cape Codder Salad • Big Fish Chowder**

— CHOICE OF ENTRÉE —

**Sole Florentine** *Rockefeller stuffed; presented with rice & asparagus*  
**Chicken Francaise** *with Mediterranean artichoke caponata & mashed potatoes*  
**Grilled Salmon & Almond Crusted Shrimp** *with sweet potato mashed*

— DESSERT —

**Crème Brûlée**

— MAIN PLATE SALADS & SANDWICHES —

<b>Giant "Grilled" Caesar Salad</b> .....	7.99
<i>Crisp Romaine &amp; grilled Romaine hearts with house made dressing, Parmesan cheese, eggplant croutons &amp; anchovy; <b>With Calamari 10.99 / With Chicken, Shrimp or Tuna* 11.99</b></i>	
<b>Shanghai Tuna*</b> .....	13.99
<i>Sesame tuna seared rare, with chilled lo mein &amp; vegetables tossed with Asian vinaigrette</i>	
<b>Blackened Salmon Burger</b> .....	11.49
<i>House made with fresh salmon &amp; sweet bell peppers, seared Cajun style; Served with mustard sauce, sweet potato fries &amp; cole slaw</i>	
<b>Buffalo Shrimp Salad</b> .....	12.99
<i>Mixed greens, cantaloupe, red peppers, avocado &amp; crumbled blue cheese, with peanut vinaigrette</i>	
<b>Bistro Chicken Sandwich</b> .....	9.49
<i>With warm spinach, provolone &amp; tomato jam; with sweet potato fries &amp; cole slaw</i>	

— ADD-ONS —

<b>Five Shrimp</b> Grilled, Scampi, Parmesan-Panko Fried or Blackened.....	5.99
<b>Dungeness Crab Cluster</b> 1/2 lb.; Steamed or Garlic.....	10.50
<b>Maryland Crab Cake</b> .....	10.49
<b>BBQ Shrimp Enbrochette</b> .....	6.99
<b>Coldwater Lobster Tail</b> .....	24.99

— FRESH FISH —

Choose your fish & preparation. Ask server for today's availability.

- Costa Rican Tilapia 17.99
- Atlantic Salmon 22.99
- Atlantic Mahi Mahi 22.99
- Atlantic Swordfish 24.99
- Farm Raised Catfish 16.99
- Lake Perch 22.99
- Lake Superior Whitefish 17.99

Oven Roasted – in a lemon-chive aioli

Pan Seared – with herbed sea salt

Blackened – with Cajun spices

Grilled – with lemon-pepper extra virgin olive oil

- Broiled with "Dynamite" Jumbo Lump Crab Topping**..... add 7.00
- Zesty Asian-inspired glaze; drizzled with basil oil*
- Grilled OR Blackened with Avocado-Pico Topping**..... add 3.00
- Avocado-Pico Topping with Jumbo Lump Crab**..... add 6.00
- Sautéed with Shrimp & Artichoke Provencale Topping**..... add 4.00
- Seared with Cranberry-Mango Salsa & Crispy Pecan Shrimp**..... add 3.25

— FRESH FISH FAVORITES —

<b>Big Fish &amp; Chips</b> .....	17.49
<i>Beer battered &amp; flash fried; served with french fries, angel hair onion rings &amp; cole slaw</i>	
<b>Crab Stuffed Sole</b> .....	20.49
<i>Stuffed with our signature crab stuffing, with lemon butter sauce</i>	
<b>Cedar Planked Salmon</b> .....	23.99
<i>Wood oven roasted with a tarragon mustard glaze, roasted vegetables &amp; redskins</i>	
<b>Parmesan Encrusted Lemon Sole</b> .....	21.49
<i>Parmesan-Panko crust sautéed golden; with lemon-caper butter sauce</i>	
<b>Potato Encrusted Whitefish</b> .....	18.99
<i>Sautéed in a hash brown potato crust; served with fresh vegetables</i>	
<b>Salmon Rockefeller</b> .....	25.99
<i>Crab, spinach &amp; bacon; baked under a Parmesan crust</i>	

