



GLEN MILLS
PENNSYLVANIA

"Everybody is a genius, but if you judge a fish by its ability to climb a tree it will live its whole life believing that it is stupid"
- Albert Einstein

— RAW BAR MENU —

Raw Shellfish	♥ each	♥ half	dozen	
Salt Shakers (MD.)	2.50	14	27	Cold Seafood Platter 35 (2-4 people) 8 Chef's choice oysters, 4 Middle Neck Clams, 8 steamed & chilled 16/20 shrimp cocktail and 1/2 of a 1 1/4 lb. chilled Maine lobster w/ cocktail, mustard sauce, lemon & daily mignonette
38 Degrees North (VA.)	2.50	14	27	
Choptank Sweets (MD.)	2.50	14	27	♥ Steamed & Chilled 16/20 Gulf Shrimp in the shell with Old Bay & cocktail sauce 1/2 lb. 14 1 lb. 24
Bourbon Creeks (VA.)	2.50	14	27	♥ Jumbo U - 10 Gulf Shrimp chilled, peeled & deveined half dozen 25
Blue Points (N.Y.)	2.50	14	27	
Oyster Combo (2 of each or 4 of each)		14	27	
Middle Neck Clams		11	20	
Oyster / Clam Combo		9	18	

— DAILY SOUPS —

Bisque & Chowder

7

— STARTERS —

♥ Steamed Edamame ginger soy sauce served warm with sea salt	6
Homemade Bruschetta plum tomato, onion, garlic, basil, and evoo	9
"Flash-Fried" Calamari marinara & mustard sauce	10
Icy Blue Mussels or Middleneck Clams garlic wine or diablo sauce	13
🐟 Grilled "Charcoal" Shrimp Skewer sprinkled with Mike's famous charcoal spice	8
Smoked Salmon Platter red onions, capers, dill mayo, chopped egg & crostini	15

♥ — BIG FISH SALADS —

House	spring greens, tomato, gorgonzola, walnuts, maple walnut vinaigrette	6
Caesar	romaine, parmesan, garlic croutons, pasteurized caesar dressing	6
Chopped	romaine, carrots, tomato, corn, cucumber, buttermilk garlic ranch	6
Goat Cheese	spring greens, romaine, goat cheese, pecans, roasted peppers, raspberry vinaigrette	7
Spinach	bacon, mushroom, egg, gorgonzola, warm apple cider vinaigrette	7
Brinton Lake	arugula, spring greens, sliced strawberries, goat cheese, pecans, balsamic vinaigrette	7
The Wedge	iceberg lettuce, tomato, gorgonzola, bacon, buttermilk garlic ranch	6
Arugula	toffee pecans, dried cranberries, parmesan, lemon thyme vinaigrette	7
Greek	romaine, spring greens, tomato, cucumber, onion, feta, kalamatas, pepperoncini, greek vinaigrette	7

Choose a Soup of the Day & Any Small Big Fish Salad 12
Top Big Fish Salad with: Grilled Chicken or Charcoal Shrimp 13
Crab Cake or Filet Medallions 17

LITTLE FISH MENU
under 12 only

*With choice of vegetable or fries
and scoop of ice cream*

Chicken Tenders	6	Grilled Shrimp	7
Hot Dog	6	Grilled Salmon	10
Fish Fingers	6	Crab Cake	12
Fried Shrimp	7	Pasta w/ Meatball	6

♥ — MARKET FRESH FISH —

Costa Rican Tilapia	15	Cape Hatteras Yellowfin Tuna	19
🐟 Pacific Cod	16	🐟 Line Caught Atlantic Swordfish	17
Florida Grouper	24	Scottish Salmon	16
Florida Mahi Mahi	20	Canadian Arctic Char	20

~PICK YOUR PREPARATION

♥ Grilled	Caramelized	Broiled
Cashew	Blackened	Pecan

~CHOOSE YOUR SAUCE

Creamy Lobster Sauce	Citrus Vinaigrette	
Apple Beurre Blanc	Drawn Butter	Ginger Curry

All Market Fresh Fish is available with choice of 2 sides,
As a Topped Big Fish Salad or as a Sandwich with choice of 1 side

