

Lunch Menu
11:30am-4:00 pm



**DETROIT
FISH HOUSE**

Steak & Oyster Bar

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>
Baked Brie 16 <i>Red pepper jam, sweetie drops, pine nuts, red pepper rolls</i>	DFH Combination Platter 39 <i>Smoked whitefish pate, fried smelt, crab cakes, seafood beignets, oysters rockefeller</i>
Jamaican Jerk Fish Bites GF 16 <i>Jerk seasoning, pineapple chili sauce</i>	Margarita Flatbread 15 <i>Basil, tomatoes, pesto, fresh mozzarella cheese</i>
Tenderloin Tips 16 <i>Tenderloin of beef tips, zip sauce, crumbled blue cheese, baguette</i>	Wild Mushroom Flatbread 15 <i>Goat cheese spread, fontina, assorted wild mushrooms, tomatoes, bacon jam, balsamic vinaigrette</i>
Fried Erie Smelt House tartar sauce 14	
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 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 51195 Schoenherr Road, Shelby Township MI 48315 586.739.5400 www.DetroitFishHouse.com

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	13
<i>Salmon patty, red pepper jam, bacon, brioche roll, house-seasoned fries</i>	
 Classic Fish Sandwich	13
<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	16
<i>Caramelized onions, arugula, pickles, American cheese, DFH sauce, house-seasoned fries</i>	
Sub Waffle Cut Sweet Potato Fries or Truffle Fries	3




CHEF'S CREATIONS

Daily Fresh Catch	<i>ask your server for details</i>
 Scottish Salmon	20
<i>Ginger glaze, grilled asparagus, coconut jasmine rice, mango sauce</i>	
Salmon Rockefeller GF	25
<i>Spinach, bacon, pernod, gruyere, glaçage, rice pilaf, haricot vert</i>	
Grilled Maine Lobster Tail	37
<i>Lemon garlic compound butter, haricot vert, truffle fingerling potatoes, cornbread</i>	
 Maryland Style Crab Cakes	23
<i>Classic New England style topped with rouille sauce, rice pilaf, haricot vert</i>	
Stoney Creek Mushroom Cakes	23
<i>Vegetarian lions mane mushroom cakes, rouille sauce, rice pilaf, haricot vert</i>	
Shrimp Platter (sautéed, fried, cajun)	19
<i>house-seasoned fries</i>	
 Fish N' Chips	18
<i>Hand-cut atlantic cod, house-seasoned fries</i>	

PASTA N' CHICKEN

 Seafood Provençale	24
<i>Shrimp, bay scallops, mussels, garden vegetables, linguini</i>	
Truffle Lobster Macaroni N' Cheese	27
<i>House made fontina cheese sauce, truffle, cavatappi pasta, panko topping</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>	
 Sherry Mushroom Grilled Chicken GF	19
<i>Creamy sherry mushroom sauce, smashed truffle fingers, haricot vert</i>	
Chicken Alfredo	19
<i>Mushrooms, green onions, cheese tortellini, creamy alfredo sauce</i>	
<i>A gluten free pasta substitute is available</i>	

STEAKS N' RIBS

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>	
<u>STEAK or FISH TOPPINGS</u>	
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

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
Sautéed Spinach	9

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, sautéed, cajun)	14
Maryland Style Crab Cake	15
Stoney Creek Mushroom Cake	15