

Lunch Menu
11:30 am-4:00 pm



**DETROIT
FISH HOUSE**

RAW BAR N' APPETIZERS

Shellfish Tower	115	Seafood Beignets	14
<i>Lobster Tail, King Crab, Snow Crab, Oysters, Mussels, Shrimp</i>		<i>Fresh lobster, seafood, pesto aioli sauce</i>	
Poke Rice Bowl	18	Calamari	16
<i>Lump crabmeat, ahi tuna, coconut jasmine rice, sweet mango chili sauce, avocado, sracha aioli, tortilla chips</i>		<i>Flash-fried, artichokes, kalamata olives, tomatoes, pepperoncini, pepperoncini aioli</i>	
Fresh Oysters Half Dozen/Dozen	15/30	*Sesame Crusted Ahi Tuna	18
Oysters Rockefeller GF	16	<i>Seared in sesame seeds, rare, seaweed salad, japanese soy, wasabi, pickled ginger</i>	
Maryland Crab Cakes	17	Baby Bear Bowl Mussels P.E.I.	15
<i>Classic New England style, rouille sauce</i>		<i>Garlic herb white wine butter, baguette</i>	
Colossal Shrimp Cocktail GF	16	Spinach Artichoke Dip Pita points	14
Baked Brie	15	with Lump Crab Meat	20
<i>Red pepper jam, sweetie drops, pine nuts, red pepper rolls</i>		Southwest Eggrolls	14
Jamaican Jerk Fish Bites	16	<i>Chicken, black bean, corn, piquillo sauce</i>	
<i>Jerk seasoning, pineapple chili sauce</i>		DFH Combination Platter	37
Tenderloin Tips	16	<i>Smoked whitefish pate, fried smelt, crab cakes, seafood beignets, oysters rockefeller</i>	
<i>Tenderloin of beef tips, zip sauce, crumbled bleu cheese, baguette</i>		Smoked Whitefish Pate	15
Fried Erie Smelt House tarter sauce	13	<i>Pickled red onion, sweetie drops</i>	
		Margarita Flatbread	14
		<i>Basil, tomatoes, pesto, fresh mozzarella cheese</i>	

SALADS N' SOUPS

Detroit Fish House Salad	16	Chopped Wedge Salad	15
<i>Mixed greens, strawberries, red onions, candied walnuts, goat cheese, lemon poppy seed dressing</i>		<i>Iceberg, crumbled bleu cheese, bacon, bleu cheese dressing</i>	
Classic Caesar Salad	16	Garden Salad	14
<i>Romaine, white anchovies, parmesan, house-made croutons, caesar dressing</i>		<i>Mixed greens, carrots, cucumber, cherry tomatoes, red onion, house-made croutons, choice of dressing</i>	
Spinach Salad	16	Cheryl's Slaw GF	6
<i>Spinach, hard egg, bacon, red onion, bleu cheese, house-made croutons, raspberry vinaigrette</i>			
PROTEIN TOPPERS		SOUPS	
Salmon	10	Lobster Bisque	10
Shrimp (sautéed, fried, cajun)	12	<i>Crème fresh, butter-poached lobster</i>	
Tenderloin Tips	14	Boston Clam Chowder	8
Chicken Breast	8	<i>Fresh clams, potatoes, bacon</i>	
*Ahi Tuna sesame seared rare	14	Soup du Jour Cup/Bowl	5/6

I check with a 22% gratuity added to groups of 5 or more.
Ask your server about menu items that are cooked to order or served raw.

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SANDWICHES

Daily Taco's	
<i>ask your server for details</i>	
Chicken Brie Sandwich	16
<i>Grilled chicken breast, brie cheese, arugula, sliced apple, red pepper jam, sour dough</i>	
Scottish Salmon Burger	12
<i>Salmon patty, red pepper jam, bacon, brioche roll, house-seasoned fries</i>	
Classic Fish Sandwich	12
<i>Fried hand-cut cod, shredded lettuce, tartar sauce, house-seasoned fries</i>	
French Dip	18
<i>Sliced beef, caramelized onion, mixed cheese, hoagie roll, zip sauce, house-seasoned fries</i>	
Lobster Roll	19
<i>Lobster Claw, Knuckle, Tail, lemon dill aioli, brioche roll, house-seasoned fries</i>	
Chef's Double Burger	15
<i>Caramelized onions, arugula, pickles, DFH sauce, house-seasoned fries</i>	
Sub Waffle Cut Sweet Potato Fries	3

PASTA N' CHICKEN

Lobster Macaroni N' Cheese	25
<i>House made fontina cheese sauce, cavatappi pasta, panko</i>	
Lobster Ravioli	31
<i>Primavera vegetables, lobster palomino sauce</i>	
Shrimp Pesto	22
<i>Fresh mozzarella, sun-dried tomatoes, spinach fettuccini, garlic pesto sauce</i>	
Seafood Provençale	25
<i>Shrimp, bay scallops, mussels, garden vegetables, linguini</i>	
Chicken Alfredo	19
<i>Mushrooms, green onions, cheese tortellini, creamy alfredo sauce</i>	

HOUSE CREATIONS

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

STEAKS N' CHOPS

Australian Lamb Chops	4 bones	63
<i>Creamy risotto, haricot vert, provençal sauce</i>		
Baby Back Ribs	½ or full	29/33
<i>House smoked, roasted fingerlings, southern greens, corn bread</i>		
Filet Mignon	<i>GF USDA Choice</i>	
	6 oz.	34
	8 oz.	44
14 oz. New York Steak	<i>GF</i>	46
20 oz. Bone-In Ribeye Steak	<i>GF</i>	52
<i>Steaks are set atop demi-glace, roasted fingerling potatoes, haricot vert</i>		

TOPPINGS

Bearnaise Sauce	6	
Crab Bearnaise	12	
<i>Butter-poached lump crab, bearnaise sauce</i>		
N'Awlins	<i>Shrimp, cajun cream sauce</i>	12
Onion, Bacon Jam	8	
Mushrooms or Onions	6	

SIDES & ADD-ON'S

Butternut Squash Risotto	9	Georges Bank Scallop	8	
Rice Pilaf	7	King Crab	half pound	MKT
Roasted Fingerlings	7	Maine Tail	MKT	
Vegetable du Jour	7	South African Lobster Tail	MKT	
Sautéed Spinach	9	Stuffed Shrimp	12	
Macaroni N' Cheese	12	Shrimp	<i>(sautéed, fried, cajun)</i>	12
Lobster Macaroni N' Cheese	17	Maryland Style Crab Cake	14	