

... Happy Hour ...

Join us in the Big Fish Grill lounge 3pm - 7pm and 9pm - close every day.
Minimum beverage purchase per person required.

... Microbrews and Beers ...

Draft

Mac & Jack's Amber 5
Lucille I.P.A. 5
Widmer Hefeweizen 5
Bud Light 4
Seasonal Draft

Bottle

Coors Light 4
Miller Genuine Draft 4
Budweiser 4
Alaskan Amber 5
Stella Artois 5
Corona 5
Amstel Light 5
Heineken 5
Deschutes Black Butte Porter 5
Spire Dark & Dry Cider 5
Beck's Non-Alcoholic 4

... Big Fish Grill Back Bar ...

Vodka

Well: Potter's
Absolut
Absolut Berri Açai
Absolut Citron
Absolut Mandrin
Absolut Pears
Absolut Ruby Red
Belvedere
Chopin
Finlandia Cranberry
Firefly Sweet Tea
Grey Goose
Hot Monkey
Ketel One
Ketel One Citroen
Peabody Jones
Pearl Cucumber
Pinnacle Whipped Cream
Single Silo
Skyy
Smirnoff
Smirnoff Blueberry
Soft Tail
Stolichnaya
Stoli Peachik
Stoli Razberi
Stoli Vanil

Gin

Well: Gilbey's
Beefeater
Bombay
Bombay Sapphire
Hendrick's
Tanqueray
Tanqueray No. Ten
Voyager

Rum

Well: Castillo
Bacardi
Bacardi Dragon Berry
Bacardi Limón
Bacardi Select
Bacardi 151°
Captain Morgan Original
Spiced Gold
Malibu
Malibu Passion Fruit
Myers's Original Dark

Tequila

Well: Puerto Vallarta Gold
Cazadores Reposado
Jose Cuervo
Patrón Silver
Sauza Hornitos
Sauza Tres Generaciones

Scotch

Well: Scoresby
Chivas Regal 12 Yr
Dewar's
Glenfiddich 12 Yr
The Glenlivet 12 Yr
J&B Rare
Johnnie Walker Black
Johnnie Walker Red
Laphroaig 10 Yr
The Macallan 12 Yr

Whiskey

Well: Evan William's
Basil Hayden's
Bulleit Rye
Bushmills Irish
Canadian Club
Crown Royal
Headlong White Dog
Jack Daniel's
Jameson Irish
Jim Beam
Knob Creek
Pendleton
Seagram's 7
Seagram's VO
Wild Turkey

Cognac

Courvoisier VS
Hennessy VS
Rémy Martin VSOP

We proudly print our menus on FSC certified paper made
from 30% recycled post consumer fibers that
are also Green Seal certified.



... Big Fish Specialty Cocktails ...

Apple-Pear Martini

Pear vodka, sour apple liqueur and fresh apple juice. 8

Lavender Martini

Absolut Mandrin vodka, Parfait Amour, lime and cranberry juice with a lavender sugared rim. 8

Cucumber-Jalapeño Popper

Pearl Cucumber vodka, Hot Monkey vodka, sweet & sour with jalapeño and cucumber slices 8

Berry Açai Martini

Absolut Berri Açai vodka, Chambord, fresh lime and a splash of soda. 8

Big Fish Martini

Blue raspberry vodka, triple sec and lemon. 8

Mojitos

Our favorites made with Bacardi Limon rum, fresh lime, mint and a splash of soda. 8

Mango / Pomegranate / Raspberry
Cucumber / Dragon Berry

Passion Fruit Caipirinha

Malibu Passion Fruit rum and pineapple juice with fresh lime sour. 8

French 75

Voyager gin with a kiss of lemon and Champagne. 9

... Featured Woodinville Distilleries ...

Pacifique Absinthe Pacifique is made in exact accordance to a classic 1855 French recipe, and faithfully represents a recreation of the kind of absinthe one would drink in 19th century France. Pacifique is artisan distilled using historic distilling techniques in a hand-hammered copper alembic pot still. By using only the finest grain spirits and selected botanicals chosen from around the globe, we insure a truly world class product that reflects the undeniable qualities of the art of traditional distilling.

Voyager Gin Voyager Gin tastes the way gin is supposed to taste: bold juniper, fresh, light citrus and mild hints of exotic spices; not like whiskey, not like vodka.

Peabody Jones Vodka Distilled by a Northwest legend from 100% organic soft winter wheat grown exclusively in Washington State. Delightfully smooth, with a creamy mouth feel and hints of butterscotch, vanilla and almond on the nose.

White Dog Whiskey Aromas of frosted peach pastry, buttercream and raisin bran with a soft, silky dry-yet-fruity medium-to-full body and a super smooth, lingering peppery spice, Brazil nut, and grainy flour accented finish. Great purity and balance.

