



Dinner Menu

# DETROIT FISH HOUSE

## RAW BAR N' APPETIZERS

<b>Ultimate Shellfish Tower</b>	118
<i>Lobster Tail, King Crab, Snow Crab, Oysters, Mussels, Shrimp</i>	
<b>Poke Rice Bowl</b>	19
<i>Lump crabmeat, ahi tuna, coconut jasmine rice, sweet mango chili sauce, avocado, siracha aioli, tortilla chips</i>	
<b>Fresh Oysters</b> Half Dozen/Dozen	15/30
<b>Oysters Rockefeller</b> GF	16
<b>Maryland Crab Cakes</b>	18
<i>Classic New England style, rouille sauce</i>	
<b>Colossal Shrimp Cocktail</b> GF	16
<b>Baked Brie</b>	16
<i>Red pepper jam, sweetie drops, pine nuts, red pepper rolls</i>	
<b>Jamaican Jerk Fish Bites</b>	16
<i>Jerk seasoning, pineapple chili sauce</i>	
<b>Tenderloin Tips</b>	16
<i>Tenderloin of beef tips, zip sauce, crumbled bleu cheese, baguette</i>	
<b>Fried Erie Smelt</b> House tarter sauce	14

<b>Seafood Beignets</b>	15
<i>Fresh lobster, seafood, pesto aioli sauce</i>	
<b>Calamari</b>	18
<i>Flash-fried, artichokes, kalamata olives, tomatoes, pepperoncini, pepperoncini aioli</i>	
<b>*Sesame Crusted Ahi Tuna</b>	19
<i>Seared in sesame seeds, rare, seaweed salad, japanese soy, wasabi, pickled ginger</i>	
<b>Baby Bear Bowl Mussels P.E.I.</b>	16
<i>Garlic herb white wine butter, baguette</i>	
<b>Spinach Artichoke Dip</b> Pita points	15
<b>with Lump Crab Meat</b>	22
<b>Southwest Eggrolls</b>	15
<i>Chicken, black bean, corn, piquillo sauce</i>	
<b>DFH Combination Platter</b>	39
<i>Smoked whitefish pate, fried smelt, crab cakes, seafood beignets, oysters rockefeller</i>	
<b>Smoked Whitefish Pate</b>	16
<i>Pickled red onion, sweetie drops</i>	
<b>Margarita Flatbread</b>	15
<i>Basil, tomatoes, pesto, fresh mozzarella cheese</i>	

## SALADS N' SOUPS

<b>Detroit Fish House Salad</b>	16
<i>Mixed greens, strawberries, red onions, candied walnuts, goat cheese, lemon poppy seed dressing</i>	
<b>Classic Caesar Salad</b>	16
<i>Romaine, white anchovies, parmesan, house-made croutons, Caesar dressing</i>	
<b>Spinach Salad</b>	16
<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> (fried, sauteed, cajun)	14
<b>Beef Tips</b>	14
<b>Chicken Breast</b>	8
<b>*Ahi Tuna</b> sesame seared rare	15

<b>Chopped Wedge Salad</b>	16
<i>Iceberg, crumbled bleu cheese, bacon, red onion, roma tomatoes, bleu cheese dressing</i>	
<b>Garden Salad</b>	15
<i>Mixed greens, carrots, cucumber, cherry tomatoes, red onion, house-made croutons, choice of dressing</i>	
<b>Cheryl's Slaw</b> GF	6
<b>SOUPS</b>	
<b>Lobster Bisque</b>	10
<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	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.

## PASTA, CHICKEN, CHEF'S CREATIONS

## STEAKS, CHOPS, CHEF'S CREATIONS

<b>Truffle Lobster Macaroni N' Cheese</b>	34
<i>House made fontina cheese sauce, truffle shavings, cavatappi pasta, panko</i>	
<b>Lobster Ravioli</b>	36
<i>Primavera vegetables, lobster palomino sauce</i>	
<b>Shrimp Pesto</b>	29
<i>Fresh mozzarella, sun-dried tomatoes, spinach fettuccini, garlic pesto sauce</i>	
<b>Seafood Provençale</b>	31
<i>Shrimp, bay scallops, mussels, garden vegetables, linguini</i>	
<b>Chicken Alfredo</b>	28
<i>Mushrooms, green onions, cheese tortellini, creamy alfredo sauce</i>	
<b>Roasted Airline Chicken</b>	28
<i>Artichokes, kalamata olives, tomatoes pepperoncini, rice pilaf</i>	

