


## SMALL PLATES/SHARABLES

 **OYSTER SHOOTER\***  
cocktail sauce, lemon 2.5

**CRISPY FRIED CALAMARI**  
jalapeño-lime aioli 11

 **ARTICHOKE & SPINACH DIP**  
tortilla chips 8.5  
*with crabmeat, 12*

**CRAB CAKES**  
mango salsa 13

 **DYNAMITE SHRIMP**  
tempura batter, sweet and spicy,  
dynamite sauce 10


 **STEAMER CLAMS**  
garlic, lemon, butter, leeks, onion, basil 13

**PAN-FRIED OYSTERS\***  
seasoned flour, tartar sauce 10

**GRILLED PRAWN COCKTAIL**  
Big Fish seasonings, cocktail sauce 12

**COCONUT PRAWNS**  
orange-coconut-cream sauce,  
Thai chile dipping sauce 12

**SOUP OF THE DAY**  
made fresh daily from scratch  
cup 4.5 bowl 6


 **NEW ENGLAND  
CLAM CHOWDER**  
made fresh daily from scratch  
cup 4.5 bowl 6

 **HOUSE SALAD**  
spinach, egg, feta cheese, red onion,  
cherry tomato, raspberry vinaigrette 6

**PEAR, PECAN & BLUE CHEESE**  
apple-basil vinaigrette 6.5


 **CAESAR SALAD**  
parmesan cheese, croutons 6


## SEAFOOD

  **GRILLED WILD SALMON\***  
roasted garlic-basil butter, rice,  
fresh vegetables 19

**CRAB MACARONI & CHEESE**  
Crab, bacon, leeks, basil, white and  
yellow cheddar cheeses 22

**COCONUT CRUSTED PRAWNS**  
orange-coconut-cream sauce, thai chile  
dipping sauce, rice, fresh vegetables 18

 **GRILLED TIGER PRAWN SKEWERS**  
roasted garlic-basil butter basted,  
rice, fresh vegetables 19

 **PAELLA**  
prawns, cod, clams, mussels, salmon,  
chicken, Andouille sausage, asparagus,  
peppers, saffron rice 21

**STUFFED PRAWNS**

crab, shrimp, bread crumbs, cheese, with  
beurre blanc, rice, fresh vegetables 18

**SEAFOOD MARINARA FETTUCCINE**  
scallops, prawns, clams, mushrooms, peppers,  
onion, feta and Parmesan cheeses 20

**ALASKAN COD FISH 'N' CHIPS**  
Hand-cut filets beer battered with Mac &  
Jack's African amber 14.5  
*substitute sweet potato fries for \$1.5*

**ALASKAN HALIBUT FISH 'N' CHIPS**  
Hand-cut filets beer battered with Mac &  
Jack's African amber *market price*  
*substitute sweet potato fries for \$1.5*

**CRAB CAKES**  
mango salsa, rice, fresh vegetables 20

**PAN-FRIED OYSTERS\***  
rice, fresh vegetables 16

**SEARED SCALLOP & PRAWN  
PESTO FETTUCCINE**  
sea scallops, tiger prawns, mushrooms,  
asparagus, tomatoes, pesto-cream sauce 21

**TACOS**


*tacos served on warm corn tortillas,  
chipotle ranch, jack cheese, roma tomatoes,  
lettuce, avocado, cilantro-lime vinaigrette;  
black beans and fresh salsa*

**MAHI MAHI TACOS**  
southwest spices 13



**ALASKAN HALIBUT TACOS**  
choice of grilled, blackened, or  
batter dipped and golden fried 16



## ENTREE SALADS

**GRILLED CHICKEN, PEAR & PECAN**  
blue cheese, apple-basil vinaigrette 13

 **CAESAR**  
parmesan, croutons 10  
*add chicken for \$4*  
*add bronzed or grilled wild salmon for \$7*

**ASIAN CHICKEN**  
snow peas, bell peppers, scallions, fried  
wontons, sesame dressing 13

  **DUNGENESS CRAB &  
SHRIMP LOUIE**  
egg, tomatoes, olives, jack cheese,  
thousand island dressing 20

  **BIG FISH COBB**  
seared scallops, grilled prawns, grilled  
wild salmon, bacon, mushrooms, olives, eggs,  
tomatoes, avocado, blue cheese, balsamic  
vinaigrette, blue cheese dressing 22

