

## RAW BAR N' APPETIZERS

<b>*Seafood Napoleon</b>	15	<b>Calamari</b>	14
<i>Lump crabmeat, Ahi tuna, sweet mango chili sauce, avocado, siracha aioli, stacked high, tortilla chips</i>		<i>Flash-fried, artichokes, kalamata olives, cherry peppers, pepponcini, pepponcini aioli</i>	
<b>Fresh Oysters Half Dozen/Dozen</b>	15/30	<b>Sesame Crusted Ahi Tuna</b>	16
<b>Seafood Beignets</b> <i>Pesto cream sauce</i>	13	<i>Seared in sesame seeds, seaweed salad, Japanese soy, wasabi</i>	
<b>Oysters Rockefeller (3)</b> <i>GF</i>	15	<b>Shrimp Cocktail (5)</b> <i>GF</i>	15
<b>Creole Dip</b>	12	<b>Mussels P.E.I.</b>	14
<i>Andouille sausage, red pepper, gouda, gruyere</i>		<i>Garlic herb white wine, baguette</i>	
<b>Clam Strips</b> <i>House cocktail sauce</i>	10	<b>Baked Brie</b>	12
<b>Smoked Whitefish Pate</b>	12	<i>Red pepper jam, toasted pine nuts, red pepper rolls</i>	
<i>Matzo crackers</i>		<b>Spinach Artichoke Dip</b> <i>Pita points</i>	13
<b>Maryland Crab Cakes</b>	15	<b>with Lump Crabmeat</b>	16
<i>Lump crabmeat, rouille sauce,</i>		<b>Beef Tips</b>	15
<b>*Seafood Pu Pu Platter</b>	34	<i>Zip sauce, crumbled bleu cheese, baguette</i>	
<i>Smoked whitefish pate, fried clam strips, (2) crab cakes, (2) seafood beignets and (2) oysters rockefeller</i>		<b>Southwest Eggrolls</b>	12
		<i>Chicken, black bean, corn, southwest fare, sweet chili dipping sauce</i>	

## SALADS N' SOUPS

<b>Detroit Fish House Salad</b>	13	<b>Steakhouse Salad</b>	13
<i>Rocket greens, strawberries, red onions, candied walnuts, lemon poppy seed dressing</i>		<i>Greens, red onion, sun-dried tomatoes, hard egg, bleu cheese, balsamic vinaigrette</i>	
<b>Niçoise Salad</b>	14	<b>Classic Caesar Salad</b>	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>	
<b>Cheryl's Slaw</b> <i>GF</i>	6	<b>Spinach Salad</b>	13
<b>Lobster Bisque</b>	8	<i>Baby spinach, bacon lardons, sun-dried, hard egg, onion confit, warm bacon vinaigrette</i>	
<i>Crème fresh, butter-poached lobster</i>		<b>PROTEIN TOPPERS</b>	
<b>Boston Clam Chowder</b>	7	<b>Chicken</b>	6
<i>Fresh clams, potatoes, bacon</i>		<b>Salmon</b>	10
<b>Soup du Jour</b> <i>Cup/Bowl</i>	4/6	<b>Shrimp (4)</b>	12
		<b>Beef Tips</b>	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 special birthday, a promotion, an upcoming baby or wedding shower, or a celebration of life, 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

<b>Seafood Roll</b>	10
<i>One lobster and shrimp roll, dill, aioli, brioche roll and house-seasoned fries</i>	
<b>with Extra Seafood Roll</b>	15
<b>Shrimp Tacos</b>	12
<i>Grilled shrimp, jicama slaw, pico de gallo, cilantro crema, rice pilaf</i>	
<b>Scottish Salmon Burger</b>	10
<i>Salmon patty, tartar, lettuce, tomato, brioche roll and house-seasoned fries</i>	
<b>Classic Fish Sandwich</b>	10
<i>Fried hand-cut cod, shredded lettuce, tartar sauce, house-seasoned fries</i>	
<b>Chicken Caesar Wrap</b>	12
<i>Grilled, romaine, parmesan, sun-dried tomato wrap, house-seasoned fries</i>	
<b>Chef's Double Burger</b>	15
<i>Caramelized onions, arugula, tomato, pickles, DFH sauce, house-seasoned fries</i>	
<b>Sub Waffle Cut Sweet Potato Fries</b>	3

## STEAKS N' CHOPS

<b>14 oz. Smoked Pork Chop</b> GF	28
<i>Apple, butternut hash, bourbon berry glaze</i>	
<b>Filet Mignon</b> GF	
6 oz.	29
8 oz.	38
<b>14 oz. New York Steak</b> GF	38
<i>USDA Choice</i>	
<i>Steaks are served with herb butter redskins, set atop demi-glaze</i>	

## TOPPINGS

<b>Crab Bearnaise</b>	10
<i>Butter-poached King crab, bearnaise sauce</i>	
<b>N' Awlins Topper</b>	9
<i>Shrimp, cajun cream sauce</i>	
<b>Smothered in Mushrooms</b>	6

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

## CHICKEN N' PASTA

<b>Grilled Chicken Marsala</b> GF	14
<i>Mushrooms, marsala wine sauce, haricot verts, herb roasted redskins</i>	
<b>Louisiana Cajun Linguine</b>	13
<i>Chicken, andouille sausage, mushrooms, cajun cream sauce, scallion</i>	
<b>Lobster Macaroni N' Cheese</b>	16
<i>Gruyere, fontina, white cheddar, parmesan, panko crumbs</i>	
<b>Shrimp N' Scallop Fettuccine</b>	17
<i>Shrimp, bay scallops, sun-dried tomatoes, spinach fettuccine, parmesan cream sauce</i>	
<b>Seafood Linguini</b>	20
<i>Shrimp, bay scallops, mussels, garden vegetables, provencale sauce</i>	

## HOUSE CREATIONS

**Daily Fresh Catch** ask your server for details

<b>Great Lakes Perch</b>	17
<i>Buerre blanc, rice pilaf</i>	
<b>Salmon Rockefeller</b> GF	19
<i>Spinach, bacon, pernod, gruyere, glacage, rice pilaf</i>	
<b>Scottish Salmon</b>	17
<i>Ginger glaze, asparagus, baby bok choy, mango sauce</i>	
<b>Maryland Style Crab Cakes</b>	18
<i>Lump crabmeat, classic rouille sauce, rice pilaf</i>	
<b>Fried Shrimp Platter</b> (4)	18
<i>Rice pilaf, cocktail sauce</i>	
<b>Fish N' Chips</b>	14
<i>Hand-cut atlantic cod, house-seasoned fries</i>	

## SIDES N' ADD-ON'S

<b>Maine Tail</b>	MKT
<b>South African Lobster Tail</b>	MKT
<b>King Crab</b> half pound	MKT
<b>Stuffed Shrimp</b> (2)	10
<b>Fried Shrimp</b> (4)	12
<b>Maryland Style Crab Cake</b>	12