

## RAW BAR N' APPETIZERS

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

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

## SALADS N' SOUPS

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

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

## SANDWICHES

<b>Daily Taco's</b> ask your server for details	
<b>Seafood Roll</b>	12
<i>One lobster and shrimp roll, dill, aioli, brioche roll and house-seasoned fries</i>	
<b>with Extra Seafood Roll</b>	17
<b>Scottish Salmon Burger</b>	10
<i>Salmon patty, red pepper jam, bacon 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>French Dip</b>	16
<i>Sliced beef, caramelized onions, DFH mixed cheese, hoagie, zip dipping sauce, 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

## HOUSE CREATIONS

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

## PASTA N' CHICKEN

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

## STEAKS N' CHOPS

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

## TOPPINGS

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

## SIDES & ADD-ON'S

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