Soft Tail Vodka Part of the unique character of Soft Tail vodka comes from the high quality fruit sugars that are found naturally within a Washington apple.

Single Silo Vodka Single Silo vodka is produced within the walls of Project V Distillery and Sausage Company. It tastes like wheat. It is the fruit of several sets of hands, hearts and minds complimented by a range of equipment. Our equipment is simple. We build our own stills and create our processes from the ground up.

... Refreshments ...

Boyd's Roja Organic Coffee

3

Island Mist Black or Tropical Iced Tea

3

Hot Tea

Ask your server for selections. 3

Pellegrino Sparkling Water

3

Lemonade

3

Strawberry Lemonade

3

Thomas Kemper Sodas

Root Beer or Ginger Ale. 3

Soft Drinks

Coke, Diet Coke, Sprite. 3

... Appetizers ...

Oyster Shooter*

Served raw with cocktail sauce and lemon. 2

Crispy Fried Calamari

Jalapeño-lime aioli. 11

Artichoke & Spinach Dip

Grilled pita bread and tortilla chips. 8
With crabmeat, 11

Dynamite Shrimp

Tempura batter, sweet and spicy. 8

Crab & Artichoke Quesadilla

Crab, artichoke hearts, Jack cheese, Parmesan cheese. 13

Crab Cakes

Chef's choice. 13

Traditional Steamer Clams

Garlic, lemon, butter. 13

Pan-Fried Oysters*

Seasoned flour, tartar sauce. 10

Grilled Prawn Cocktail

Big Fish seasonings and cocktail sauce. 10

Coconut Prawns

Orange-coconut-cream sauce and Thai chile dipping sauce. 12

... Starter Salads & Soups ...

Classic New England Clam Chowder

Made fresh daily from scratch. Cup 4 Bowl 5

Soup of the Day

Made fresh daily from scratch. Cup 4 Bowl 5

Caesar Salad

Parmesan, croutons. 5

House Salad

Bay shrimp, croutons, olives, tomatoes, Jack cheese. 5

Pear, Pecan & Blue Cheese Salad

Apple-basil vinaigrette. 5

"Fresh, inviting, simply perfect" is our motto at The Big Fish Grill. Best known for fresh seafood, we offer seafood fare with a Northwest twist. From our seafood cobb salad, seared sea scallops and coconut crusted rockfish, to our hand dipped halibut fish & chips, we prepare and serve our food with the freshest products available; always keeping our guests in mind. Our guests are our priority and something we've always held true to is "anticipating guest's needs and desires." We pride ourselves in customer service with a personal touch and when a guest dines with us we want them to feel as though they are in our home.

In 1994 seasoned restaurateurs, Carrie and Kevin Orrico purchased the current Kirkland location from Pacific Coast Restaurants. After five years of running the restaurant as Newport Bay, they decided to launch their new concept, "The Big Fish Grill."

The Big Fish Grill's second location opened in June of 2011 in Woodinville, Washington's wine country, and features many local wines and distilled spirits which are produced by Northwest winemakers and distillers located in Woodinville. A family run company since the beginning, Carrie, Kevin and their adult children can be found managing and working at both Big Fish Grill locations.

The name "Big Fish Grill" comes from the "Big Fish" which is a proudly displayed icon located in the front window of our Kirkland restaurant. This "Big Fish" came to our restaurant from London and claims the Billingsgate fish market as its original home. Established by the Romans over 1,800 years ago, the market is renowned for giving birth to the term "Fishmonger." The most recent market owners, the city of London, have operated the market since 1699. Still today patrons gather daily to watch as over 500 fish sellers and porters clatter to unload, sell and reload their daily average of 250 tons of fish. The Billingsgate Market is still operating today.



Big Fish Grill | 10426 NE Northup Way | Kirkland WA 98033
425-827-2722 | Fax 425-822-5916 | www.thebigfishgrill.com

... Entree Salads ...

Caesar Salad

Grilled chicken. 10 Bronzed or grilled wild salmon.* 14

Chicken, Pear, Pecan & Blue Cheese Salad

Apple-basil vinaigrette and grilled chicken. 11

Asian Chicken Salad

Cabbage, snow peas, bell peppers, scallions, sesame dressing. 11

Dungeness Crab & Shrimp Louie Salad

Egg, tomatoes, olives, Jack cheese, Thousand Island dressing. 16

Big Fish Cobb Salad

Grilled scallops, bay shrimp, grilled salmon, bacon, mushroom, olive, egg, tomato, avocado, blue cheese, balsamic vinaigrette and blue cheese dressing. 18

Cajun Chicken Tenderloin Salad

Croutons, tomato, Jack cheese, honey-mustard dressing. 10

Seared Rare Ahi Salad*

Served on mixed field greens with sesame-ginger dressing, pea pods, bell peppers, fried wontons, Mandarin oranges and almonds. 16

... Seafood Favorites ...

