

— DEARBORN LUNCH MENU —

— APPETIZERS —

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

— SOUPS & SALADS —

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

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

— 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

— SANDWICHES —

Big Fish "Wich"	8.99
Panko crusted cod, fried golden; topped with melted cheddar cheese, lettuce & tomato; served with cole slaw & french fries	
Maryland Crabcake Sandwich	11.99
Cheddar cheese, tomato & mustard sauce on an English muffin; with french fries & slaw	
Bistro Chicken Sandwich	8.99
With warm spinach, provolone & tomato jam; with sweet potato fries & cole slaw	
Bistro Burger*	12.99
100% Kobe beef; "diner" style with aged cheddar, bacon, pickles, "special" sauce & fries	
Tavern Burger*	8.99
With bacon, BBQ sauce & Cheddar cheese; with french fries & cole slaw	
Blackened Salmon Burger	11.49
House made with fresh salmon & sweet bell peppers, seared Cajun style; Served with mustard sauce, sweet potato fries & cole slaw	

— ADD-ONS —

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

— FRESH FISH —

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

- Costa Rican Tilapia 13.99
- Atlantic Salmon 19.99
- Atlantic Mahi Mahi 18.99
- Atlantic Swordfish 19.99
- Farm Raised Catfish 14.99
- Lake Perch 19.99
- Lake Superior Whitefish 15.99

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 —

Big Fish & Chips	15.49
Beer battered & flash fried; served with french fries, angel hair onion rings & cole slaw	
Crab Stuffed Sole	18.99
Stuffed with our signature crab stuffing, with lemon butter sauce	
Cedar Planked Salmon	21.49
Wood oven roasted with a tarragon mustard glaze, roasted vegetables & redskins	
Parmesan Encrusted Lemon Sole	19.99
Parmesan-Panko crust sautéed golden; with lemon-caper butter sauce	
Potato Encrusted Whitefish	15.99
Sautéed in a hash brown potato crust; served with fresh vegetables	
Salmon Rockefeller	22.99
Crab, spinach & bacon; baked under a Parmesan crust	

— SEAFOOD SPECIALTIES —

Shrimp Jambalaya	16.99
Shrimp & andouille sausage in a spicy sauce with Cajun rice	
Ultimate Seafood Trio	19.99
Grilled salmon, coconut macadamia shrimp & a crab cake	
Broiled Seafood Platter	19.99
Salmon, stuffed shrimp & scallops, with rice & fresh vegetables	
Maryland Crab Cake	13.99
Grilled ripe tomato & mustard sauce; with coconut ginger rice & vegetable medley; Twin Crab Cakes...24.99	
Classic Shrimp Scampi	14.99
Traditionally prepared, served with lemon scented sticky rice & fresh asparagus	
Coconut Macadamia Encrusted Shrimp	16.99
With mango salsa, sweet Thai chili butter, coconut ginger rice & fresh vegetables	
Grilled Basil Scallops	23.99
With pesto beurre blanc & angel hair pasta tossed in sun dried tomato sauce	
Parmesan Panko Fried Shrimp	15.99
Served with french fries & cole slaw	

— STEAK & CHICKEN —

Top Sirloin*	17.99
With angel hair onion rings, scalloped potatoes & fresh vegetables	
Lemon Chicken	13.99
Sautéed with artichoke hearts & mushrooms; with scalloped potatoes & vegetables	

— PASTAS —

Linguine with Clam Sauce	13.99
Tossed with traditional white clam sauce; served with steamed mussels	
Tuscan Chicken Pasta	13.99
Roasted mushrooms, sun dried tomatoes, kalamata olives & shallots in a delicate wine & chicken broth	
Cajun Chicken Tortellini	14.99
Blackened chicken, mushrooms, cream & cilantro over cheese tortellini	
Big Fish Shrimp Frisco	15.99
Parmesan-Panko fried shrimp & angel hair pasta tossed in a tomato-lemon butter sauce	

— MAIN PLATE SALADS —

Giant "Grilled" Caesar Salad	7.99
Crisp Romaine & grilled Romaine hearts with house made dressing, Parmesan cheese, eggplant croutons & anchovy; With Calamari 10.99 / With Chicken, Shrimp or Tuna 11.99	
Shanghai Tuna	13.99
Sesame tuna seared rare, with chilled lo mein & vegetables tossed with Asian vinaigrette	
Buffalo Shrimp Salad	10.99
Mixed greens with cantaloupe, sweet red peppers, avocado & crumbled blue cheese with peanut vinaigrette	
Chicken Cape Codder	9.99
Mixed greens, pine nuts, red onion & crumbled blue cheese tossed with raspberry vinaigrette; topped with raspberry-glazed grilled chicken breast	
Chopped Cobb Salad	9.99
Diced chicken, avocado, egg, bacon, blue cheese & tomato; choice of dressing	



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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.