



GLEN MILLS  
PENNSYLVANIA

## FRESH RAW SEAFOOD

RAW BAR	each	half	dozen
Malpeque (P.E.I.)	2.50	14	27
Blue Point (N.Y.)	2.50	14	27
Bourbon Creek (VA.)	2.50	14	27
Sweet Jesus (MD.)	2.50	14	27
Oyster Combo (2 of each or 4 of each)		14	27
Middle Neck Clams		8	14
Oyster/Clam Combo		9	18
<b>Jumbo U-10 Gulf Shrimp</b> (chilled, peeled and deveined) 22/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 14

**Flash Fried Calamari** with marinara and mustard sauces 11

**Oysters Rockefeller** traditional, splash of Sambuca 14/27

**House Salad** spring greens, tomato, gorgonzola, walnuts, maple walnut vinaigrette 7

**Caesar Salad** crisp romaine, parmesan, garlic croutons 7

**Brinton Lake Salad** arugula, spring greens, sliced strawberries, goat cheese, toasted pecans, balsamic vinaigrette 8

## DAILY ENTREES

**Twin Maine Lobster Tails** (2) 6-7 oz. tails with melted butter & choice of 2 sides 39

**Broiled Jumbo Lump Maryland Crab Cakes** (2) herb roasted fingerling potatoes, grilled asparagus, sauce ravigote 27

**Pretzel Encrusted Costa Rican Tilapia** saffron rice, steamed broccoli, honey-dijon sauce 22

**Aged Balsamic Glazed Scottish Salmon** pan roasted shrimp risotto, crispy brussels sprouts with pancetta, bruschetta & parmesan 23

**Soy Sesame Glazed Day Boat Scallops** shrimp fried rice, steamed broccoli, crispy wontons 27

**Char Grilled 8oz Filet** mashed potatoes, grilled asparagus, red wine demi-glace 36

**Crab Stuffed Lobster** 1/2 of 1.5 lb. Maine lobster, crab imperial, melted butter & choice of 2 sides 29

**Surf and Turf** grilled 5 oz filet, broiled 6-7 oz. Maine lobster tail, melted butter, choice of 2 sides 39

**Sesame-Wasabi Seared Yellowfin Tuna** shrimp fried rice, grilled asparagus, scallions, ginger-soy marinade 25

## EASTER BUFFET

\$36/ADULTS \$18/KIDS (12 and younger)

### CARVING STATION

slow roasted lamb, braised short rib,  
smoked honey glazed ham, slow roasted prime rib

### ENTREES

seafood imperial, caramelized salmon,  
blackened mahi mahi, monterey chicken

### SOUPS & SALADS

brinton lake salad, caesar salad, chicken salad,  
bisque, chowder

### STARTERS

assorted cheese & charcuterie platter,  
smoked salmon with accoutrements, buffalo  
shrimp dip, spinach & artichoke dip, assorted  
mini quiche, blackened shrimp quesadilla

### RAW BAR

fresh shucked Virginia oysters,  
Gulf Coast shrimp cocktail

### PASTA STATION

vegetable stir fry, shrimp penne,  
tortellini primavera, short rib ravioli

### SIDES

Neva's potatoes, sweet potato mashers,  
mashers, roasted fingerling potatoes,  
gouda mac n' cheese, shrimp fried rice,  
vegetable medley, green beans, asparagus,  
crispy brussels with pancetta

### 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!

20% GRATUITY ADDED TO ALL CHECKS TODAY

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS  
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