— DAILY LUNCH ENTREES —

- 🐟 Crab Grilled Cheese jumbo lump crab, tomato, cheddar, provolone, on brioche & choice of 1 side 16
- 🐟 "Jumbo Lump" Crab Cake Lunch served with tartar sauce & choice of 2 sides (1) 15 (2) 24
- Blackened Fish Tacos (2) tilapia, pico de gallo, shredded iceberg, spicy ranch, saffron rice & choice of 1 side 12
- ♥ Big Fish Stir Fry marinated chicken OR shrimp served with asian vegetables over sticky rice, tossed in an orange teriyaki sauce 15
- Shrimp Pasta linguine served with diced tomatoes, mushrooms & spinach tossed in a creamy lobster-tomato sauce & choice of small salad 16
- Smoked Salmon BLT Sandwich smoked salmon "raw but cured", bacon, lettuce, tomato, dill mayo & choice of 1 side 15
- Blackened Shrimp Quesadilla cheddar cheese and pico de gallo, homemade coleslaw & saffron rice 14
- Shrimp Salad Sandwich chopped shrimp tossed in our signature dressing on a toasted croissant, LTP, red onion & choice of 1 side 14
- Crab Cake Sandwich jumbo lump crab, lettuce, tomato & pickle on a toasted potato bun, homemade tartar sauce & choice of 1 side 15
- 🐟 Fish n' Chips English style beer battered cod, deep fried, served with tartar sauce, homemade coleslaw and hand cut fries 15
- Angus Steak House Bacon Cheese Burger fresh ground chuck with cheddar, bacon, lettuce, tomato and pickle on a toasted brioche bun & choice of 1 side 12
- Breaded to Order Shrimp, Oyster OR Tilapia Po' Boy served with a spicy remoulade sauce, LTP on a toasted hoagie roll & choice of 1 side 12
- ♥ Oven Roasted Turkey Wrap mixed greens, walnuts, sliced apples, pumpkin ale vinaigrette, goat cheese, served with a mixed green salad 11
- Pan Seared "Day Boat" Scallops sweet potato hash, sauteed snow peas & apple beurre blanc 18
- Pecan Chicken Sandwich marinated chicken, arugula, roasted red peppers, provolone cheese, on a toasted brioche & choice of 1 side 12
- Andouille Sausage Sandwich coleslaw, spicy remoulade, provolone cheese served on a toasted hoagie roll & choice of 1 side 12

HOMEMADE SIDES

4

- Neva's Potatoes • Seasonal Vegetable (5) • Hand Cut Fries • Coleslaw
- Stewed Tomatoes • Mushrooms • Sweet Potato Fries • Saffron Rice
- Butternut Squash Risotto (5) • Mushroom Orzo • Baked Spiced Apples • Haricot Verts (5)

WE RESERVE THE RIGHT TO INCLUDE 20% GRATUITY TO ALL TABLES OF 6 OR MORE

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

981 BALTIMORE PIKE, GLEN MILLS, PA 484.842.1757 WWW.BIGFISHGLENMILLS.COM GENERAL MANAGER: CHRIS LOW

🐟 SIGNIFIES A BIG FISH FAVORITE!

SATISFACTION GUARANTEED

♥ SIGNIFIES "HEALTHY CHOICE" UNDER 500 CALORIES

\$ 38
WINE LIST

WHITES

-  Kim Crawford New Zealand Sauvignon Blanc
- La Crema Monterey Chardonnay
-  A to Z Oregon Pinot Gris
- Ferrari Carano Alexander Valley Fume Blanc
- Urban Riesling
- St Hilaire Brut Champagne
- Line 39 Sauvignon Blanc Lake County
- Robert Oatley Margaret River Chardonnay

REDS


- Byron California Pinot Noir
- Rodney Strong Sonoma Valley Merlot
- Carnivor California Cabernet
- Sean Minor Paso Robles California Cabernet
- Joel Gott California Cabernet
- Rosenblum Vitners Cuvee CA Red Zinfandel
- Kilda Australian Shiraz
-  Juan Benegas Mendoza Malbec
- Guenoc California Zinfandel
- Penfolds Thomas Hylands Shiraz

CELLAR
WINE LIST

WHITES

- Honig Sauvignon Blanc Napa Valley 39
-  La Cala Vermentrino Di Sardegna Italy 42
- Mount Eden Chardonnay Edna Valley 48
- Chappellet Chardonnay Napa Valley 59
- Waterbrook Sangiovese Rose Columbia Valley 48
-  Sonoma Cutrer Sonoma Chardonnay 62
- Conde de Subirats Rose Brut 39
- Moet & Chandon Epernay France Champagne 78

REDS


- Elk Cove Pinot Noir Willamette Valley 49
- Row Eleven Pinot Noir Santa Maria Valley 51
- ZD Cabernet Sauvignon Napa Valley 85
- Eagle Glen Cabernet Sauvignon Napa Valley 72
- Torbreck Woodcutters Shiraz Barossa Valley 51
- Keenan Merlot Napa Valley 62
-  Luca Malbec Mendoza 51
- Boony Doon Vineyards "Proper Claret" California 52

