

Appetizers

Oysters on the half shell Served with a Tabasco mignonette, cocktail sauce and lemon. ½ dozen \$14.25 9 for \$18.50 1 dozen \$22.95

Edamame Soybeans presented with sweet soy, sriracha aioli and sesame seeds. Half order \$4.50 Full order \$7.50

Chevre Medallions Panko breaded flare fried cheese served with fresh tomato sauce, confit garlic, basil drizzle, and grilled flat bread. \$10.50

Sesame Calamari Marinated in buttermilk then action fried, tossed with sesame oil and sweet soy sauce. Presented with a garnish of sesame seeds, green onions, and sriracha aioli. Half Order \$8.50 Full Order \$11.50

Northwest Crab Cake sautéed onions, celery, jalepeno, red pepper, cream cheese and local crab pan seared in a light panko. \$11.95

Mahi Mahi Divers 3 blackened micro mahi mahi filets with pickled onions on Avenue Bread cocktail buns. \$12.50

Steamed Manila Clams or Penne Cove Mussels Sautéed with shallots, garlic, and white wine. Finished with sage butter, parsley, and fresh tomatoes. Half Order \$10.75 Full Order \$13.75 GF

Portobello Bake Herb marinated mushroom topped with fresh tomato, confit garlic, chevre and parmesan. Finished with balsamic reduction and fresh basil. \$12.95 GF

Chef's Daily Roll Please ask your server for the kitchen's fresh selection. market price GF

Salads

Beet and Chevre Salad Roasted beets, fresh chevre cheese, and candied walnuts with balsamic vinaigrette. \$6.50 GF

Blood Orange Salad Seasonal mesclun greens placed with citrus segments, shaved fennel and candied pecans with blood orange vinaigrette. \$6.50 GF

Caesar Salad Crisp romaine, house made croutons, shaved hard Italian cheese and classic Caesar dressing. Starter \$5.25

Smoked Salmon Caesar Salad On site smoked salmon. \$14.50

Thai Soba Salad Teriyaki glazed grilled chicken, roasted red peppers, fresh mint, cucumbers, Napa chiffanaude, cilantro, basil, and chopped peanuts served with wasabi soy dressing over buckwheat soba noodles. \$14.50

Our Signature Clam Chowder Cup \$4.25 Bowl \$6.25 **Our Chef's Daily Soup** Cup \$3.25 Bowl \$5.25

Pasta

Cioppino Our fisherman's stew of manila clams, prawns, Penn Cove mussels, scallops and market fresh fish complimented by copious quantities of white wine and minced garlic inside a traditional tomato base over linguini. \$25.95

Grilled Mahi Mahi Gnocci Presented with house made potato gnocci, fresh tomato sauce, chiffanaude of basil, shaved parmesan and an essence of white truffle oil. \$24.95 GF

Entrees

Pan Seared Ahi Tuna Medium rare tuna placed over soba noodles, enoki mushrooms, grilled baby bok choy, nori slivers and scallions brothed tableside with a healthy yet flavorful dashi. \$24.95 GF

Halibut Puttanesca Pan seared wild Alaskan halibut beneath a Mediterranean medley of cherry tomatoes, artichoke hearts, capers, red onions with kalamata and green olives presented with herbed fingerling potatoes and vegetable. \$25.95

Pacific Local Salmon Complimented by an apple cider reduction, butternut squash bread pudding and savory apple chutney. \$24.95

Giant Sea Scallops offered with curried cauliflower puree, cilantro basil oil, wild rice pilaf and seasonal vegetables. \$26.95 GF

Market Fresh Special *presented by your server nightly* market price

Duck in Port Cherry Sauce pan seared duck breast with bing cherry and ruby port reduction, wild rice pilaf and seasonal vegetable. \$ 27.85

Grilled Prime Sirloin Perfectly marbled center cut sirloin grilled to your preferred temperature served with a caramelized onion - blue cheese baked polenta and horseradish gremolata beside seasonal vegetables. \$26.50

Casual Fare

Big Fat Kobe Burger Premium beef served with peppered bacon, sautéed mushrooms and onions. Offered deluxe style with lettuce, tomato, pickle and mayonnaise. Served with your selection of bleu cheese or cheddar cheese. \$12.95

Halibut and Chips Panko breaded halibut flare fried then showcased with house made tartar sauce and coleslaw. 2 piece \$14.25 3 piece \$18.25

Seafood Tacos Seared blackened Mahi Mahi with Napa cabbage, tomatoes and green onions finished with a chipotle-cilantro lime sauce and fresh mango Pico de Gallo. 2 for \$14.50 3 for \$18.50

3 COURSE DINNERS For just \$18.99 | Daily 4:00 – 7:00 p.m.

Mixed Green Salad

Mahi Mahi lightly blackened with mango pico de gallo

Grilled Salmon with soy ginger sauce
Featured with rice pilaf and seasonal vegetable

Prime Sirloin

Chef's Selected Dessert Presentation
Some restrictions apply

Desserts ~ Think about it! Created on site by our pastry chef...

Molton Chocolate Cake
Caramel Apple Fritter

Belgian dark chocolate & crème Anglais
warm with house made caramel ice cream and caramel sauce

Meyer Lemon Cheesecake pistachio crust
Crème Brulée chef's special flavor tonight

Add house made ice cream to any dessert \$2.50

DINNER at THE BIG FAT FISH Co.

GF: Gluten Free Selections. All seafood is wild and line caught when available when available. Consuming raw or undercooked meats, poultry, or eggs may increase your risk of food born illness, especially if you have certain medical conditions. A 20 % gratuity is added automatically to parties of 7 guests or greater. Visa, Master Card, Personal Check & Cash. Reservations Encouraged. www.bigfatfishco.com

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