

Appetizers

Oysters on the half shell Served with a Tabasco mignonette, cocktail sauce and lemon. ½ dozen \$13.50 9 for \$17.50 1 dozen \$21.50

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

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

Sesame Calamari Marinated in buttermilk then 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 chifanaude, 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

Sandwich Selections

Served with fries, mixed green salad, Cole slaw or soup.

Prime Rib Dip with melted provolone paired with a classic au jus for dipping. half \$9.50 whole \$12.50

Club Washington Grilled herb marinated chicken, bacon, avocado, blue cheese scallion spread & tomato on rustic bread. half \$7.95 \$10.95

Salmon BLT Grilled Northwest salmon, pepper bacon & sliced tomato on rustic bread with citrus aioli. half \$8.95 whole \$11.95

Crab Melt crab, provolone and cheddar offered with a tomato rarebit dipping sauce. half \$9.25 whole \$12.25

Mahi Mahi Pan seared blackened mahi mahi offered with pickled red onions, house crafted coleslaw and lime aioli on rustica bread. half \$7.95 whole \$10.95

Burgers

House Made Salmon Burger Northwest salmon patty with feta and spinach served with golden beet barbeque sauce, tomatoes, and onion. \$10.50

Bacon Avocado Kobe Burger Kobe beef patty with peppered bacon, pepperjack cheese, and fresh avocado with sriracha aioli. \$10.95

Big Fat Kobe Burger Premium Kobe beef served with peppered bacon, sautéed mushrooms and onions. Served deluxe style with lettuce, tomato, pickle and mayonnaise. Served with your selection of bleu cheese or cheddar cheese. \$11.95

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. \$16.95

Entrees

Seafood Tacos Seared blackened mahi mahi with Napa cabbage, tomatoes, green onions finished with a chipotle ~ cilantro lime sauce on corn tortillas with fresh mango pico de gallo. 2 for 12.95 3 for 16.50 GF

Halibut and Chips Panko battered & flare fried. Show cased with coleslaw. 2 piece 12.95 3 piece 16.95

Prawns and Chips Succulent prawns lightly breaded served with cocktail sauce and the best crispy chips ever. \$15.50

Grilled Mahi Mahi Lightly blackened with mango pico de gallo, wild rice and seasonal vegetables. \$14.50 GF

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

Molton Chocolate Cake *Belgian dark chocolate & crème Anglais*

Meyer Lemon Cheesecake *pistachio crust*

Caramel Apple Fritter *warm with house made caramel ice cream and caramel sauce*

Crème Brulée *ask your server about the chef's special flavor tonight*

Add house made ice cream to any dessert \$2.50

THE BIG FAT FISH CO. LUNCH MENU

GF: Gluten Free Selections. All seafood is wild and line caught 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, MasterCard, Personal Check & Cash. Reservations Encouraged. www.bigfatfishco.com

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