



GLEN MILLS
PENNSYLVANIA

FRESH RAW SEAFOOD

RAW BAR	each	half	dozen
38 Degrees North (VA)	2.50	14	27
Blue Points (NY)	2.50	14	27
Bourbon Creeks (VA.)	2.50	14	27
Choptank Sweets (MD.)	2.50	14	27
Oyster Combo (2 of each or 4 of each)		14	27
Middle Neck Clams		7	14
Oyster/Clam Combo		9	18
Jumbo U-10 Gulf Shrimp (chilled, peeled and deveined) 25/half doz.			

RAW BAR SPECIALS

Steamed and Chilled 16/20 Gulf Shrimp

Served in the shell with old bay and cocktail sauce
1/2 lb. 14 1 lb. 24

Cold Seafood Platter

8 chef's choice oysters, 4 middle neck clams, 8 steamed and chilled 16/20 shrimp cocktail and 1/2 of 1 1/4 lb chilled maine lobster served with cocktail, mustard sauce, lemon and daily mignonette
35 (2-4 people) 65 (4-6 people)

SOUPS OF THE DAY 7 Chowder Bisque

STARTERS AND SALADS

- Bruschetta *homemade garlic bread, plum tomatoes, onion, garlic, basil, and EVOO* 9
- Fresh P.E.I. Mussels or Steamed Middle Neck Clams *in garlic wine or diablo sauce* 13
- Flash Fried Calamari *with marinara and mustard sauces* 10
- House Salad *spring greens, tomato, gorgonzola, walnuts and maple walnut vinaigrette* 6
- Caesar Salad *crisp romaine, parmesan, and garlic croutons* 6
- Brinton Lake Salad *arugula, spring greens, sliced strawberries, goat cheese, toasted pecans and balsamic vinaigrette* 7

DAILY ENTREES

- Twin Canadian Lobster Tails (2) *8-10 oz. Tails with Melted Butter & Choice of 2 Sides* 52
- Broiled Jumbo Lump Maryland Crab Cakes (2) *Smashed Potatoes, Succotash, Fines Herb Sauce* 26
- Pecan Crusted Costa Rican Tilapia *Red Wine Portabellas, Glazed Cipollini Onions, Coriander Vin Blanc* 20
- Caramelized Scottish Salmon *Sweet Potato Mashers, Grilled Asparagus, Teriyaki Sauce* 22
- Pan Seared Day Boat Scallops *Sweet Potato Hash, Crispy Kale, Fines Herb Sauce* 25
- Char Grilled 8oz Filet *Mashed Potatoes, Grilled Asparagus, Red Wine Demi-Glace* 33
- Crab Stuffed Lobster *1/2 of 1.5 lb. Maine Lobster with Melted Butter & Choice of 2 Sides* 28
- Surf and Turf *5 oz Filet, Crab Cake, Nevas Potato Cake, Sauteed Spinach, Horseradish Cream* 34
- Grilled (Rare) Tuna *Butternut Squash Risotto, Asparagus, Apple Beurre Blanc* 26

EASTER BUFFET

\$32/ADULTS \$16/KIDS (12 and younger)

CARVING STATION

*slow roasted leg of lamb
smoked honey glazed ham
grilled beef sirloin with red wine demi glace*

SEAFOOD ENTREES

*seafood cakes
caramelized salmon
blackened sea bass*

SOUPS & SALADS

*brinton lake salad, caesar salad
bisque, chowder*

STARTERS

*assorted cheese platter, shrimp salad
smoked salmon with accoutrements*

RAW BAR

*fresh shucked Virginia oysters
Gulf Coast Shrimp Cocktail*

PASTA STATION

*shrimp stir fry, shrimp penne,
tortellini auora*

SIDES

*mashers, green beans, asparagus,
neva's potatoes, sweet potato mashers,
gouda mac n' cheese, mushrooms, succotash*

DESSERTS & PASTRIES

*Big Fish classics,
variety seasonal selections*

Happy Easter!

THANK YOU FOR DINING WITH US TODAY AT BIG FISH GRILL GLEN MILLS!

MONDAYS

KIDS EAT FREE
W/ PURCHASE OF AN
ADULT ENTRÉE!

TUESDAYS

OYSTER NIGHT
BUCK A SHUCK
\$1 BOURBON CREEK OYSTERS

WEDNESDAYS

LOBSTER NIGHT

THURSDAYS

SURF N TURF NIGHT
\$28 COMBO MENU
& BUCK A SHUCK

Join us during
the week for
our featured
specials!

