



A message from the BigBash Family

All of us here at the Chop Shop and Big Fish want to take this opportunity to thank you for supporting us during this strange and stressful time, as well as during the good times. We are doing everything we can to provide safe food for you and your family to enjoy during the closures.

It is our goal to maintain the highest quality service and be ready to greet you again at the door as soon as we are able. We trust you will be patient and stick with us as you can. Times like these can be trying on everyone. Know that you are all in our thoughts every day, especially those days we are used to seeing you walk through our doors with a smile and a rumbling tummy.

If you happen to be on our FB page, feel free to give a shout out to our staff. They could use the encouragement right now just as much as the rest of us. To seeing you at the curb.....

Jackie, Tim and the staff at Big Fish and Chop Shop.

We are available for catering during the closures as well. Call us at 815-513-5726 or 815-710-5006.



Carry-out Menu 3.25.2020

(Limited time menu until dining rooms reopen)
Wed-Sun Noon-8PM
815-710-5006

Soups and Salads

Dressing choices: Oak-aged Balsamic, Ranch, Blue Cheese, Cucumber-Avocado and Caesar

Rosemary Chicken Potato, New England Clam Chowder or Gumbo\$3/cup \$5/bowl

Side Wedge Salad.....\$4
Crisp iceberg, grape tomatoes and red onion.

Chop Shop Wedge.....\$5
Side wedge toppings with bacon and gorgonzola dolce.

Caesar Salad.....\$6
Crisp hearts of romaine, shaved parmesan, garlic crouton, creamy Caesar dressing.

Asian Chicken Chop.....\$8
Organic chicken breast, lettuce, cilantro, basil, carrots, chives, red peppers, cucumbers, sesame, wontons, tomatoes, ginger-soy dressing.

Chop Shop Cobb.....\$8
Crisp romaine, iceberg, nitrite/nitrate free bacon, gorgonzola dolce, HB egg, grape tomatoes, red onion, avocado, cucumber-avocado dressing.

Appetizers

Candied Bacon.....\$5
Thick cut nitrite/nitrate free bacon, chipotle glaze, brown sugar, baked and caramelized.

Four Cheese Flatbread.....\$11
Oven-dried tomato puree, cheddar, smoked gouda, jack and parmesan with basil oil.

Maryland Blue Crab Cake.....\$8
Lump blue crab, Dijon, parsley and seasoned breadcrumbs, pan-seared.

Cigars.....\$6
Hand-cut Idaho Fries.....\$5



Sandwiches and Such

Sandwiches and Tacos come with House-cut Fries

- Chicken or Fish Sandwich.....\$6
Grilled organic chicken breast or crispy whitefish served on brioche with lettuce, tomato, onion and pickle.
- Grilled Cheese Panini.....\$6
Smoked gouda, aged cheddar, parmesan and jack cheeses, served with pickle.
- Burger 5 oz./8 oz.....\$5/\$10
Certified Angus patty grilled to order, served on toasted brioche bun with lettuce, tomato, onion and pickle.
- Cheese or Mushroom Quesadilla.....\$8
- Fish Tacos.....\$8
Crispy fish, house slaw with sriracha aioli, avocado, white corn tortilla.
- Fish and Chips.....\$10
Fresh fish hand-dipped in dill beer batter served with hand-cut house fries & remoulade.

Entrees

- Nawlins Mac and Cheese.....\$12
Cajun chicken, andouille sausage, garlic, aged cheddar cheese cream sauce, penne pasta.
- Cioppino.....\$15
Seafood stew: calamari, crab, shrimp, fresh fish, stewed with garlic, wine, tomatoes, onions, and herbs, served with French bread.
- Jambalaya.....\$12
Shrimp, chicken, andouille sausage, mussels, garlic, peppers, onion, tomatoes, herbs and spices over fresh fettucine pasta.
- Angry Mussels.....\$12
Mussels with smoked bacon, red chilies, garlic, white wine, scallions, herbs and toasted baguette.
- Shrimp and Grits.....\$12
Sautéed shrimp, smoked bacon, scallions, tomatoes, garlic, Worcestershire and basil, served atop parmesan polenta.

- Petite Filet.....\$20
6 oz. house-cut filet mignon with asparagus and garlic mashed potato.
- N.Y. Strip.....\$20
12 oz. house-cut Certified Angus beef served with asparagus and garlic mashed potato.
- Grilled Pork Chop.....\$12
6 oz. pork chop grilled to order, served with garlic mashed potatoes and asparagus.
- Ahi Tuna.....\$20
Sushi grade fresh tuna, sesame crusted, seared rare with a teriyaki glaze, served with garlic mashed and asparagus.
- Short Rib Risotto.....\$20
Beer braised short ribs, cremini mushrooms, garlic, thyme, roasted red peppers, arborio rice.
- Braised Lamb Shank.....\$20
Braised with garlic, red wine, carrots, celery plum tomatoes and thyme. Served with asparagus and garlic mashed potato.
- Maryland Blue Crab Cakes.....\$20
Lump blue crab blended with old bay, breadcrumbs, parsley & Dijon, pan fried. Served with asparagus and garlic mashed potato.

Dessert

Desserts based on availability as they are all house-made. Please inquire when placing your order.

- Chocolate Cake.....\$6
- Tropical Carrot Cake.....\$12
- Chef's Choice Cheesecake.....\$6
- Key Lime Pie.....\$6
- Bread Pudding.....\$6

Menu items and prices subject to change.