<b>Chilean Sea Bass</b>	40
<i>Pistachio encrusted, snap peas, basmati rice, pineapple chili sauce, basil aioli</i>	
<b>Paul's Swordfish N'Awlins</b>	45
<i>Lightly cajun grilled, cajun cream sauce with shrimp, basmati rice, southern greens</i>	
<b>Fish N' Chips</b>	20
<i>Hand-cut atlantic cod, house-seasoned fries</i>	
<b>Papa Bear's Steamer Bowl</b>	49
<i>Maine Lobster Tail, King Crab, Mussels, Shrimp, potatoes, corn, haricot vert</i>	
<b>Mama Bear's Steamer Bowl</b>	33
<i>Same as Papa Bear's without Maine Tail</i>	
<b>Maryland Style Crab Cakes</b>	31
<i>Classic New England style topped with rouille sauce, rice pilaf, haricot vert</i>	
<b>**Alaskan King Crab Legs GF</b>	MKT
<b>**Maine Lobster Tail GF</b>	MKT
<b>**Twin Maine Lobster Tails GF</b>	MKT
<b>**South African Lobster Tail GF</b>	MKT
<b>**Twin South African Tails GF</b>	MKT
<i>**served with rice pilaf, haricot vert</i>	

<b>Baby Back Ribs ½ or full</b>	29/36
<i>House smoked, roasted fingerlings, southern greens, corn bread</i>	
<b>Filet Mignon GF USDA Choice</b>	
6 oz. 36	8 oz. 46
<b>14 oz. New York Steak GF</b>	47
<b>20 oz. Bone-In Ribeye Steak GF</b>	52
<i>Steaks are set atop demi-glace, mashed yukon potatoes, haricot vert</i>	
<b>TOPPINGS</b>	
<b>Bearnaise Sauce</b>	6
<b>Crab Bearnaise</b>	12
<i>Butter-poached lump crab, bearnaise sauce</i>	
<b>N'Awlins Shrimp, cajun cream sauce</b>	12
<b>Onion, Bacon Jam</b>	8
<b>Mushrooms or Onions</b>	6

<b>Daily Fresh Catch</b> ask your server for details.	
<b>Georges Bank Scallops</b>	41
<i>Butternut squash risotto, sauteed spinach</i>	
<b>*Ahi Tuna</b>	35
<i>Seared in sesame seeds rare, stir fry vegetables, coconut jasmine rice, wasabi, japanese soy, pickled ginger</i>	
<b>Salmon Rockefeller GF</b>	35
<i>Spinach, bacon, pernod, gruyere, glaçage, rice pilaf, haricot vert</i>	
<b>Scottish Salmon</b>	30
<i>Ginger glaze, grilled asparagus, coconut jasmine rice, mango chili sauce</i>	
<b>Asian Glazed Shrimp</b>	28
<i>Stir fry vegetables, coconut jasmine rice, sweet chili sauce</i>	
<b>Crab Stuffed Shrimp</b>	31
<i>Lump crabmeat, rice pilaf, haricot vert</i>	
<b>Shrimp Platter (fried, sauteed, cajun)</b>	26
<i>House-seasoned fries</i>	

## SIDES N' ADD-ON'S

<b>Lobster Macaroni N' Cheese</b>	24
<b>Macaroni N' Cheese</b>	12
<b>Vegetable du Jour</b>	7
<b>Yukon Mashed or Fingerling potatoes</b>	7
<b>Butternut Squash Risotto</b>	9
<b>Rice Pilaf</b>	7
<b>Sauteed Spinach or Southern Greens</b>	9

<b>Georges Bank Scallop</b>	9
<b>Maine Tail</b>	MKT
<b>South African Lobster Tail</b>	MKT
<b>King Crab half pound</b>	MKT
<b>Stuffed Shrimp</b>	15
<b>Shrimp (fried, sauteed, cajun)</b>	14
<b>Maryland Style Crab Cake</b>	15