



**DETROIT**  
**FISH HOUSE**  
 Steak & Oyster Bar

**RAW BAR N' APPETIZERS**

<b>Seafood Tower</b>	16	<b>Fried Erie Smelt</b> <i>House tarter sauce</i>	12
<i>Lump crabmeat, Ahi tuna, sweet mango chili sauce, avocado, siracha aioli, stacked high, tortilla chips</i>		<b>Calamari</b>	14
<b>Fresh Oysters</b> <i>Half Dozen/Dozen</i>	15/30	<i>Flash-fried, artichokes, kalamata olives, cherry peppers, pepperoncini, pepperoncini aioli</i>	
<b>Seafood Beignets</b> <i>Fresh lobster, seafood, pesto cream sauce</i>	14	<b>Sesame Crusted Ahi Tuna</b>	16
<b>Oysters Rockefeller</b> (3) <i>GF</i>	15	<i>Seared in sesame seeds, seaweed salad, Japanese soy, wasabi</i>	
<b>Smoked Whitefish Pate</b>	12	<b>Shrimp Cocktail</b> (5) <i>GF</i>	15
<i>Matzo crackers</i>		<b>Mussels P.E.I.</b>	14
<b>Maryland Crab Cakes</b>	15	<i>Garlic herb white wine butter, baguette</i>	
<i>Lump crabmeat, rouille sauce,</i>		<b>Spinach Artichoke Dip</b> <i>Pita points</i>	13
<b>Baked Brie</b>	12	<b>with Lump Crab Meat</b>	16
<i>Brown sugar, almonds, dried cherries, toasted pine nuts, red pepper rolls</i>		<b>Beef Tips</b>	15
<b>*Seafood Pu Pu Platter</b>	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>		<b>Southwest Eggrolls</b>	12
		<i>Chicken, black bean, corn. southwest fare, sweet chili dipping sauce</i>	

**SALADS N' SOUPS**

<b>Garden Salad</b>	12	<b>Detroit Fish House Salad</b>	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>	
<b>Cheryl's Slaw</b> <i>GF</i>	6	<b>Classic Caesar Salad</b>	13
<b>Lobster Bisque</b>	8	<i>Romaine, anchovies, parmesan, house-made croutons</i>	
<i>Crème fresh, butter-poached lobster</i>		<b>PROTEIN TOPPERS</b>	
<b>Boston Clam Chowder</b>	7	<b>Salmon</b>	10
<i>Fresh clams, potatoes, bacon</i>		<b>Shrimp</b> (4)	12
<b>Soup du Jour</b> <i>Cup/Bowl</i>	4/6	<b>Beef Tips</b>	12
		<b>Chicken</b>	6

*"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

<b>Grilled Chicken Marsala</b> GF	25
<i>Mushrooms, marsala wine sauce, haricot verts, herb roasted redskins</i>	
<b>Louisiana Cajun Linguine</b>	25
<i>Chicken, andouille sausage, mushrooms, cajun cream sauce, scallion</i>	
<b>Lobster Macaroni N' Cheese</b>	26
<i>Gruyere, fontina, white cheddar, parmesan, panko crumbs</i>	
<b>Shrimp N' Scallop Linguini</b>	28
<i>Shrimp, bay scallops, sun-dried tomatoes, linguini, parmesan cream sauce</i>	
<b>Seafood Linguini</b>	29
<i>Shrimp, bay scallops, mussels, garden vegetables, linguini, provençale sauce</i>	

<b>14 oz. Smoked Pork Chop</b> GF	28
<i>Bourbon berry glaze</i>	
<b>Filet Mignon</b> GF <b>USDA Choice</b>	
6 oz.	29
8 oz.	38
<b>14 oz. New York Steak</b> GF	39
<i>Steaks are served with herb roasted redskins, set atop demi-glaze</i>	
<b>TOPPINGS</b>	
<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 or Onions</b>	6
<b>Mushrooms, Onions, Crumbled Bleu Cheese</b>	10

## HOUSE CREATIONS

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

<b>Fish N' Chips</b>	18
<i>Hand-cut atlantic cod, house-seasoned fries</i>	
<b>Papa Bear's Steamer Bowl</b>	39
<i>Maine lobster tail, King crab, mussels, shrimp, redskins, corn, haricot vert</i>	
<b>Mama Bear's Steamer Bowl</b>	29
<i>Same as Papa Bear's without Maine Tail</i>	
<b>Maryland Style Crab Cakes</b>	29
<i>Lump crabmeat, classic rouille sauce, rice pilaf</i>	
<b>Alaskan King Crab Legs</b> GF	MKT
<b>Maine Lobster Tail</b> GF	MKT
<b>Twin Maine Lobster Tails</b> GF	MKT
<b>South African Lobster Tail</b> GF	MKT
<b>Twin South African Tails</b> GF	MKT
<i>served with rice pilaf and haricot vert</i>	

## SIDES N' ADD-ON'S

<b>Lobster Macaroni N' Cheese</b>	15	<b>Georges Bank Scallop</b>	6
<b>Macaroni N' Cheese</b>	10	<b>Maine Tail</b>	MKT
<b>Vegetable du Jour</b>	7	<b>South African Lobster Tail</b>	MKT
<b>Herb Roasted Redskins</b>	6	<b>King Crab</b> half pound	MKT
<b>Butternut Squash Risotto</b>	9	<b>Stuffed Shrimp</b> (2)	10
<b>Rice Pilaf</b>	6	<b>Fried Shrimp</b> (4)	12
		<b>Maryland Style Crab Cake</b>	12