Wild Salmon*

Simply grilled with roasted garlic-basil butter, rice and fresh vegetables. 18

Coconut Crusted Prawns

Orange-coconut sauce, rice and fresh vegetables. 18

Pan-Fried Oysters*

With rice and fresh vegetables. 16

Grilled Prawn Skewers

Tiger prawns grilled and basted with roasted garlic-basil butter, rice and fresh vegetables. 18

Crab Cakes

Chef's choice. Served rice and fresh vegetables. 20

Stuffed Prawns

Stuffed with Dungeness crab and cheese, served with rice and fresh vegetables. 18

Grilled Wild Salmon Risotto*

Butternut squash risotto topped with grilled salmon, feta cheese, tomatoes and fried leeks. 20

... Pasta ...

White Wine Clam Linguine

Garlic, leeks, Parmesan cheese. 18

Crab Macaroni & Cheese

Dungeness crab, bacon, leeks, basil, white and yellow cheddar cheese. 20

Andouille Sausage Chicken Fettuccine

Creamy and spicy, with mushrooms, onions and peppers. 13

Scallop and Prawn Pesto Fettuccine

Sea scallops and tiger prawns in a pesto-cream sauce. 18

... Meats and Poultry ...

Blue Cheese Prime Filet*

8 oz. Topped with blue cheese crumbles, on a demi-glace with garlic mashed potatoes and fresh vegetables. 25

Flat Iron Steak*

10 oz. Big Fish seasonings, garlic mashed potatoes and fresh vegetables. 22

Chicken Piccata

Chicken breast, artichokes, lemon-caper sauce, tomatoes, garlic mashed potatoes and fresh asparagus. 16

... Burgers and Sandwiches ...

With seasoned fries or coleslaw.

Grilled Salmon BLT*

Grilled bianco bread, bacon, tomato, mayo, lettuce. 13

Wagyu Tillamook Cheddar Cheese Burger*

Dijon mayo, lettuce, tomato, onion. 10

Chipotle Black Bean Veggie Burger

Topped with caramelized onions, Swiss cheese, balsamic glaze, mayo, lettuce, tomato. 10

Turkey, Bacon, Avocado & Swiss Sandwich

Wheat, mayo, lettuce, tomato. 10

Grilled True Cod Sandwich

On a kaiser roll with tartar sauce, cheddar, lettuce, tomato, onion. 13

Grilled Pesto Chicken Sandwich

Bacon, Swiss cheese, tomato, mayo and lettuce. 10

... Fish Tacos ...

Warm corn tortillas, chipotle ranch, Jack cheese, roma tomatoes, greens and cilantro-lime vinaigrette. Served with black beans and fresh salsa.

Alaskan Halibut

Batter dipped and golden fried. 14

Shrimp

Sautéed with pico de gallo. 12

Mahi Mahi

Sautéed in Southwest spices. 13

... Fish 'n' Chips ...

Served with seasoned fries and coleslaw.

Alaskan Cod

13

Alaskan Halibut

16

Fried Prawns

16

Parties of 8 or more are charged 18% gratuity.

**Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness.*



... White Wine ...

Glass/Bottle

Chardonnay

14 Hands, WA	7/26
Kennedy Shah, WA*	8/30
Kendall-Jackson, CA	9/33
Kestrel Estate Old Vine, WA*	10/36
La Crema, CA	42

Pinot Grigio/Pinot Gris

Columbia Winery, WA*	7/26
Acrobat, OR	8/30
Willamette Valley Vineyards, OR	10/36

Riesling/Gewürztraminer

Chateau Ste. Michelle, WA*	7/26
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Sauvignon Blanc

Oyster Bay, NZ	8/30
Whitehaven, NZ	10/36
JM Cellars, WA*	42

Blends

Brian Carter Oriana, WA*	36
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White Zinfandel

Beringer, CA	7/26
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Champagne/Sparkling Wine

Prosecco, IT	split 7
Domaine Ste. Michelle Blanc de Blancs, WA	30

... Red Wine ...

Glass/Bottle

Cabernet Sauvignon/Cabernet Franc

Penfolds Rawson's Retreat, AUS	7/26
For A Song, WA	8/28
Chateau St. Jean, CA	9/32
Chateau Ste. Michelle Indian Wells, WA*	11/39
Hollywood Hill Rattlesnake Hills Cabernet Franc, WA*	54

Merlot

14 Hands, WA*	7/26
Kennedy Shah, WA*	8/28
Kestrel, WA*	36

Syrah

Tefft Cellars, WA*	7/26
Stevens BlackTongue, WA*	52

Malbec

Bodega Norton, ARG	7/26
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Pinot Noir

Erath, OR	11/39
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Other Reds and Blends

Goose Ridge G3, WA*	9/33
Bookwalter Subplot 25, WA*	10/36
Basel Cellars Estate Claret, WA	42

**denotes local wine*