— SEAFOOD SPECIALTIES —

<b>Seafood Jambalaya</b> .....	17.99
<i>Shrimp, andouille, ham, mussels, scallops &amp; fish in a spicy sauce with Cajun rice</i>	
<b>Ultimate Seafood Trio</b> .....	23.99
<i>Grilled salmon, coconut macadamia shrimp &amp; a crab cake</i>	
<b>Broiled Seafood Platter</b> .....	25.99
<i>Salmon, crab cake, stuffed shrimp &amp; scallops, with rice &amp; fresh vegetables</i>	
<b>Grilled Basil Scallops</b> .....	25.49
<i>With pesto beurre blanc &amp; angel hair pasta tossed in sun dried tomato sauce</i>	
<b>Maryland Crab Cakes</b> .....	24.99
<i>Grilled ripe tomato &amp; mustard sauce; with coconut ginger rice &amp; vegetable medley</i>	
<b>Coldwater Lobster Tail</b> .....	30.99
<i>Baked; Served with drawn butter</i>	
<b>Stuffed Shrimp</b> .....	21.99
<i>With lump crabmeat stuffing, coconut ginger rice &amp; fresh vegetables</i>	
<b>Classic Shrimp Scampi</b> .....	18.99
<i>Traditionally prepared, served with lemon scented sticky rice &amp; fresh asparagus</i>	
<b>Big Shrimp Trio</b> .....	19.99
<i>Three of each: Coconut Macadamia, Buffalo, &amp; Parmesan-Panko</i>	
<b>BBQ Shrimp Enbrochette</b> .....	21.99
<i>Bacon wrapped with pepper jack &amp; tomatillo salsa, served with rice &amp; vegetables</i>	
<b>Dungeness Crab</b> .....	25.99
<i>1 1/4 lb. steamed or garlic; with coconut ginger rice &amp; fresh vegetables</i>	
<b>Coconut Macadamia Encrusted Shrimp</b> .....	21.99
<i>With mango salsa, sweet Thai chili butter, coconut ginger rice &amp; fresh vegetables</i>	
<b>Parmesan Panko Fried Shrimp</b> .....	19.29
<i>Served with french fries &amp; cole slaw</i>	

— PASTAS —

<b>Big Fish Shrimp Frisco</b> .....	18.99
<i>Parmesan-Panko fried shrimp &amp; angel hair pasta tossed in a tomato-lemon butter sauce</i>	
<b>Tuscan Chicken Pasta</b> .....	13.99
<i>Roasted mushrooms, sun dried tomatoes, kalamata olives &amp; shallots in a delicate wine &amp; chicken broth</i>	
<b>Cajun Chicken Tortellini</b> .....	16.49
<i>Blackened chicken, mushrooms, cream &amp; cilantro over cheese tortellini</i>	
<b>Linguine with Clam Sauce</b> .....	13.99
<i>Tossed with traditional white clam sauce; served with steamed mussels</i>	

— STEAKS & CHICKEN —

<b>Top Sirloin*</b> .....	20.99
<i>With angel hair onion rings, scalloped potatoes &amp; fresh vegetables</i>	
<b>New York Strip*</b> .....	23.99
<i>Chargrilled, with fried onion haystack, scalloped potatoes &amp; fresh vegetables</i>	
<b>Filet Mignon*</b> .....	27.99
<i>With scalloped potatoes &amp; fresh vegetables</i>	
<b>Lemon Chicken</b> .....	16.99
<i>Sautéed with artichoke hearts &amp; mushrooms; with scalloped potatoes &amp; vegetables</i>	



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Charlene F. Gulliford – General Manager • Dave A. Reed – Executive Chef

\* CAUTION: These items may be served raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. If you have a chronic illness of the liver, stomach, blood or have immune disorders, you are at a greater risk of serious illness from raw oysters & should eat oysters fully cooked. If unsure of your risk, consult a physician.

For your convenience, an automatic 18% service charge will be added to all parties of 8 or more.