 *indicates Big Fish Grill signature item*

**HAPPY HOUR**  
*join us in the bar daily for Issaquah's  
#1 happy hour!*  
*3pm - 6pm & 9pm - close every day*

10426 NE NORTHUP WAY  
KIRKLAND WA 98033  
425-827-2722  
FAX 425-822-5916

## LAND

**FILET MIGNON\***  
demi-glace, blue cheese crumbles, garlic  
mashed potatoes, fresh vegetables 32

**CHICKEN PICCATA**  
breaded chicken breast, artichokes,  
lemon-caper sauce, tomatoes, leeks, garlic  
mashed potatoes, fresh asparagus 16

**NEW YORK STEAK\***  
garlic mashed potatoes, fresh vegetables 27

**ANDOUILLE SAUSAGE  
& CHICKEN FETTUCCINE**  
creamy and spicy, mushrooms,  
onions, peppers 17

 *indicates gluten free item*



*Fresh. Inviting. Simply Perfect.*

13706 NE 175TH ST  
WOODINVILLE WA 98072  
425-487-3474  
FAX 425-487-3467

## SANDWICHES

*with seasoned fries or coleslaw  
substitute sweet potato fries for \$1.5*

**GRILLED SALMON BLT\***  
grilled bianco bread, bacon, tomato,  
mayonnaise, lettuce 13

**CHEDDAR CHEESE BURGER\***  
mayonnaise, lettuce, tomato, onion 11  
*with bacon or avocado, add \$1.5*

**CHIPOTLE BLACK BEAN  
VEGGIE BURGER**  
caramelized onions, swiss cheese, balsamic  
glaze, chipotle ranch, lettuce, tomato 11

**TURKEY, BACON,  
AVOCADO SANDWICH**  
wheat bread, swiss cheese, mayonnaise,  
lettuce, tomato 11

**GRILLED PESTO CHICKEN  
SANDWICH**  
lettuce, mayo, tomato, onion, swiss cheese 11  
*with bacon, add \$1.5*

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

984 NE PARK DRIVE  
ISSAQUAH WA 98029  
425-369-4334  
FAX 425-369-4338

## WINES

### CRISP & FRUITY WHITES

Pinot Gris by A to Z Winery, OR	9	34
Sauvignon Blanc by Dashwood, Marlborough, NZ	9	34
Riesling by Nine Hats Winery, WA	9	34
Chardonnay 'The Vincent' by Mark Ryan Winery, WA	10	38

### AROMATIC WHITES

Sauvignon Blanc 'Pearl' by Sparkman, WA	10	38
Astrolabe Sauvignon Blanc by Astrolabe, Marlborough, NZ		39
Gewürtztraminer by Hyland Winery, OR		40
Riesling 'Poet's Leap' by Long Shadows, WA		40
Chardonnay 'Pouilly-Fuissé' by Bouchard Aine Fils, FR		46

### FULL-BODIED WHITES

Chardonnay by Columbia Winery, WA	8	30
Chardonnay by La Crema Winery, CA	13	48
Chardonnay 'Estate Old Vine' by Kestrel Winery, WA		39
Chardonnay 'Carneros' by Buena Vista Winery, CA		48
Viognier/Roussanne Blend 'Le Deuce' by Darby Winery, WA		47
Viognier by Mark Ryan Winery, WA		51
Chardonnay by Rombauer Winery, CA		66

### BUBBLY

Prosecco by La Marca, IT	split	10
Brut Rosé by Mumm Napa, CA		42
Grand Brut by Perrier-Jouët, FR		78

## MICROBREWS & BEERS

### DRAFT

Stella Artois 6  
Guinness 6  
Mac & Jack's 6  
Hoegaarden 6  
Bud Light 5

and

six rotating seasonal taps,  
please ask your server

### BOTTLE

Budweiser 4  
Coors Light 4  
Amstel Light 5  
Heineken 5  
Corona 5  
Stella Artois Cidre 5  
Crispin Cider 5  
Buckler Non-Alcoholic 4

### LIGHT & FRUITY REDS

Merlot by Columbia Winery, WA	8	30
Zinfandel by 3 Ball Winery, CA	9	34
Malbec/Tempranillo/Merlot Blend by Dark Horse Winery, CA	8	30

