

— PRINCETON DINNER MENU —

— APPETIZERS —

<b>Calamari &amp; Friends</b> .....	12.99
Lightly fried calamari & more, served with chili citrus & marinara dipping sauces	
<b>Maryland Crab Cake</b> .....	11.49
Traditionally prepared, grilled ripe tomato & mustard sauce	
<b>Crab &amp; Corn Short Stack</b> .....	8.99
Sweet corn flap jacks with jumbo lump crab meat & lobster cream	
<b>East Meets West Tuna*</b> .....	13.99
Zesty Tuna Tartare drizzled with wasabi cream & seared peppered Ahi with avocado	
<b>Jumbo Shrimp Cocktail</b> .....	10.99
Cold poached, with traditional cocktail sauce	
<b>Mussels</b> .....	9.49
Steamed with garlic, white wine & fresh herbs	
<b>Oysters on the Half Shell*</b> .....	10.99
Cucumber mignonette	
<b>Hot Rocks &amp; Blue Slaw</b> .....	9.49
Buffalo Gulf rock shrimp & blue cheese cole slaw	
<b>BBQ Shrimp Embrochette</b> .....	9.99
Bacon wrapped, stuffed with pepper jack cheese & jalapeño, with tomatillo BBQ sauce	
<b>Portuguese Steamed Clams</b> .....	9.99
An old world classic, with chorizo & cilantro	
<b>Margherita Pizza</b> .....	7.99
San Marzano tomatoes, basil, smoked mozzarella & Parmesan	
<b>Flatbread Ensalada</b> .....	11.99
Reggiano crust with Caesar salad, kalamata olives & wood oven roasted chicken	
<b>Edamame</b> .....	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

<b>Big Fish Chowder</b> .....	cup 4.99 / bowl 5.29
Smoked fish, clams & tasso ham topped with fresh diced tomatoes	
<b>French Onion Soup</b> .....	bowl 5.99
Traditional style with crouton & melted provolone cheese	
<b>Lobster Bisque</b> .....	bowl 7.29
Accented with sherry crème fraîche & tender lobster meat	
<b>Cape Codder</b> .....	5.49
Red leaf & bibb lettuces, pine nuts, red onion & blue cheese with raspberry vinaigrette	
<b>Caesar Salad</b> .....	5.49
Tossed with house made dressing, parmesan cheese, croutons & anchovy	
<b>Wedge of Iceberg</b> .....	5.99
Bacon, tomato, red onion, blue cheese crumbles & blue cheese dressing	
<b>House Salad</b> .....	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

— MAIN PLATE SALADS & SANDWICHES —

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

— 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 Embrochette</b> .....	6.99

— FRESH FISH —

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

- Atlantic Salmon 22.99
- Yellowfin Tuna\* 29.99
- Atlantic Flounder 21.99
- Arctic Char 24.99
- Atlantic Swordfish 24.99
- Farm-Raised Catfish 16.99
- Costa Rican Tilapia 17.99
- Atlantic Mahi Mahi 25.99
- Rainbow Trout 18.99

Poached – with Champagne & dill      Pan Seared – with herbed sea salt  
Oven Roasted – in a lemon-chive aioli      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
Beer battered & flash fried; served with french fries, angel hair onion rings & cole slaw	
<b>Crab Stuffed Sole</b> .....	19.99
Stuffed with our signature crab stuffing, with lemon butter sauce	
<b>Cedar Planked Salmon</b> .....	23.99
Wood oven roasted with a tarragon mustard glaze, roasted vegetables & redskins	
<b>Parmesan Encrusted Lemon Sole</b> .....	21.49
Parmesan-Panko crust sautéed golden; with lemon-caper butter sauce	
<b>Potato Encrusted Tilapia</b> .....	18.99
Sautéed in a hash brown potato crust; served with fresh vegetables	
<b>Salmon Rockefeller</b> .....	25.99
Crab, spinach & bacon; baked under a Parmesan crust	

— SEAFOOD SPECIALTIES —

<b>Seafood Jambalaya</b> .....	17.99
Shrimp, andouille, ham, mussels, scallops & fish in a spicy sauce with Cajun rice	
<b>Ultimate Seafood Trio</b> .....	23.99
Grilled salmon, coconut macadamia shrimp & a crab cake	
<b>Broiled Seafood Platter</b> .....	25.99
Salmon, crab cake, stuffed shrimp & scallops, with rice & fresh vegetables	
<b>Grilled Basil Scallops</b> .....	24.99
With pesto beurre blanc & angel hair pasta tossed in sun dried tomato sauce	
<b>Maryland Crab Cakes</b> .....	24.99
Grilled ripe tomato & mustard sauce; with coconut ginger rice & vegetable medley	
<b>Live Maine Lobster</b> .....	31.99
One pound; Served with drawn butter, coconut-ginger rice & fresh vegetables	
<b>Stuffed Shrimp</b> .....	21.99
With lump crabmeat stuffing, coconut ginger rice & fresh vegetables	
<b>Classic Shrimp Scampi</b> .....	18.99
Traditionally prepared, served with lemon scented sticky rice & fresh asparagus	
<b>Big Shrimp Trio</b> .....	19.99
Three of each: Coconut Macadamia, Buffalo, & Parmesan-Panko	
<b>BBQ Shrimp Embrochette</b> .....	21.99
Bacon wrapped with pepper jack & tomatillo salsa, served with rice & vegetables	
<b>Dungeness Crab</b> .....	25.99
1 1/4 lb. steamed or garlic; with coconut ginger rice & fresh vegetables	
<b>Coconut Macadamia Encrusted Shrimp</b> .....	21.99
With mango salsa, sweet Thai chili butter, coconut ginger rice & fresh vegetables	
<b>Parmesan Panko Fried Shrimp</b> .....	19.29
Served with french fries & cole slaw	
<b>Bouillabaisse</b> .....	19.99
Scallops, mussels, shrimp, salmon & calamari in a rich saffron broth	

— PASTAS —

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

— STEAKS & CHICKEN —

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



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Rick Berry – General Manager • Alecia Angioletti – Executive Chef

CAUTION: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. There may be small bones or shell in some fresh fish and shellfish. Wines & various foods contain sulphites. Eating raw oysters may cause severe illness in persons with liver disease, cancer & other chronic illnesses that weaken the immune system. We are not responsible for an individual's allergic reaction to our food. If you are unsure of your risk, consult your physician. For your convenience, an automatic 18% service charge will be added to all parties of 8 or more.