









RAW BAR & APPETIZERS

|  |       |  |    |
|--|-------|--|----|
|  |       |  <b>Seafood Napoleon GF</b> 14              |    |
|  |       | <i>Lump crab, Ahi tuna, remoulade, avocado, stacked high, tortilla chips</i>   |    |
|  <b>Fresh Oysters Half Dozen/ Dozen</b> | 15/30 |  <b>Lobster Beignets</b> Pesto cream sauce | 12 |
| <i>Key Lime Ceviche Tortilla chips</i>   | 14    | <i>Shrimp Cocktail (5) GF</i>  | 15 |
| <i>Beef Tips Zip sauce, crumbled bleu cheese, baguette</i>   | 15    | <i>Shrimp Dip</i>  | 12 |
| <i>Oysters Rockefeller (3) GF</i>  | 12    | <i>Red pepper, gouda, fontina, mozzarella &amp; pita</i>   |    |
| <i>Spinach, crisp bacon, glaçage &amp; Pernod</i>  |       | <i>Lake Erie Smelt House tartar sauce</i>  | 8  |
|  <b>Calamari</b>                        | 11    |  <b>Prince Edward Island Mussels</b>       | 12 |
| <i>Flash-fried, artichokes, tomato, lemon-caper butter sauce</i>   |       | <i>white wine, herb, garlic butter, baguette</i>   |    |
| <i>Baked Brie</i>  | 9     | <i>Crab &amp; Spinach &amp; Artichoke Dip Pita points</i>  | 14 |
| <i>Cranberry mostarda, French baguette</i>   |       | <i>Maryland Style Crab Cake Classic rouille sauce</i>  | 12 |

SOUPS & SALADSSalad Add on's

|   |                         |   |   |   |
|---|-------------------------|---|---|---|
| <i>Grilled Chicken Breast</i> 6   | <i>Grilled Salmon</i> 8 | <i>Tenderloin Tips</i> 9  | <i>(3) Grilled/Cajun/ Chilled Shrimp</i> 10 |   |
| <i>Boston Clam Chowder</i>  | 7                       |  <b>Summer Salad GF</b> |   | 8 |
| <i>Fresh clams, potatoes, bacon</i>   |                         | <i>Rocket greens, strawberries, red onions,</i>   |   |   |
|  <b>Lobster Bisque</b>    | 8                       | <i>candied walnuts, lemon poppy seed dressing</i>   |   |   |
| <i>Butter poached lobster &amp; sherry</i>  |                         | <i>Nicoise Salad GF</i>   |   | 8 |
| <i>Six Onion Soup</i>   | 6                       | <i>Mixed greens, fingerling potatoes, hard egg, heirloom tomatoes,</i>                                    |   |   |
|  <b>Cheryl's Slaw GF</b> | 5                       | <i>haricot verts, red onions, capers, balsamic maple vinaigrette</i>                                      |   |   |
| <i>Slaw with Crumbled Bleu Cheese</i>   | 7                       | <i>Spinach Salad</i>  |   | 8 |
| <i>Classic Caesar Salad</i>   | 7                       | <i>Baby spinach, bacon lardons, hard egg, onion confit,</i>   |   |   |
| <i>Romaine, parmesan cheese, house-made croutons</i>  |                         | <i>warm bacon vinaigrette</i>   |   |   |


CHEF'S CREATIONS

All Entrées are served with Cheryl's Cole Slaw and Chef's choice of accompaniments


Add on to your Fresh Fish or Filet


|  |  |  |    |
|--|--|--|----|
| <i>Dynamite Crabmeat, kewpie mayonnaise, Sriracha, basil oil</i> 8   |  <b>N' Awlins Shrimp, Cajun cream sauce</b> 7         | <i>Oscar Crab, asparagus, Béarnaise sauce</i> 9  |    |
|  |  <b>Daily Fresh Catch</b> Ask your server for details |  |    |
|  <b>Scottish Salmon GF</b>        | 18   |  <b>Fish &amp; Chips</b>           | 14 |
| <i>Ginger glaze, asparagus, baby bok choy, mango sauce</i>   |  | <i>Hand-cut Atlantic cod fried, fries</i>  |    |
| <i>Lake Superior Whitefish GF</i>  | 15   | <i>Traverse City Salmon Patties</i>  | 12 |
| <i>Rice pilaf, beurre blanc</i>  |  | <i>Michigan cherry-basil gastrique</i>   |    |
| <i>Asian Glazed Shrimp</i>   | 19   |  <b>Cajun Chicken Pasta</b>        | 14 |
| <i>Shrimp, sautéed vegetables, coconut jasmine rice</i>  |  | <i>Chicken, mushrooms, asparagus, cajun cream sauce</i>  |    |
| <i>Maryland Style Crab Cake</i>  | 15   | <i>Shrimp Linguine Primavera</i>   | 16 |
| <i>Classic rouille sauce, rice pilaf</i>   |  | <i>Shrimp, sautéed vegetables, light tomato sauce</i>  |    |
| <i>Combo Platter</i>   | 19   | <i>Seafood Pasta</i>   | 18 |
| <i>Crab cake &amp; fried shrimp</i>  |  | <i>Shrimp, salmon, mussels, provençale sauce, linguine</i>   |    |
|  <b>Stuffed Chicken Breast GF</b> | 16   |  <b>Lobster Macaroni N' Cheese</b> | 19 |
| <i>Frenched breast stuffed with goat cheese,</i>   |  | <i>Gruyere, fontina, sharp cheddar, parmesan &amp; panko crumbs</i>  |    |
| <i>tri-color cous cous, warm heirloom tomato vinaigrette</i>   |  | <i>Macaroni N' Cheese</i>  | 12 |
| <i>Filet Mignon (6oz) GF Demi-glaze, fingerling potatoes</i>   | 26   | <i>White cheddar, parmesan &amp; swiss</i>   |    |

