



# DETROIT FISH HOUSE

Steak & Oyster Bar

## Dinner Menu

### RAW BAR N' APPETIZERS

<b>Ultimate Shellfish Tower</b> 125 <i>Lobster Tails, King Crab, Snow Crab, Oysters, Mussels, Shrimp</i>	<b>Seafood Beignets</b> 16 <i>Fresh lobster, seafood, pesto aioli sauce</i>
<b>Poke Rice Bowl</b> 20 <i>Lump crabmeat, ahi tuna, coconut jasmine rice, sweet mango chili sauce, avocado, siracha aioli, tortilla chips</i>	<b>Calamari</b> 19 <i>Flash-fried, artichokes, kalamata olives, tomatoes, pepperoncini, pepperoncini aioli</i>
<b>Fresh Oysters</b> Half Dozen/Dozen 18/36	<b>*Sesame Crusted Ahi Tuna</b> 21 <i>Seared in sesame seeds, rare, seaweed salad, japanese soy, wasabi, pickled ginger.</i>
<b>Oysters Rockefeller</b> GF 17	<b>Baby Bear Bowl Mussels P.E.I.</b> 18 <i>Garlic herb white wine butter, baguette</i>
<b>Jumbo Shrimp Cocktail</b> GF 17	<b>Spinach Artichoke Dip</b> Pita points 16
<b>Maryland Crab Cakes</b> 20 <i>Classic New England style, rouille</i>	<b>with Lump Crab Meat</b> 23
<b>Stoney Creek Mushroom Cakes</b> 19 <i>Vegetarian lions' mane mushroom cakes, rouille</i>	<b>Southwest Eggrolls</b> 16 <i>Chicken, black bean, corn, piquillo sauce</i>
<b>Fried Erie Smelt</b> House tartar sauce 15	<b>DFH Combination Platter</b> 40 <i>Smoked whitefish pate, fried smelt, crab cakes, seafood beignets, oysters rockefeller</i>
<b>Baked Brie</b> 17 <i>Red pepper jam, sweetie drops, pine nuts, red pepper rolls</i>	<b>Margarita Flatbread</b> 16 <i>Basil, tomatoes, pesto, fresh mozzarella cheese</i>
<b>Jamaican Jerk Fish Bites</b> GF 17 <i>Jerk seasoning, pineapple chili sauce</i>	<b>Wild Mushroom Flatbread</b> 16 <i>Goat cheese spread, fontina, assorted wild mushrooms, tomatoes, bacon jam, balsamic vinaigrette</i>
<b>Tenderloin Tips</b> 17 <i>Tenderloin of beef tips, zip sauce, crumbled blue cheese, baguette</i>	
<b>Smoked Whitefish Pate</b> 16 <i>Pickled red onion, sweetie drops</i>	

### SALADS N' SOUPS

<b>Detroit Fish House Salad</b> GF 16 <i>Mixed greens, strawberries, red onions, candied walnuts, goat cheese, lemon poppy seed dressing</i>	<b>Chopped Wedge Salad</b> GF 16 <i>Iceberg, crumbled Danish bleu cheese, bacon, red onion, roma tomatoes, bleu cheese dressing</i>
<b>Classic Caesar Salad</b> 16 <i>Romaine, white anchovies, parmesan, house-made croutons, Caesar dressing</i>	<b>Garden Salad</b> 15 <i>Mixed greens, carrots, cucumber, cherry tomatoes, red onion, house-made croutons, choice of dressing</i>
<b>Spinach Salad</b> 16 <i>Spinach, hard egg, bacon, red onion, bleu cheese, house-made croutons, raspberry vinaigrette</i>	<b>Cheryl's Slaw</b> GF 7 <i>Mayonnaise, horseradish</i>
<b>PROTEIN TOPPERS</b>	<b>SOUPS</b>
<b>Salmon</b> 10	<b>Lobster Bisque</b> 11 <i>Crème fraiche, butter-poached lobster</i>
<b>Shrimp</b> (fried, sauteed, cajun) 15	<b>Boston Clam Chowder</b> 9 <i>Fresh clams, potatoes, bacon</i>
<b>Beef Tips</b> 15	<b>Soup du Jour</b> Cup/Bowl 6/7
<b>Chicken Breast</b> 9	
<b>*Ahi Tuna</b> sesame seared rare 16	

Indicates Guest Favorites, GF Gluten Free items on our menu. Groups of 6 or more we automatic add gratuity of 22% on the bill. "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."



