

RAW BAR N' APPETIZERS

*Seafood Napoleon	15	Calamari	14
<i>Lump crabmeat, Ahi tuna, sweet mango chili sauce, avocado, siracha aioli, stacked high, tortilla chips</i>		<i>Flash-fried, artichokes, kalamata olives, tomato, lemon-caper sauce</i>	
Fresh Oysters Half Dozen/Dozen	15/30	Sesame Crusted Ahi Tuna GF	16
Seafood Beignets Pesto cream sauce	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, baguette</i>	
Lake Erie Smelt House tartar sauce	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 Pita points	12
Maryland Crab Cakes	15	with Lump Crabmeat	16
<i>Lump crabmeat, rouille sauce,</i>		Beef Tips	15
*Seafood Pu Pu Platter	34	<i>Zip sauce, crumbled bleu cheese, baguette</i>	
<i>Smoked whitefish pate, fried smelt, (2) crab cakes, (2) seafood beignets and (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	Black N' Bleu Salad	16
<i>Rocket greens, strawberries, red onions, candied walnuts, lemon poppy seed dressing</i>		<i>Cracked pepper steak tips, greens, red onion, sun-dried tomatoes, hard egg, bleu cheese, balsamic vinaigrette</i>	
Niçoise Salad	14	Classic Caesar Salad	13
<i>Mixed greens, kalamata olives, redskin potatoes, hard egg, heirloom tomatoes, haricot verts, red onion, capers, balsamic vinaigrette</i>		<i>Romaine, anchovies, parmesan, house-made croutons</i>	
Cheryl's Slaw GF	6	Spinach Salad	13
		<i>Baby spinach, bacon lardons, sun-dried, hard egg, onion confit, warm bacon vinaigrette</i>	
Lobster Bisque	8		
<i>Crème fresh, butter-poached lobster</i>			
Boston Clam Chowder	7		
<i>Fresh clams, potatoes, bacon</i>			
Soup du Jour Cup/Bowl	4/6		

PROTEIN TOPPERS

Chicken	6
Salmon	9
Shrimp (4)	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

SANDWICHES

Seafood Roll	10
<i>One lobster and shrimp roll, dill, aioli, brioche roll and house-seasoned fries</i>	
with Extra Seafood Roll	15
Shrimp Tacos	12
<i>Grilled shrimp, jicama slaw, pico de gallo, cilantro crema, rice pilaf</i>	
DFH Tuna Melt	10
<i>Albacore tuna, gruyere, provolone, marbled rye, house-seasoned fries</i>	
Scottish Salmon Burger	10
<i>Salmon patty, caper dill aioli, lettuce, tomato, brioche roll and house-seasoned fries</i>	
Classic Fish Sandwich	10
<i>Fried hand-cut cod, shredded lettuce, tartar sauce, house-seasoned fries</i>	
Chicken Caesar Wrap	12
<i>Grilled, romaine, parmesan, sun-dried tomato wrap, house-seasoned fries</i>	
Burger of the Week	
<i>your server will share this week's creation!</i>	
Sub Waffle Cut Sweet Potato Fries	3

STEAKS

Filet Mignon GF	
6 oz.	29
8 oz.	36
14 oz. New York Steak	38
<i>USDA Choice</i>	
<i>Steaks are served with herb butter 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

CHICKEN N' PASTA

Grilled Chicken Marsala	13
<i>Mushrooms, marsala wine sauce, haricot verts, herb roasted redskins</i>	
Louisiana Cajun Linguine	13
<i>Chicken, andouille sausage, mushrooms, cajun cream sauce, scallion</i>	
Lobster Macaroni N' Cheese	16
<i>Gruyere, fontina, white cheddar, parmesan, panko crumbs</i>	
Shrimp N' Scallop Fettuccine	16
<i>Shrimp, bay scallops, sun-dried tomatoes, spinach fettuccine, parmesan cream sauce</i>	
Seafood Linguini	20
<i>Shrimp, bay scallops, mussels, garden vegetables, provencale sauce</i>	

HOUSE CREATIONS

Daily Fresh Catch ask your server for details

Great Lakes Perch	17
<i>Buerre blanc, rice pilaf</i>	
Salmon Rockefeller GF	18
<i>Spinach, bacon, pernod, gruyere, glaçage, rice pilaf</i>	
Scottish Salmon	17
<i>Ginger glaze, asparagus, baby bok choy, mango sauce</i>	
Maryland Style Crab Cakes	18
<i>Lump crabmeat, classic rouille sauce, rice pilaf</i>	
Fried Shrimp Platter (4)	16
<i>Rice pilaf, cocktail sauce</i>	
Fish N' Chips	14
<i>Hand-cut atlantic cod, house-seasoned fries</i>	

SIDES N' ADD-ON'S

Macaroni N' Cheese	10	Maine Tail	MKT
Sautéed Spinach	9	South African Lobster Tail	MKT
Herb Roasted Redskins	6	King Crab half pound	MKT
Butternut Squash Risotto	9	Stuffed Shrimp (2)	10
Rice Pilaf	6	Fried Shrimp (3)	12
Vegetable du Jour	7	Maryland Style Crab Cake	12