CHEF'S HEALTHY CREATIONS

|  |    |   |    |
|--|----|---|----|
| <i>Marinated Steak Salad GF</i>  | 15 | <i>Lake Superior Whitefish GF</i>                                   | 15 |
| <i>Tenderloin tips, rocket greens, strawberries,</i>   |    | <i>Herb seasoning, sautéed vegetables &amp; Cheryl's slaw</i>       |    |
| <i>red onions, candied walnuts, lemon poppy seed dressing</i>  |    | <i>Scottish Salmon GF</i>   | 18 |
|  <b>Grilled Chicken Breast GF</b> | 10 | <i>Herb seasoning, asparagus, baby bok choy &amp; Cheryl's slaw</i> |    |
| <i>Grilled asparagus, baby bok choy</i>  |    |   |    |

TACOS, SANDWICHES & FLATBREADS

|   |    |  |    |
|---|----|--|----|
|  <b>Santa Fe Tacos</b>         | 12 | <i>Whiskey Glazed Burger</i>   | 12 |
| <i>Cajun mahi-mahi, cabbage, cilantro, pickled red onion</i>  |    | <i>Jack Daniels sauce, caramelized onions &amp; peppers,</i>   |    |
| <i>radish, cojita cheese, crema, flour tortilla &amp; rice pilaf</i>  |    | <i>swiss, provolone, brioche roll &amp; fries</i>  |    |
| <i>Chicken Tacos</i>  | 12 |  <b>Chicken Sandwich</b>     | 10 |
| <i>Lime-marinated chicken, grilled scallions, cabbage,</i>  |    | <i>Grilled, tomato, mozzarella, pesto mayo &amp; fries</i>   |    |
| <i>queso, chipotle mayo &amp; rice pilaf</i>  |    | <i>Seafood Roll</i>  | 10 |
| <i>Key West Shrimp Taco</i>   | 14 | <i>One lobster shrimp roll, tarragon aioli, brioche roll &amp; fries</i>   |    |
| <i>Crispy shrimp, cabbage, cilantro, Sriracha aioli &amp; rice pilaf</i>  |    | <i>Add an additional Seafood Roll</i>  | 5  |
|  <b>Scottish Salmon Burger</b> | 13 | <i>Shrimp Flatbread</i>  | 10 |
| <i>Salmon patty, caper dill aioli, watercress, tomato, brioche</i>  |    | <i>Shrimp, red pepper, gouda, fontina &amp; mozzarella</i>   |    |
| <i>roll &amp; fries</i>   |    |  <b>Margherita Flatbread</b> | 9  |
| <i>Grouper Reuben</i>   | 13 | <i>Pesto, tomato, mozzarella &amp; olive oil</i>   |    |
| <i>Swiss, Cheryl's slaw, russian dressing, rye bun &amp; fries</i>  |    | <i>Mushroom, Spinach Flatbread</i>   | 8  |
|   |    | <i>Mushrooms, spinach, red sauce, mozzarella, balsamic glaze</i>   |    |

 Indicates Guest Favorites, GF Gluten Free items on our menu. "Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses."



