

Big Fish Starters

Oysters on the Half Shell	½ doz. Mkt.	doz. Mkt.
Fried Oysters	½ doz. 6.49	doz. 9.99
Peel 'n Eat Shrimp	½ doz. 7.99	doz. 12.99
served chilled with cocktail sauce		
Shrimp Cocktail Veracruz		7.99
traditional Mexican recipe including baby shrimp, tomatoes, avocado & cilantro		
Popcorn Shrimp		6.99
Jumbo Buffalo Shrimp		7.99
our biggest shrimp tossed in our delicious homemade buffalo sauce		
Buffalo Chicken Strips		7.99
4 plump strips tossed in our delicious homemade buffalo sauce		
Calamari		8.99
served with marinara & thai chili sauce		
Mini Crab Cakes		8.99
three 2 oz. crab cakes served with remoulade & olive aioli sauces		
Seafood Quesadillas		8.99
large flour tortilla with cilantro pesto, pico de gallo, cheese, sautéed shrimp & crawfish, served with a pesto aioli sauce		

For the Love of Crawfish!

Fried Crawfish Tails		7.99
Crawfish Flautas		9.99
sautéed crawfish, cheese and pico rolled in large flour tortillas and deep-fried, served with cilantro-pesto aioli sauce		

Soups and Salads

Gumbo - Louisiana Style	cup 4.29	bowl 6.29
andouille sausage, chicken, shrimp & okra in a dark roux over white rice		
New England Clam Chowder	cup 3.99	bowl 5.99
(to us Texans, the creamy white one)		
Jalapeno Cream Soup	cup 3.99	bowl 5.99
Signature house blend of roasted peppers		
House Dinner Salad or Caesar Salad		3.99
Buffalo Chicken Salad		8.99
buffalo chicken strips served over mixed greens garnished with tomatoes & bleu cheese crumbles		
Coconut Shrimp Salad		12.99
six jumbo coconut shrimp over a bed of mixed greens, with Thai peanut dressing on the side		
Salmon Salad		12.99
grilled salmon over spring mixed greens, garnished with fresh cucumbers and capers		
Hot Shrimp Salad or Blackened Chicken Salad		9.99
shrimp or chicken sautéed in Cajun blackened spices, over mixed greens		
Blackened Shrimp Caesar Salad or Blackened Chicken Caesar Salad		9.99
Cajun-spiced shrimp or chicken tossed in our creamy Caesar dressing		

Choose one of our homemade dressings:

Ranch, Bleu Cheese, Low-Fat Balsamic Vinaigrette, Thai-Peanut, Thai Chili, Honey Mustard, Oil & Vinegar, Remoulade.

Check out our Chalkboard
for the Lunch & Dinner
Daily Fresh Fish Specials

available grilled, blackened or fried

Big Fish Tacos	2 pieces 7.99	4 pieces 11.29
tilapia grilled, blackened or fried, with rancho sauce, red cabbage slaw and cheese and pico, served with rice pilaf		
Shrimp Dinner	six 9.99	eight 11.99
our biggest shrimp grilled, blackened or fried with your choice of two sides		
Oyster Dinner	eight 9.99	twelve 11.99
fresh fried Gulf oysters with your choice of two sides		
Catfish Dinner		12.99
two big, tasty filets (fried, grilled or blackened) and your choice of 2 sides		
Crab Cake Dinner		12.99
two 6 oz. crab cakes with rice pilaf and fresh steamed veggies		
Fish & Chips		12.49
two beer-battered cod filets served with seasoned waffle fries and three hush puppies		
Shrimp Basket		6.99
ten shrimp fried & served with our seasoned waffle fries		
Combination Seafood Dinners		
Shrimp-Oysters-Catfish		
Choose 2 with your choice of 2 sides		
All 3 with your choice of 2 sides		14.99
Shrimp & Crawfish Étouffée		12.99
served over white rice		

Pasta

Broccoli Shrimp Alfredo		13.99
Shrimp (sautéed or blackened) with broccoli, mushrooms and onions in a creamy alfredo sauce, served over linguine		

