

RAW BAR N' APPETIZERS

*Seafood Napoleon	15	Calamari	14
<i>Lump crabmeat, Ahi tuna, sweet mango chili sauce, avocado, sracha aioli, stacked high, tortilla chips</i>		<i>Flash-fried, artichokes, kalamata olives, tomato, lemon-caper sauce</i>	
Fresh Oysters <i>Half Dozen/Dozen</i>	15/30	Sesame Crusted Ahi Tuna GF	16
Seafood Beignets <i>Pesto cream sauce</i>	13	<i>Seared in sesame seeds, seaweed salad, Japanese soy, wasabi</i>	
Oysters Rockefeller (3) GF	15	Shrimp Cocktail (5) GF	15
Creole Dip	12	Mussels P.E.I.	14
<i>Andouille sausage, red pepper, gouda, gruyere</i>		<i>Garlic herb white wine butter, baguette</i>	
Lake Erie Smelt <i>House tartar sauce</i>	9	Baked Brie	12
Smoked Whitefish Pate	12	<i>Red pepper jam, toasted pine nuts, red pepper rolls</i>	
<i>Matzo crackers</i>		Spinach Artichoke Dip <i>Pita points</i>	12
Maryland Crab Cakes	15	with Lump Crab Meat	16
<i>Lump crabmeat, rouille sauce,</i>		Beef Tips	15
*Seafood Pu Pu Platter	36	<i>Zip sauce, crumbled bleu cheese, baguette</i>	
<i>Smoked whitefish pate, fried smelt, (2) crab cakes, (2) seafood beignets, (2) oysters rockefeller</i>		Southwest Eggrolls	12
		<i>Black bean, corn. southwest fare, sweet chili dipping sauce</i>	

SALADS N' SOUPS

Detroit Fish House Salad	13	Classic Caesar Salad	13
<i>Rocket greens, strawberries, red onions, candied walnuts, lemon poppy seed dressing</i>		<i>Romaine, anchovies, parmesan, house-made croutons</i>	
Niçoise Salad	14	Spinach Salad	13
<i>Mixed greens, kalamata olives, redskin potatoes, hard egg, heirloom tomatoes, olives, haricot verts, red onion, capers, balsamic vinaigrette</i>		<i>Baby spinach, bacon lardons, hard egg, onion confit, sun-dried tomatoes, warm bacon vinaigrette</i>	
Cheryl's Slaw GF	6	PROTEIN TOPPERS	
Lobster Bisque	8	Chicken	6
<i>Crème fresh, butter-poached lobster</i>		Salmon	9
Boston Clam Chowder	7	Shrimp (4)	10
<i>Fresh clams, potatoes, bacon</i>		Beef Tips	10

Extraordinary Events

Treat your guests to a one-of-a-kind experience

We are now open for Private Events. Whether you are celebrating a baby, a wedding, or an anniversary, hosting a gala fundraising event or throwing a graduation party, there is no time like the present. Our space is available every Saturday and Sunday 11:00 am-3:00 pm.

Ask to speak with a manager or give us a call 586.739.5400

CHICKEN N' PASTA

STEAKS N' CHOPS

Grilled Chicken Marsala	25
<i>Mushrooms, marsala wine sauce, haricot verts, herb roasted redskins</i>	
Louisiana Cajun Linguine	25
<i>Chicken, andouille sausage, mushrooms, cajun cream sauce, scallion</i>	
Lobster Macaroni N' Cheese	26
<i>Gruyere, fontina, white cheddar, parmesan, panko crumbs</i>	
Shrimp N' Scallop Fettuccine	26
<i>Shrimp, bay scallops, sun-dried tomatoes, spinach fettuccine, parmesan cream sauce</i>	
Seafood Linguini	28
<i>Shrimp, bay scallops, mussels, garden vegetables, provençale sauce</i>	

12 oz. Tomahawk Pork Chop GF	23
<i>Baked apple, fruit chutney, pork jus lie</i>	
Filet Mignon GF	
6 oz.	29
8 oz.	36
14 oz. New York Steak GF	38
<i>USDA Choice</i>	
<i>Steaks are served with herb roasted redskins, set atop demi-glace</i>	
Crab Bearnaise	10
<i>Butter-poached crab, bearnaise sauce</i>	
N' Awlins Topper	9
<i>Shrimp, cajun cream sauce</i>	
Smothered in Mushrooms	6

HOUSE CREATIONS

Daily Fresh Catch ask your server for details	
Ahi Tuna	32
<i>Seared rare, togarashi spice, vegetable spring roll, Asian bbq sauce, coconut jasmine rice</i>	
Georges Bank Scallops (U10)	34
<i>Butternut squash risotto, spinach</i>	
Asian Glazed Shrimp	24
<i>Stir fry vegetables, sweet chili sauce, coconut jasmine rice</i>	
Maryland Style Crab Cakes	29
<i>Lump crabmeat, classic rouille sauce, rice pilaf</i>	
Salmon Rockefeller GF	29
<i>Spinach, bacon, pernod, gruyere, glaçage, rice pilaf</i>	
Crab Stuffed Shrimp	28
<i>Lump crabmeat, rice pilaf</i>	
Alaskan King Crab Legs GF	MKT
<i>served with rice pilaf and haricot vert</i>	

Papa Bear's Steamer Bowl GF	39
<i>Maine lobster tail, King crab, mussels, shrimp, redskins, corn, haricot vert</i>	
Mama Bear's Steamer Bowl	29
<i>Same as Papa Bear's without Maine Tail</i>	
Scottish Salmon	27
<i>Ginger glaze, asparagus, baby bok choy, mango sauce</i>	
Great Lakes Perch	26
<i>Buerre blanc, rice pilaf</i>	
Fried Shrimp Platter (6)	26
<i>Rice pilaf, cocktail sauce</i>	
Fish N' Chips	18
<i>Hand-cut atlantic cod, house-seasoned fries</i>	
Maine Lobster Tail GF	MKT
Twin Maine Lobster Tails GF	MKT
South African Lobster Tail	MKT
Twin South African Tails GF	MKT

SIDES N' ADD-ON'S

Macaroni N' Cheese	10
Sautéed Spinach	9
Herb Roasted Redskins	6
Butternut Squash Risotto	9
Rice Pilaf	6
Vegetable du Jour	7

Maine Tail	MKT
South African Lobster Tail	MKT
King Crab half pound	MKT
Stuffed Shrimp (2)	10
Fried Shrimp (3)	12
Maryland Style Crab Cake	12