**CHEF'S CREATIONS**

**Daily Fresh Catch** ask your server for details.

<b>Georges Bank Scallops</b> GF	45
<i>Butternut squash risotto, sauteed spinach</i>	
<b>*Ahi Tuna</b>	36
<i>Seared in sesame seeds rare, stir fry vegetables, coconut jasmine rice, wasabi, japanese soy, pickled ginger.</i>	
<b>Paul's Swordfish N'Awlins</b>	45
<i>Lightly cajun grilled, cajun cream sauce with shrimp, basmati rice, southern style green beans</i>	
<b>Salmon Rockefeller</b> GF	36
<i>Spinach, bacon, pernod, gruyere, glaçage, rice pilaf, haricot vert</i>	
<b>Scottish Salmon</b>	31
<i>Ginger glaze, grilled asparagus, coconut jasmine rice, mango chili sauce</i>	
<b>Asian Glazed Shrimp</b> GF	29
<i>Stir fry vegetables, coconut jasmine rice, sweet chili sauce</i>	
<b>Crab Stuffed Shrimp</b>	32
<i>Lump crabmeat, rice pilaf, haricot vert</i>	
<b>Shrimp Platter</b> (fried, sauteed, cajun)	28
<i>House-seasoned fries</i>	

<b>Chilean Sea Bass</b>	40
<i>Pistachio encrusted, snap peas, basmati rice, pineapple chili sauce, basil aioli</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>	34
<i>Same as Papa Bear's without Maine Tail</i>	
<b>Maryland Style Crab Cakes</b>	32
<i>Classic New England style topped with rouille sauce, rice pilaf, haricot vert</i>	
<b>Stoney Creek Mushroom Cakes</b>	30
<i>Vegetarian lions mane mushroom cakes, rouille sauce, rice pilaf, haricot vert</i>	
<b>Fish N' Chips</b>	22
<i>Hand-cut atlantic cod, house-seasoned fries</i>	
<b>Grilled Maine Lobster Tail</b>	38
<i>Lemon garlic compound butter, haricot vert, herb roasted fingerling potatoes, cornbread</i>	
<b>**Snow Crab Legs</b> GF	MKT
<b>**Alaskan King Crab Legs</b> GF	MKT
<b>**South African Lobster Tail</b> GF	MKT
<b>**Twin South African Tails</b> GF	MKT
<i>**served with rice pilaf, haricot vert</i>	

**PASTA N' CHICKEN**

<b>Seafood Provençale</b>	32
<i>Shrimp, bay scallops, mussels, garden vegetables, linguini</i>	
<b>Truffle Lobster Macaroni N' Cheese</b>	35
<i>House made fontina cheese sauce, truffle, cavatappi pasta, panko topping</i>	
<b>Lobster Ravioli</b>	36
<i>Primavera vegetables, lobster palomino sauce</i>	
<b>Shrimp Pesto</b>	32
<i>Fresh mozzarella, sun-dried tomatoes, spinach fettuccini, garlic pesto sauce</i>	
<b>Sherry Mushroom Grilled Chicken</b> GF	29
<i>Creamy sherry mushroom sauce, smashed truffle fingers, haricot vert</i>	
<b>Chicken Alfredo</b>	29
<i>Mushrooms, green onions, cheese tortellini, creamy alfredo sauce</i>	

A gluten free pasta substitute is available

**SIDES N' ADD-ON'S**

<b>Lobster Macaroni N' Cheese</b>	25
<b>Macaroni N' Cheese</b>	13
<b>Truffle Fries</b>	10
<b>Vegetable du Jour</b>	8
<b>Yukon Mashed or Roasted Fingerling</b>	8
<b>Butternut Squash Risotto</b>	10
<b>Rice Pilaf</b>	8
<b>Sauteed Spinach</b>	10
<b>Maryland Style Crab Cake</b>	16
<b>Stoney Creek Mushroom Cake</b>	15

**STEAKS N' CHOPS**

<b>Baby Back Ribs</b> ½ or full	30/37
<i>Southern style green beans, fingerling potatoes, vanilla honey butter topped cornbread</i>	
<b>Filet Mignon USDA Choice</b> GF	
6 oz. 36	8 oz. 46
<b>14 oz. New York Steak</b> GF	48
<b>20 oz. Bone-In Ribeye Steak</b> GF	53
<b>32 oz. USDA Prime Dry Aged Tomahawk Steak</b> GF	126
<i>Professionally dry aged through Fairway Packing co. baked potato, haricot vert, wagyu bone marrow butter</i>	

**STEAK & FISH TOPPINGS**

<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>Wagyu Bone Marrow Butter</b>	3
<b>Lemon Garlic Compound Butter</b>	3
<b>Georges Bank Scallop</b>	9
<b>Maine Tail or South African Lobster Tail</b>	MKT
<b>Snow Crab (half pound)</b>	MKT
<b>King Crab (half pound)</b>	MKT
<b>Stuffed Shrimp</b>	16
<b>Shrimp (fried, sauteed, cajun)</b>	15