Sandwiches and N'awlins Po-Boys

	With Any Side Dish	With Soup or Salad
"Big Fish" Sandwich	7.99	8.99
fresh tilapia fillet (grilled, blackened or fried) with remoulade sauce, lettuce, tomato and onion		
Blackened Chicken Sandwich	7.49	8.49
with Monterey Jack cheese, lettuce, tomato, onion & cilantro aioli		
Buffalo Chicken Sandwich	7.99	8.99
fried, marinated chicken breast dipped in our own buffalo sauce, topped with crumbled bleu cheese, lettuce, tomato, onion & mayo		
Crab Cake Sandwich	8.99	9.99
with remoulade, lettuce, tomato and onion		
Hamburger	6.99	7.99
with mayo, lettuce, tomato and onion add cheddar or jack cheese (.50)		
[Buffalo-style available on all fried Po-Boy Sandwiches]		
Shrimp Po-Boy	8.99	9.99
Catfish Po-Boy	8.99	9.99
Oyster Po-Boy	9.99	10.99
Crawfish Po-Boy	9.99	10.99
Blackened Chicken Po-Boy	7.99	8.99

Things that Don't Swim

Filet Mignon		22.99
8 oz. primefilet, grilled to perfection on open flame, & served with roasted garlic mashed potatoes & steamed vegetable medley		
Chicken Strip Dinner		9.99
four fried chicken strips served with waffle fries & broccoli slaw (choice of ranch, honey mustard or BBQ)		
Blackened Chicken Tacos		11.99
rancho sauce, red cabbage slaw, cheese & pico de gallo, served with rice pilaf		
Cajun Beef Stew		8.99
Tasty roast beef chunks, served with russet potatoes, carrots, onions & celery		
Meaty Red Beans and Rice		6.99
Louisiana style – made with Cajun-spiced andouille sausage		

* French bread available upon request

Cajun Steamer Platters

Crawfish Platter	Mkt.
the season is usually from January 'til July, and when they're here, there is nothin' better. Let us know if you need a crawfish eatin' lesson	
Crab Leg Platter	25.99
3 big clusters served in a steamer platter with andouille sausage, a new potato & corn on the cob – because, you can't live on crab alone.	
Shrimp and Crab Leg Platter	36.99
A pound of steaming boiled shrimp & three crab clusters, andouille sausage, new potatoes & corn on the cob. Enough for two.	
Beach Party Platter	46.99
5 huge crab clusters, a pound of boiled shrimp and a ½ pound of andouille sausage – piled high in a steamer platter. Crab lovers only !!!	

Sides (\$2.49 each)

Seasoned Waffle Fries - Hush Puppies
Steamed Veggies - Rice Pilaf - New Potatoes
Red Beans & Rice - Broccoli Slaw
Roasted Garlic Mashed Potatoes

Desserts (\$5.99 each)

Bread Pudding with Whiskey Cream Sauce
Key Lime Pie
Chocolate Truffle Cake
New York Cheesecake (chocolate or raspberry sauce on request)
Aunt Sassy's Homemade Pecan Pie

Beverages

Iced Tea, Sweet Tea, Raspberry Tea, Coffee
Coke, Diet Coke, Sprite, Dr. Pepper,
Fanta Orange, IBC Root Beer, Pink Lemonade

FROZEN GOLD MARGARITA

Served in a pint & topped with Gran Gala liqueur

BERT'S BLOODY MARY

Served in a pint with a drunken jumbo shrimp

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About This Restaurant

Welcome to Big Fish, where everyone is either our friend or family. We take pride in providing good food and good service to all of our customers. If there is ever a reason why you are not satisfied with your experience with us, please ask to speak with me (heck, ask to speak with me if you're happy too - I love to talk to people).

Anyway, thanks for choosing to dine with us;
we know you have a lot of choices.

Sincerely,
Michael Easley
Owner/General Manager

About Our Oysters

"He was a bold man that first ate an oyster." – Dean Swift

We agree, and now thanks to the well documented aphrodisiac benefits of this particular shellfish, many people find this creature irresistible. To serve the absolute freshest oysters, we use only the suppliers who meet our strict specifications. After harvesting, each oyster bushel is tagged so we can verify the exact date and location of the harvest. Then, we store them at 39 degrees until you place your order – only then do we open the oysters. Even after taking all of these precautions, our attorney still insists we warn you of the inherent dangers of eating raw shellfish, so here goes:

There is risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.

Sepam, Inc. V.10/16



Historic Main Street

Big Fish Seafood Grill & Bar
414 South Main Street
Grapevine, TX 76051
817-481-2010

Live Music Wednesday & Saturday Nights

Open 7 Days a Week

Sunday 11-8, Monday-Thursday 11-9:30
Friday-Saturday 11-10:30

All You Can Eat Crawfish Wednesday Nights

(early March-April-late May)

Please visit us on the web:
www.bigfishonmain.com