



DETROIT
FISH HOUSE
 Steak & Oyster Bar

RAW BAR N' APPETIZERS

Fresh Oysters <i>Half Dozen/Dozen</i>	15/30	Sesame Crusted Ahi Tuna	16
Oysters Rockefeller (3) <i>GF</i>	15	<i>Seared in sesame seeds, seaweed salad, Japanese soy, wasabi</i>	
Smoked Whitefish Pate	12	Calamari	14
<i>Matzo crackers</i>		<i>Flash-fried, artichokes, kalamata olives</i>	
Maryland Crab Cakes	15	<i>cherry peppers, pepperoncini, pepperoncini aioli</i>	
<i>Lump crabmeat, rouille sauce,</i>		Shrimp Cocktail (5) <i>GF</i>	15
Beef Tips	15	Baked Brie	12
<i>Zip sauce, crumbled bleu cheese, baguette</i>		<i>Brown sugar, almonds, dried cherries, toasted pine nuts, red pepper rolls</i>	
Southwest Eggrolls	12	Clam Strips <i>House cocktail sauce</i>	10
<i>Chicken, black bean, corn. southwest fare, sweet chili dipping sauce</i>			
Mussels P.E.I.	14		
<i>Garlic herb white wine butter, baguette</i>			

SALADS N' SOUPS

Garden Salad	10	Detroit Fish House Salad	13
<i>Mixed greens, tomatoes, cucumber, red onion, carrots, croutons, choice of dressing</i>		<i>Rocket greens, strawberries, red onions, candied walnuts, lemon poppy seed dressing</i>	
Cheryl's Slaw <i>GF</i>	6	Classic Caesar Salad	13
		<i>Romaine, anchovies, parmesan, house-made croutons</i>	
Lobster Bisque	8		
<i>Crème fresh, butter-poached lobster</i>		PROTEIN TOPPERS	
Boston Clam Chowder	7	Salmon	10
<i>Fresh clams, potatoes, bacon</i>		Shrimp (4)	12
Soup du Jour <i>Cup/Bowl</i>	4/6	Beef Tips	12
		Chicken	6

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

"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."

CHICKEN N' PASTA

STEAKS N' CHOPS

Grilled Chicken Marsala GF	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 Linguini	28
<i>Shrimp, bay scallops, sun-dried tomatoes, linguini, parmesan cream sauce</i>	
Seafood Linguini	29
<i>Shrimp, bay scallops, mussels, garden vegetables, linguini, provençale sauce</i>	

14 oz. Smoked Pork Chop GF	28
<i>Extra smokey, bourbon berry glaze</i>	
Filet Mignon GF USDA Choice	
6 oz.	29
8 oz.	38
14 oz. New York Steak GF	39
<i>Steaks are served with herb roasted redskins, set atop demi-glaze</i>	
TOPPINGS	
Crab Bearnaise	10
<i>Butter-poached King crab, bearnaise sauce</i>	
N' Awlins Topper	9
<i>Shrimp, cajun cream sauce</i>	
Smothered in Mushrooms or Onions	6
Mushrooms, Onions, Crumbled Bleu Cheese	10

HOUSE CREATIONS

Daily Fresh Catch ask your server for details	
Ahi Tuna	32
<i>Seared in sesame seeds rare, coconut jasmine rice, stir fry vegetables</i>	
Georges Bank Scallops (U10)	34
<i>Butternut squash risotto, grilled asparagus</i>	
Salmon Rockefeller GF	29
<i>Spinach, bacon, pernod, gruyere, glaçage, rice pilaf</i>	
Scottish Salmon	27
<i>Ginger glaze, grilled asparagus, mango sauce</i>	
Asian Glazed Shrimp	24
<i>Stir fry vegetables, sweet chili sauce, coconut jasmine rice</i>	
Crab Stuffed Shrimp	28
<i>Lump crabmeat, rice pilaf</i>	
Fried Shrimp Platter (6)	26
<i>House-seasoned fries, cocktail sauce</i>	

Fish N' Chips	18
<i>Hand-cut atlantic cod, house-seasoned fries</i>	
Papa Bear's Steamer Bowl	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>	
Maryland Style Crab Cakes	29
<i>Lump crabmeat, classic rouille sauce, rice pilaf</i>	
Alaskan King Crab Legs GF	MKT
Maine Lobster Tail GF	MKT
Twin Maine Lobster Tails GF	MKT
South African Lobster Tail GF	MKT
Twin South African Tails GF	MKT
<i>served with rice pilaf and haricot vert</i>	

SIDES N' ADD-ON'S

Lobster Macaroni N' Cheese	15	Georges Bank Scallop	6
Macaroni N' Cheese	10	Maine Tail	MKT
Vegetable du Jour	7	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 (4)	12
		Maryland Style Crab Cake	12