*See server for vintage


WINE BY THE GLASS

We pour 6 ounces...1/4 of a bottle of wine

WHITES

- La Marca Prosecco Sparkling Wine **8.00**
- Avia Pinot Grigio **8.00**
-  Santa Rita Chile Sauvignon Blanc **8.00**
- Clifford Bay NZ Sauvignon Blanc **11.00**
- Cloud Break Chardonnay **8.00**
- Kendal Jackson "Vitners Reserve" Chardonnay **11.00**
- Sebastiani Sonoma Chardonnay **13.00**
- Salvenal Albarino **9.00**
-  Beringer White Zinfandel **6.50**
- JJ. Muller Riesling **7.50**
- Lost Angel Moscato **8.00**
- Cote Mas French Rose **9.00**

White Sangria **10.00**

-  Cranberry Margarita
HORNITOS REPOSADO TEQUILA, TRIPLE SEC, FRESH SQUEEZED LIME JUICE, SIMPLE SYRUP, CRANBERRY JUICE, WITH A SALT RIM

Dirty Shirley
SVEDKA CHERRY VODKA, GRENADINE AND SPRITE

Crisp Cooler
CINNAMON WHISKEY, CRISPIN APPLE CIDER, FRESH SQUEEZED LEMON JUICE, WITH A CINNAMON SUGAR RIM

Spicy Dirty Blue
ABSOLUT VODKA WITH OLIVE JUICE AND PEPPERONCINI JUICE AND BLUE CHEESE STUFFED OLIVES

Choco-Tini
SVEDKA VANILLA VODKA, GODIVA CHOCOLATE LIQUER, GODIVA WHITE CHOCOLATE LIQUER, BAILEY'S & CREAM WITH CHOCOLATE DRIZZLE

Crystal Cosmo
SVEDKA CITRON, TRIPLE SEC, LIME JUICE, AND WHITE CRANBERRY JUICE WITH DRIED CRANBERRIES

COCKTAILS
\$8.75

MARTINIS
\$9.75

REDS

- Austerity Pinot Noir **11.00**
- Back House Pinot Noir **8.00**
- Douglas Green South Africa Cabernet **8.00**
- Compass California Cabernet **11.00**
- Tierra De Antes Mendoza Malbec **8.00**
-  Radio Boca Valencia Tempranillo **9.00**
- Pepperwood Merlot **8.00**
- Deloach Vineyards Zinfandel **10.00**

Red Sangria **10.00**

Winter Russian
SVEDKA VANILLA VODKA, PUMPKIN SPICE KAHLUA AND CREAM WITH A CHOCOLATE SPRINKLE RIM

Grapefruit Sparkler
FRESH SQUEEZED GRAPEFRUIT JUICE WITH LA MARCA PROSECCO

Moscow Mule
STOLI VODKA, GINGER BEER, FRESH LIME AND BITTERS

Caramel Apple Martini
STOLI SALTED KAMEL VODKA, APPLE PUCKER LIQUEUR, APPLE JUICE & CARAMEL SAUCE

 Pineapple Infusion
NEW AMSTERDAM ORANGE VODKA INFUSED WITH PINEAPPLES AND ORANGES

Elderflower
BLUE COAT GIN, ST. GERMAIN ELDERFLOWER LIQUEUR, FRESH SQUEEZED LIME & GRAPEFRUIT JUICES

DOMESTIC 3.75 | Budweiser • Bud Light • Bud Light Lime • Coors Light • Michelob Ultra
Rolling Rock • Redbridge (GF) • Miller Highlife

IMPORTS 4.75 | Bass Ale • Corona • Corona Light • Dogfish Head 90 Minute IPA • Stella Artois
Heineken Light • Heineken • New Castle Brown Ale • Sam Adams Boston Lager • Sam Adams Winter Lager
Sierra Nevada • Hoegaarden Magic Hat #9 • Crispin Apple Cider (GF)

DRAFTS 3.25 | Miller Lite • Yuengling Lager

4.50 | Yards Philadelphia Pale Ale • Goose Island IPA
Brooklyn American Ale  Peroni Kona Big Wave Golden Ale

5.00 | Blue Moon • Dogfish Head 60 Minute • Guinness • Troegs Mad Elf (11oz)
River Horse Belgian Freeze (11oz) Victory Vital IPA • Flying Fish Grand Cru Winter Reserve

BEVERAGES

Proudly serve
COCA-COLA products 2.75
*Coca-Cola, Diet Coke, Dr. Pepper
Sprite, Fanta Ginger Ale, Fanta Orange
Fuze Raspberry Iced Tea*
plus
Fresh Brewed Iced Tea 2.75
Maine Root Beer 2.75
Fresh Squeezed Lemonade 3.50
San Pellegrino 5.50
Acqua Panna 5.50

 SIGNIFIES A BIG FISH FAVORITE!

 SIGNIFIES A GREAT COMBINATION WITH OYSTERS!