


SMALL PLATES/SHARABLES

GF OYSTER SHOOTER*
cocktail sauce, lemon 2.5

CRISPY FRIED CALAMARI
jalapeño-lime aioli 11

GF 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


GF 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

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

PEAR, PECAN & BLUE CHEESE
apple-basil vinaigrette 6.5

GF CAESAR SALAD
parmesan cheese, croutons 6

SEAFOOD

 **GF 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

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

GF 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

GF 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

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

 **GF 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 Kirkland's
#1 happy hour!*
3pm - 7pm & 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

GF 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

Mac & Jack's Amber 6
Hefeweizen 6
Seasonal Draft
Seasonal Pilsner/Lager
Seasonal IPA

BOTTLE

Coors Light 4
Miller Genuine Draft 4
Budweiser 4

BOTTLE

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

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
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. 3