### EARTH & SPICE REDS

Malbec 'Los Cordos' by Doña Paula Winery, Mendoza, ARG	9	34
Montepulciano/Cesanese Blend 'Roma' by Fontana Candida, IT	9	34
Pinot Noir by Torii Mor Winery, OR	13	48
Cabernet Franc '16th St Bridge' by OS Winery, WA	9	34
Pinot Noir by Adelsheim Winery, OR		45
Syrah/Petite Sirah Blend 'Devil You Don't Know' by Gorman Winery, WA		49
Syrah 'Stained Tooth' by Dusted Valley Winery, WA		58
Pinot Noir 'Fixin' by Bouchard Aine Fils, FR		62

### FULL-BODIED REDS

Cabernet Sauvignon 'The Leader,' WA	10	38
Syrah 'Writer's Block' by Steele Winery, CA	11	42
Cabernet/Merlot Blend 'The Vincent' by Mark Ryan Winery, WA	12	45
Cabernet Sauvignon 'Chateau Smith' by Charles Smith Winery, WA		40
Syrah 'Black Tongue' by Stevens Winery, WA		53
Merlot/Cabernet Franc Blend 'Il Fauno di Arcanum' by Tenuta di Arceno, IT		46
Zinfandel/Cabernet/Syrah Blend 'The Prisoner' by Orin Swift, CA		68
Cabernet Sauvignon Blend 'The Dissident' by Mark Ryan Winery, WA		65
Merlot/Cabernet Blend 'D2' by Delille Cellars, Washington		69
Cabernet Sauvignon 'Artist Series' by Woodward Canyon Winery, WA		88



## SPECIALTY COCKTAILS

### PEAR 75 MARTINI

Absolut Pears vodka, lemon juice, simple syrup, sugar rim, sparkling white 9

### ALICE AND WONDERLAND

EFFEN Dutch Raspberry vodka, cranberry juice, lime juice, simple syrup, lavender bitters 10

### BARTENDER'S GIN AND TONIC

Rogue Pink Spruce gin, fresh basil, muddled orange, Seagram's tonic water 10

### MOSCOW MULE

Luksusowa vodka, ginger beer, fresh lime juice 9

### BIG FISH MARTINI

UV Blue Raspberry vodka, triple sec, lemon juice, simple syrup 8

### LEMON DROP

Sobieski Cytron vodka, lemon juice, simple syrup, triple sec, sugar rim 8  
**POM** juice, huckleberry, raspberry, pear, coconut

### GRAPEFRUIT CRUSH

Deep Eddy Grapefruit vodka, lemon juice, simple syrup, sparkling white 10

### BOOKER'S 43

Booker's whiskey, Liquor 43, orange twist, served up 12

### CUCUMBER-JALAPEÑO POPPER

Pearl Cucumber vodka, Hot Monkey vodka, lime juice, simple syrup, muddled cucumber and jalapeño, Sprite 9

### POMEGRANATE MARGARITA

Sauza Blue tequila, **POM** juice, triple sec, lime juice 9

### MOJITOS

Our favorites made with Bacardi Limon rum, fresh lime, mint, splash of soda 9  
*mango, **POM** juice, raspberry, cucumber, dragon berry*

## CLASSIC COCKTAILS

### MARTINI OR GIBSON

Vitis Riesling vodka or Halcyon gin 11

### MANHATTAN

Woodinville whiskey, Dolin sweet vermouth, bitters 11

### WHISKEY SOUR

Woodinville rye, fresh lemon, lime juice, simple syrup 9

### FRENCH 75

Oola gin, lemon juice, simple syrup, Champagne 11

### CAPE COD

Double V vodka, cranberry juice, lime 9

### PACIFIQUE SAZERAC

Tatoosh rye, sugar, absinthe, lemon twist 10

### GIMLET

Voyager gin or Bluewater vodka, lime juice, simple syrup 9

### BLOODY MARY

Glass vodka, Bloody Mary mix 9

### GREYHOUND

American Harvest vodka, grapefruit juice 9

## REFRESHMENTS

### CAFFÉ VITA COFFEE 3



### CAFFÉ VITA ICED TEA 3

### RISHI ORGANIC TEAS 3.5

*english breakfast, earl grey, jade cloud (green), chamomile medley, peppermint, blueberry hibiscus, lemon verbena*

### STRAWBERRY LEMONADE 3

### LEMONADE 3

### PELLEGRINO SPARKLING WATER 3

### THOMAS KEMPER SODAS

Root Beer or Ginger Ale. 3

### SOFT DRINKS

Coke, Diet Coke, Sprite, Mr. Pibb. 3