

RAW BAR N' APPETIZERS

Seafood Tower	17
<i>Lump crabmeat, Ahi tuna, sweet mango chili sauce, avocado, siracha aioli, stacked high, tortilla chips</i>	
Fresh Oysters Half Dozen/Dozen	15/30
Shrimp Cocktail GF	16
Oysters Rockefeller GF	16
Smoked Whitefish Pate	15
<i>Pickled red onion, sweetie drops</i>	
Maryland Crab Cakes	17
<i>Classic New England style topped with rouille sauce</i>	
Baked Brie	14
<i>Red pepper jam, sweetie drops, pine nuts, red pepper rolls</i>	
Seafood Pu Pu Platter	37
<i>Smoked whitefish pate, fried smelt, crab cakes, seafood beignets, oysters rockefeller</i>	

Seafood Beignets	14
<i>Fresh lobster, seafood, pesto cream sauce</i>	
Fried Erie Smelt House tarter sauce	13
Calamari	15
<i>Flash-fried, artichokes, kalamata olives cherry peppers, pepperoncini, pepperoncini aioli</i>	
Sesame Crusted Ahi Tuna	18
<i>Seared in sesame seeds, seaweed salad, Japanese soy, wasabi</i>	
Mussels P.E.I.	15
<i>Garlic herb white wine butter, baguette</i>	
Spinach Artichoke Dip Pita points	14
with Lump Crab Meat	16
Beef Tips	16
<i>Zip sauce, crumbled bleu cheese, baguette</i>	
Southwest Eggrolls	14
<i>Chicken, black bean, corn. southwest fare, sweet chili dipping sauce</i>	

SALADS N' SOUPS

Detroit Fish House Salad	15
<i>Rocket greens, strawberries, red onions, candied walnuts, goat cheese, lemon poppy seed dressing</i>	
Classic Caesar Salad	15
<i>Romaine, anchovies, parmesan, house-made croutons, house-made caesar</i>	
Spinach Salad	15
<i>Spinach, hard egg, bacon, red onion, bleu cheese, house-made croutons, raspberry vinaigrette</i>	
PROTEIN TOPPERS	
Salmon	10
Shrimp	12
Beef Tips	14
Roasted Airline Chicken Breast	11

Garden Salad	13
<i>Mixed greens, carrots, cucumber, cherry tomatoes, red onion, house-made croutons Choice of dressing</i>	
CHEESE OPTIONS	
<i>Crumbled Bleu, Goat, Parmesan, DFH mixed blend of Cheddar, Swiss & Parmesan</i>	
	3
Cheryl's Slaw GF	6
SOUPS	
Lobster Bisque	9
<i>Crème fresh, butter-poached lobster</i>	
Boston Clam Chowder	8
<i>Fresh clams, potatoes, bacon</i>	
Soup du Jour Cup/Bowl	4/6

SANDWICHES

Daily Taco's ask your server for details	
Seafood Roll	12
<i>One lobster and shrimp roll, dill, aioli, brioche roll and house-seasoned fries</i>	
with Extra Seafood Roll	17
Scottish Salmon Burger	10
<i>Salmon patty, red pepper jam, bacon brioche roll and house-seasoned fries</i>	
Classic Fish Sandwich	10
<i>Fried hand-cut cod, shredded lettuce, tartar sauce, house-seasoned fries</i>	
French Dip	16
<i>Sliced beef, caramelized onions, DFH mixed cheese, hoagie, zip dipping sauce, house-seasoned fries</i>	
Chef's Double Burger	15
<i>Caramelized onions, arugula, tomato, pickles, DFH sauce, house-seasoned fries</i>	
Sub Waffle Cut Sweet Potato Fries	3

HOUSE CREATIONS

Daily Fresh Catch ask your server for details	
Salmon Rockefeller GF	22
<i>Spinach, bacon, pernod, gruyere, glaçage, rice pilaf</i>	
Scottish Salmon	19
<i>Ginger glaze, grilled asparagus, coconut jasmine rice, mango sauce</i>	
Maryland Style Crab Cakes	20
<i>Classic New England style topped with rouille sauce, rice pilaf</i>	
Fried Shrimp Platter (4)	18
<i>Rice pilaf, cocktail sauce</i>	
Fish N' Chips	16
<i>Hand-cut atlantic cod, house-seasoned fries</i>	

PASTA N' CHICKEN

Lobster Macaroni N' Cheese	18
<i>House made fontina cheese sauce, panko crumbs</i>	
Shrimp N' Scallop Linguini	20
<i>Shrimp, bay scallops, sun-dried tomatoes, linguini, parmesan cream sauce</i>	
Seafood Linguini	20
<i>Shrimp, bay scallops, mussels, garden vegetables, linguini, provençale sauce</i>	
Louisiana Cajun Linguine	16
<i>Chicken, andouille sausage, mushrooms, cajun cream sauce, scallion</i>	
Roasted Airline Chicken	16
<i>Artichokes, kalamata olives, cherry peppers, pepperoncini, tomatoes, rice pilaf</i>	

STEAKS N' CHOPS

14 oz. Smoked Pork Chop GF	29
<i>Bourbon berry glaze</i>	
Filet Mignon GF USDA Choice	
6 oz.	34
8 oz.	44
14 oz. New York Steak GF	42
20 oz. Cowboy Steak GF	50
<i>Steaks are served with herb roasted redskins, set atop demi-glaze</i>	

TOPPINGS

Crab Bearnaise	12
<i>Butter-poached Lump crab, bearnaise sauce</i>	
N'Awlins Topper Shrimp, cajun cream sauce	10
Smothered in Mushrooms or Onions	6
Mushrooms & Onions	8
Loaded with Mushrooms, Onions and Crumbled Bleu Cheese	10

SIDES & ADD-ON'S

Lobster Macaroni N' Cheese	16	Georges Bank Scallop	8
Macaroni N' Cheese	12	Maine Tail	MKT
Vegetable du Jour	7	South African Lobster Tail	MKT
Herb Roasted Redskins	7	King Crab half pound	MKT
Butternut Squash Risotto	9	Stuffed Shrimp	12
Rice Pilaf	7	Fried Shrimp	12
Sauteed Spinach	9	Maryland Style Crab Cake	14