

— DEARBORN DINNER MENU —

— APPETIZERS —

Calamari	9.99
<i>With a sweet Thai chili sauce</i>	
Maryland Crab Cake	11.79
<i>Traditionally prepared, grilled ripe tomato & mustard sauce</i>	
East Meets West Tuna*	13.99
<i>Zesty Tuna Tartare drizzled with wasabi cream & seared peppered Ahi with avocado</i>	
Jumbo Shrimp Cocktail	10.99
<i>Cold poached, with traditional cocktail sauce</i>	
Mussels	9.49
<i>Steamed with garlic, white wine & fresh herbs</i>	
Oysters on the Half Shell*	10.99
<i>Cucumber mignonette</i>	
Hot Rocks & Blue Slaw	9.79
<i>Buffalo Gulf rock shrimp & blue cheese cole slaw</i>	
BBQ Shrimp Enbrochette	9.99
<i>Bacon wrapped, stuffed with pepper jack cheese & jalapeño, with tomatillo BBQ sauce</i>	
Baked Oysters Rockefeller	10.99
<i>With classic spinach Rockefeller stuffing</i>	
Edamame	4.59
<i>Steamed in their pods & tossed with Kosher salt</i>	

— SOUPS & SALADS —

Add a Cup of Soup (Black Bean or Big Fish Chowder) or a Salad (House, Caesar, Cape Codder) to any entrée....3.99

Big Fish Chowder	cup 4.99 / bowl 5.29
<i>Smoked fish, clams & tasso ham topped with fresh diced tomatoes</i>	
Chilled Gazpacho	bowl 4.99
<i>Accented with sour cream & croutons</i>	
Black Bean Soup	cup 4.79 / bowl 5.29
<i>With smoked pork & sausage; accented with tomato salsa & sour cream</i>	
Mozzarella Caprese	7.99
<i>Ripe beefsteak tomatoes, fresh mozzarella, fresh basil & basil oil drizzle</i>	
Cape Codder	5.49
<i>Red leaf & bibb lettuces, pine nuts, red onion & blue cheese with raspberry vinaigrette</i>	
Caesar Salad	5.49
<i>Tossed with house made dressing, parmesan cheese, croutons & anchovy</i>	
Wedge of Iceberg	6.29
<i>Bacon, tomato, red onion, blue cheese crumbles & blue cheese dressing</i>	
House Salad	5.49
<i>Crisp greens, Kalamata olive, hearts of palm, cucumber, tomato, pepperoncini & red onion with Parmesan vinaigrette</i>	

— Distinctive Dining —

THREE COURSES • ONLY 19.99

Available Sunday–Thursday excluding holidays; 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*

Classic Shrimp Scampi *with lemon scented sticky rice & asparagus*

Tilapia Provencale *Panko crusted & topped with sautéed shrimp, spinach, artichoke hearts & tomatoes in a creamy lemon butter sauce*

Grilled Salmon & Almond Crusted Shrimp *with sweet potato mashed*

— DESSERT —

Crème Brûlée

— MAIN PLATE SALADS & SANDWICHES —

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

— 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
Coldwater Lobster Tail	24.99

— FRESH FISH —

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

- Costa Rican Tilapia 17.99
- Atlantic Salmon 23.99
- Alaskan Halibut 31.99
- Atlantic Swordfish 25.99
- Farm Raised Catfish 16.99
- Lake Perch 23.99
- Lake Superior Whitefish 17.99
- Walleye 22.99

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

— FRESH FISH FAVORITES —

Big Fish & Chips	17.49
<i>Beer battered & flash fried; served with french fries, angel hair onion rings & cole slaw</i>	
Crab Stuffed Sole	20.49
<i>Stuffed with our signature crab stuffing, with lemon butter sauce</i>	
Cedar Planked Salmon	24.99
<i>Wood oven roasted with a tarragon mustard glaze, roasted vegetables & redskins</i>	
Parmesan Encrusted Lemon Sole	21.49
<i>Parmesan-Panko crust sautéed golden; with lemon-caper butter sauce</i>	
Potato Encrusted Whitefish	18.99
<i>Sautéed in a hash brown potato crust; served with fresh vegetables</i>	
Salmon Rockefeller	25.99
<i>Crab, spinach & bacon; baked under a Parmesan crust</i>	

— SEAFOOD SPECIALTIES —

Seafood Jambalaya	17.99
<i>Shrimp, andouille, ham, mussels, scallops & fish in a spicy sauce with Cajun rice</i>	
Ultimate Seafood Trio	23.99
<i>Grilled salmon, coconut macadamia shrimp & a crab cake</i>	
Broiled Seafood Platter	25.99
<i>Salmon, crab cake, stuffed shrimp & scallops, with rice & fresh vegetables</i>	
Seared Diver Scallops	29.99
<i>Roman gnocchi, asparagus, wild mushrooms, vermouth cream</i>	
Maryland Crab Cakes	24.99
<i>Grilled ripe tomato & mustard sauce; with coconut ginger rice & vegetable medley</i>	
Coldwater Lobster Tail	30.99
<i>Baked; Served with drawn butter</i>	
Stuffed Shrimp	21.99
<i>With lump crabmeat stuffing, coconut ginger rice & fresh vegetables</i>	
Big Shrimp Trio	19.99
<i>Three of each: Coconut Macadamia, Buffalo, & Parmesan-Panko</i>	
BBQ Shrimp Enbrochette	21.99
<i>Bacon wrapped with pepper jack & tomatillo salsa, served with rice & vegetables</i>	
Dungeness Crab	25.99
<i>1 1/4 lb. steamed or garlic; with coconut ginger rice & fresh vegetables</i>	
Coconut Macadamia Encrusted Shrimp	21.99
<i>With mango salsa, sweet Thai chili butter, coconut ginger rice & fresh vegetables</i>	
Parmesan Panko Fried Shrimp	19.99
<i>Served with french fries & cole slaw</i>	

— PASTAS —

Big Fish Shrimp Frisco	18.99
<i>Parmesan-Panko fried shrimp & angel hair pasta tossed in a tomato-lemon butter sauce</i>	
Tuscan Portobello Pasta	14.99
<i>Grilled portobello mushroom over linguine with spinach, sundried tomatoes & roasted shallots in a hearty vegetable broth</i>	
Cajun Chicken Tortellini	16.49
<i>Blackened chicken, mushrooms, cream & cilantro over cheese tortellini</i>	
Linguine with Clam Sauce	13.99
<i>Tossed with traditional white clam sauce; served with steamed mussels & littleneck clams</i>	

— STEAKS & CHICKEN —

Top Sirloin*	20.99
<i>With angel hair onion rings, scalloped potatoes & fresh vegetables</i>	
Filet Mignon*	27.99
<i>With scalloped potatoes & fresh vegetables</i>	
Chicken Pinot Grigio	16.99
<i>Parmesan encrusted, spinach & fresh mozzarella over angel hair pesto</i>	



Check In & Like Us • facebook.com / BigFishDearborn

Robert P. Mauck – 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.