



DETROIT FISH HOUSE

Steak & Oyster Bar

Dinner Menu

RAW BAR N' APPETIZERS

Ultimate Shellfish Tower 118 <i>Lobster Tails, King Crab, Snow Crab, Oysters, Mussels, Shrimp</i>	Seafood Beignets 15 <i>Fresh lobster, seafood, pesto aioli sauce</i>
Poke Rice Bowl 19 <i>Lump crabmeat, ahi tuna, coconut jasmine rice, sweet mango chili sauce, avocado, siracha aioli, tortilla chips</i>	Calamari 18 <i>Flash-fried, artichokes, kalamata olives, tomatoes, pepperoncini, pepperoncini aioli</i>
Fresh Oysters Half Dozen/Dozen 15/30	*Sesame Crusted Ahi Tuna 19 <i>Seared in sesame seeds, rare, seaweed salad, japanese soy, wasabi, pickled ginger.</i>
Oysters Rockefeller GF 16	Baby Bear Bowl Mussels P.E.I. 16 <i>Garlic herb white wine butter, baguette</i>
Jumbo Shrimp Cocktail GF 16	Spinach Artichoke Dip Pita points 15
Maryland Crab Cakes 18 <i>Classic New England style, rouille</i>	with Lump Crab Meat 22
Stoney Creek Mushroom Cakes 18 <i>Vegetarian lions' mane mushroom cakes, rouille</i>	Southwest Eggrolls 15 <i>Chicken, black bean, corn, piquillo sauce</i>
Fried Erie Smelt House tartar sauce 14	DFH Combination Platter 39 <i>Smoked whitefish pate, fried smelt, crab cakes, seafood beignets, oysters rockefeller</i>
Baked Brie 16 <i>Red pepper jam, sweetie drops, pine nuts, red pepper rolls</i>	Margarita Flatbread 15 <i>Basil, tomatoes, pesto, fresh mozzarella cheese</i>
Jamaican Jerk Fish Bites GF 16 <i>Jerk seasoning, pineapple chili sauce</i>	Wild Mushroom Flatbread 15 <i>Goat cheese spread, fontina, assorted wild mushrooms, tomatoes, bacon jam, balsamic vinaigrette</i>
Tenderloin Tips 16 <i>Tenderloin of beef tips, zip sauce, crumbled blue cheese, baguette</i>	
Smoked Whitefish Pate 16 <i>Pickled red onion, sweetie drops</i>	

SALADS N' SOUPS

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

Indicates Guest Favorites, GF Gluten Free items on our menu.

"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."



DETROIT FISH HOUSE

Steak & Oyster Bar

Dinner Menu

CHEF'S CREATIONS

Daily Fresh Catch ask your server for details.

Georges Bank Scallops GF	45
<i>Butternut squash risotto, sauteed spinach</i>	
*Ahi Tuna	35
<i>Seared in sesame seeds rare, stir fry vegetables, coconut jasmine rice, wasabi, japanese soy, pickled ginger.</i>	
Paul's Swordfish N'Awlins	45
<i>Lightly cajun grilled, cajun cream sauce with shrimp, basmati rice, southern style green beans</i>	
Salmon Rockefeller GF	35
<i>Spinach, bacon, pernod, gruyere, glaçage, rice pilaf, haricot vert</i>	
Scottish Salmon	30
<i>Ginger glaze, grilled asparagus, coconut jasmine rice, mango chili sauce</i>	
Asian Glazed Shrimp GF	28
<i>Stir fry vegetables, coconut jasmine rice, sweet chili sauce</i>	
Crab Stuffed Shrimp	31
<i>Lump crabmeat, rice pilaf, haricot vert</i>	
Shrimp Platter (fried, sauteed, cajun)	26
<i>House-seasoned fries</i>	

Chilean Sea Bass	40
<i>Pistachio encrusted, snap peas, basmati rice, pineapple chili sauce, basil aioli</i>	
Papa Bear's Steamer Bowl	49
<i>Maine Lobster Tail, King Crab, Mussels, Shrimp, potatoes, corn, haricot vert</i>	
Mama Bear's Steamer Bowl	33
<i>Same as Papa Bear's without Maine Tail</i>	
Maryland Style Crab Cakes	31
<i>Classic New England style topped with rouille sauce, rice pilaf, haricot vert</i>	
Stoney Creek Mushroom Cakes	31
<i>Vegetarian lions mane mushroom cakes, rouille sauce, rice pilaf, haricot vert</i>	
Fish N' Chips	20
<i>Hand-cut atlantic cod, house-seasoned fries</i>	
Grilled Maine Lobster Tail	37
<i>Lemon garlic compound butter, haricot vert, herb roasted fingerling potatoes, cornbread</i>	
**Snow Crab Legs GF	MKT
**Alaskan King Crab Legs GF	MKT
**South African Lobster Tail GF	MKT
**Twin South African Tails GF	MKT
<i>**served with rice pilaf, haricot vert</i>	

PASTA N' CHICKEN

Seafood Provençale	31
<i>Shrimp, bay scallops, mussels, garden vegetables, linguini</i>	
Truffle Lobster Macaroni N' Cheese	34
<i>House made fontina cheese sauce, truffle, cavatappi pasta, panko topping</i>	
Lobster Ravioli	36
<i>Primavera vegetables, lobster palomino sauce</i>	
Shrimp Pesto	29
<i>Fresh mozzarella, sun-dried tomatoes, spinach fettuccini, garlic pesto sauce</i>	
Sherry Mushroom Grilled Chicken GF	28
<i>Creamy sherry mushroom sauce, smashed truffle fingers, haricot vert</i>	
Chicken Alfredo	28
<i>Mushrooms, green onions, cheese tortellini, creamy alfredo sauce</i>	

A gluten free pasta substitute is available

SIDES N' ADD-ON'S

Lobster Macaroni N' Cheese	24
Macaroni N' Cheese	12
Truffle Fries	9
Vegetable du Jour	7
Yukon Mashed or Roasted Fingerling	7
Butternut Squash Risotto	9
Rice Pilaf	7
Sauteed Spinach	9
Maryland Style Crab Cake	15
Stoney Creek Mushroom Cake	15

STEAKS N' CHOPS

Baby Back Ribs ½ or full	29/36
<i>Southern style green beans, fingerling potatoes, vanilla honey butter topped cornbread</i>	
Filet Mignon USDA Choice GF	
6 oz. 36	8 oz. 46
14 oz. New York Steak GF	47
20 oz. Bone-In Ribeye Steak GF	52
32 oz. USDA Prime Dry Aged Tomahawk Steak GF	125
<i>Professionally dry aged through Fairway Packing co. baked potato, haricot vert, wagyu bone marrow butter</i>	

STEAK & FISH TOPPINGS

Bearnaise Sauce	6
Crab Bearnaise	12
<i>Butter-poached lump crab, bearnaise sauce</i>	
N'Awlins Shrimp, cajun cream sauce	12
Onion Bacon Jam	8
Mushrooms or Onions	6
Wagyu Bone Marrow Butter	3
Lemon Garlic Compound Butter	3
Georges Bank Scallop	9
Maine Tail or South African Lobster Tail	MKT
Snow Crab (half pound)	MKT
King Crab (half pound)	MKT
Stuffed Shrimp	15
Shrimp (fried, sauteed, cajun)	14