



**DETROIT
FISH HOUSE**
Steak & Oyster Bar

Committed to all that we do.
Impeccable hand-cut fresh fish, oysters and prime steaks.

RAW BAR N' APPETIZERS

Seafood Napoleon <i>GF</i>	14
<i>Lump crabmeat, Ahi tuna, remoulade, avocado stacked high, tortilla chips</i>	
Fresh Oysters <i>Half Dozen/ Dozen GF</i>	15/30
Lobster Beignets <i>Pesto cream sauce</i>	12
Oysters Rockefeller (3) <i>GF</i>	14
<i>Spinach, crisp bacon, glaçage, pernod</i>	
Shrimp Dip	12
<i>Red pepper, gouda, mozzarella, fontina & pita point</i>	
Lake Erie Smelt <i>House tartar sauce</i>	9
Beef Tips	15
<i>Zip sauce, crumbled bleu cheese & baguette</i>	
Calamari	12
<i>Flash-fried, artichokes, tomato, lemon-caper sauce</i>	
Shrimp Cocktail (5) <i>GF</i>	15
Mussels, P.E.I. <i>White wine, herb, garlic, baguette</i>	12
Baked Brie <i>Cranberry mostarda, baguette</i>	10
Crab, Spinach & Artichoke Dip <i>Pita points</i>	15
Maryland Crab Cakes	15
<i>Lump crabmeat, rouille sauce</i>	

SOUPS N' SALADS

Boston Clam Chowder	7
<i>Fresh clams, potatoes, bacon</i>	
Lobster Bisque	8
<i>Crème fresh, butter-poached lobster, sherry finish</i>	
Soup du Jour	6
Cheryl's Slaw <i>GF</i>	5
<i>Cheryl's Slaw with crumbled bleu cheese</i>	
Detroit Fish House Salad <i>GF</i>	8
<i>Rocket greens, strawberries, red onions, candied walnuts, lemon poppy seed dressing,</i>	
Spinach Salad <i>GF</i>	8
<i>Baby spinach, bacon lardons, hard egg, onion confit, warm bacon vinaigrette</i>	
Classic Caesar Salad	7
<i>Romaine, parmesan cheese, house-made croutons</i>	

CHEF'S CREATIONS

Daily Fresh Catch <i>Ask your server for details</i>	
Ahi Tuna	29
<i>Seared rare, togarashi spice, vegetable spring roll, Asian bbq sauce, coconut jasmine rice</i>	
Georges Bank Scallops , U/10 <i>GF</i>	29
<i>Butternut squash risotto, spinach</i>	
Lake Superior Whitefish <i>GF</i>	23
<i>Buerre blanc, rice pilaf</i>	
Asian Glazed Shrimp	23
<i>Sautéed vegetables, coconut jasmine rice</i>	
Salmon Rockefeller <i>GF</i>	28
<i>Spinach, bacon, pernod, galcage, rice pilaf</i>	
Crab Stuffed Shrimp <i>Rice pilaf</i>	26
Mama Bear's Steamer Bowl <i>GF</i>	28
<i>King crab, mussels, shrimp, garlic, redskins, corn</i>	
Maryland Style Crab Cakes	28
<i>Lump crabmeat, classic rouille sauce, rice pilaf</i>	
Great Lakes Perch	26
<i>Buerre blanc, rice pilaf</i>	
Scottish Salmon <i>GF</i>	26
<i>Ginger glaze, asparagus, baby bok choy, mango sauce</i>	
Trio Shrimp Platter	29
<i>2 Fried, 2 stuffed, 2 scampi, angel hair pasta</i>	
Combo Platter	28
<i>Crab cake, fried shrimp, rice pilaf</i>	
Fish N' Chips	17
<i>Hand-cut Atlantic cod fried, fries</i>	
<i>Crab Legs & Lobster served with rice pilaf and haricot vert</i>	
Alaskan King Crab Legs <i>GF</i>	45
Maine Lobster Tail Dinner <i>GF</i>	28
Twin Main Lobster Tails <i>GF</i>	45
South African Lobster Tail Dinner <i>GF</i>	42
Twin South African Lobster Tails <i>GF</i>	68

CHICKEN N' PASTAS

Chicken Airline Breast	24
<i>Grilled with natural jus, roasted vegetables, cous cous</i>	
Cajun Chicken Linguine	21
<i>Mushrooms, asparagus, cajun cream sauce</i>	
Shrimp N' Scallop Pasta	28
<i>Shrimp, scallop, alfredo, angel hair</i>	
Lobster Macaroni N' Cheese	25
<i>Gruyere, fontina, sharp cheddar, parmesan, panko crumbs</i>	
Shrimp Linguine Primavera	25
<i>Shrimp, sautéed vegetables, light tomato sauce</i>	
Seafood Pasta	29
<i>Shrimp, salmon, mussels, scallops</i>	
<i>Provençale sauce, linguine</i>	

CHOPS N' STEAKS

12 oz. Tomahawk Pork Chop <i>GF</i>	23
<i>Baked apple, fruit chutney, pork jus lie</i>	
Filet Mignon <i>GF</i>	
6oz	28
8oz	36
14 oz. New York Strip Chairman's Reserve <i>GF</i>	38
16 oz. Rib Eye <i>GF</i>	39
<i>Steaks served with smashed reskins, demi-glace</i>	

FRESH FISH N' STEAK TOPPINGS

Dynamite	8
<i>Lump crabmeat, kewpie mayonnaise, Sriracha, basil oil</i>	
N' Awlins <i>Shrimp, cajun cream sauce</i>	8
Oscar <i>Lump crab, asparagus, béarnaise sauce</i>	9

All Entrees served with your choice of Cheryl's Cole Slaw or Soup du Jour

ADD-ON

Main Lobster Tail <i>GF</i>	15	South African Tail <i>GF</i>	35	King Crab <i>GF</i> Half pound steamed	22
Maryland Style Crab Cake	11	Stuffed Shrimp (2)	10	Macaroni N' Cheese	9

Executive Chef Jon Hargraves

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.*