**DETROIT**  
FISH HOUSE  
Steak & Oyster Bar

CHARDONNAY

|  | Glass | Bottle |
|--|-------|--------|
| Tormaresca, Puglia IGT, Italy                      | 8     | 30     |
| Angeline, Sonoma, CA                               |       | 32     |
| Storypoint, Mendocino, CA                          |       | 34     |
| Meiomi 'Select' Central Coast, CA                  | 9     | 34     |
| Chateau Ste Michelle, WA                           | 11    | 42     |
| Talbott, "Kali Heart", Monterey, CA                |       | 48     |
| *Joseph Drouhin, Saint Veran, Maconnais, France    |       | 50     |
| *Laguna, Russian River Valley, Sonoma, CA          |       | 52     |
| *Jackson "Estate", Santa Maria Valley, CA          | 14    | 54     |
| *Joseph Drouhin, Pouilly Fuisse, Maconnais, France |       | 65     |
| *Lawer Estate, Sonoma, CA                          |       | 75     |
| *Levendi, Reserve, Napa, CA                        |       | 85     |

CABERNET SAUVIGNON

|   | Glass | Bottle |
|---|-------|--------|
| Drumheller, Columbia Valley, WA                 | 8     | 30     |
| J Lohr, "Seven Oaks", Paso Robles, CA           | 11    | 42     |
| Summer's Estate, Napa, CA                       |       | 48     |
| *SIMI Landslide, Sonoma County, CA              | 14    | 54     |
| *Ghost Pines, Napa, Sonoma, CA                  |       | 58     |
| *Hands of Time, Red Blend Napa, CA              |       | 60     |
| *Decoy by Duckhorn, Sonoma, CA                  |       | 65     |
| *Keenan, Cabernet Sauvignon, Napa, CA           |       | 95     |
| *Levendi, Stagecoach Vineyard, Napa, CA         |       | 125    |
| *Adobe Road, Bavarian Lion Vineyard, Sonoma, CA |       | 140    |
| *Caymus, Napa, CA                               |       | 150    |
| *Darioush, Signature, Napa, CA                  |       | 190    |

SAUVIGNON BLANC

|  | Glass | Bottle |
|--|-------|--------|
| Domaine de Pouy Blanc, France                    | 8     | 31     |
| SIMI Landslide, Sonoma County, CA                |       | 35     |
| Hay Maker, Marlborough, New Zealand              | 10    | 38     |
| Ferrari Carano, Fume Blanc, Sonoma, CA           |       | 36     |
| *Hanna, "Slusser Road", Russian River Valley, CA |       | 52     |
| *Grieve, Napa, CA                                |       | 60     |

MERLOT

|  | Glass | Bottle |
|--|-------|--------|
| Columbia Crest, H3, Horse Heaven Hills, WA | 9     | 34     |
| Kendall Jackson, Santa Barbara, CA         |       | 38     |
| Roth Estate, Sonoma, CA                    |       | 40     |
| J Lohr, Paso Robles, CA                    | 10    | 38     |
| *Emmolo by Caymus, Napa, CA                |       | 70     |

AROMATIC WHITES & BLUSHES

|   | Glass | Bottle |
|---|-------|--------|
| Chat Ste Michelle, Riesling, Columbia Valley, WA      | 7     | 26     |
| Primo Amore, Moscato, Italy                           | 8     | 30     |
| Mezzacorona, Trentino Riserva, Pinot Grigio, Italy    |       | 32     |
| Sauvion, Vouvray, Loire Valley, France                |       | 36     |
| Ca'Montini, Pinot Grigio, Trentino, Alto Adige, Italy |       | 38     |
| Angove, Nine Vines, Moscato, SE Australia             |       | 40     |
| Fleur du Prairie, Cotes du Provence, Rose, France     | 10    | 42     |
| *Conundrum, White Blend, CA                           |       | 60     |

PINOT NOIR

|                                     | Glass | Bottle |
|-------------------------------------|-------|--------|
| Montpellier, Napa, CA               | 8     | 30     |
| Seaglass, Santa Barbara, CA         |       | 30     |
| Josh Cellars, Napa, CA              | 12    | 46     |
| Meiomi, Monterey County, CA         |       | 49     |
| *Benton Lane, Willamette Valley, OR |       | 53     |

SPECIALTY REDS

|   | Glass | Bottle |
|---|-------|--------|
| Trivento Reserve, Malbec, Mendoza, Argentina          | 8     | 34     |
| Tormaresca, "Neprica," Puglia, Italy                  |       | 35     |
| Predator, Old Vine Zinfandel, Lodi, CA                |       | 36     |
| Catena, Malbec, Mendoza, Argentina                    |       | 44     |
| Napa Cellars, Zinfandel, Napa, CA                     |       | 46     |
| *Mount Peak, "Rattlesnake", Monte Rosso, Napa, CA     |       | 65     |
| *Luis Righetti, Amrone, Italy                         |       | 85     |
| *Prisoner, Red Blend, Napa, CA                        |       | 85     |
| *Castiglion del Bosco, Brunello di Montacchino, Italy |       | 105    |

Back to our Community

\* Every bottle sold Detroit Fish House will donate \$1 to 'Goodwill Industries of Greater Detroit' This is a non-profit that assisted owner, Cheryl Steinhurst, while growing up.  
Goodwill Industries of Greater Detroit 3111 Grand River Ave, Detroit MI 48208  
(313) 964-3900 [www.goodwilldetroit.org](http://www.goodwilldetroit.org)