

Lunch Menu  
11:30am-4:00 pm



**DETROIT  
FISH HOUSE**

Steak & Oyster Bar

**RAW BAR N' APPETIZERS**

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

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

Detroit Fish House 51195 Schoenherr Road, Shelby Township MI 48315 586.739.5400 [www.DetroitFishHouse.com](http://www.DetroitFishHouse.com)

SANDWICHES

|   |    |
|---|----|
|  <b>Daily Taco's</b>           |    |
| <i>ask your server for details</i>  |    |
| <b>Chicken Brie Sandwich</b>  | 18 |
| <i>Grilled chicken breast, brie cheese, arugula, sliced apple, red pepper jam, sour dough</i>                 |    |
|  <b>Scottish Salmon Burger</b> | 14 |
| <i>Salmon patty, red pepper jam, bacon, brioche roll, house-seasoned fries</i>                                |    |
|  <b>Classic Fish Sandwich</b>  | 14 |
| <i>Fried hand-cut cod, shredded lettuce, tartar sauce, house-seasoned fries</i>                               |    |
| <b>French Dip</b>   | 19 |
| <i>Sliced beef, caramelized onion, mixed cheese, hoagie roll, zip sauce, house-seasoned fries</i>             |    |
| <b>Lobster Roll</b>   | 20 |
| <i>Lobster Claw, Knuckle, Tail, lemon dill aioli, brioche roll, house-seasoned fries</i>                      |    |
|  <b>Chef's Double Burger</b> | 18 |
| <i>Caramelized onions, arugula, pickles, American cheese, DFH sauce, house-seasoned fries</i>                 |    |
| <b>Sub Waffle Cut Sweet Potato Fries or Truffle Fries</b>   | 4  |



PASTA N' CHICKEN

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|---|----|
|  <b>Seafood Provençale</b>                 | 24 |
| <i>Shrimp, bay scallops, mussels, garden vegetables, linguini</i>   |    |
| <b>Truffle Lobster Macaroni N' Cheese</b>   | 33 |
| <i>House made fontina cheese sauce, truffle, cavatappi pasta, panko topping</i>   |    |
| <b>Lobster Ravioli</b>  | 31 |
| <i>Primavera vegetables, lobster palomino sauce</i>   |    |
| <b>Shrimp Pesto</b>   | 22 |
| <i>Fresh mozzarella, sun-dried tomatoes, spinach fettuccini, garlic pesto sauce</i>   |    |
|  <b>Sherry Mushroom Grilled Chicken</b> GF | 25 |
| <i>Creamy sherry mushroom sauce, smashed truffle fingers, haricot vert</i>  |    |
| <b>Chicken Alfredo</b>  | 20 |
| <i>Mushrooms, green onions, cheese tortellini, creamy alfredo sauce</i>   |    |
| <i>A gluten free pasta substitute is available.</i>   |    |

CHEF'S CREATIONS

|  |                                    |
|--|------------------------------------|
| <b>Daily Fresh Catch</b>   | <i>ask your server for details</i> |
|  <b>Scottish Salmon</b>           | 22                                 |
| <i>Ginger glaze, grilled asparagus, coconut jasmine rice, mango sauce</i>  |                                    |
| <b>Salmon Rockefeller</b> GF   | 26                                 |
| <i>Spinach, bacon, pernod, gruyere, glacage, rice pilaf, haricot vert</i>  |                                    |
| <b>Grilled Maine Lobster Tail</b>  | 38                                 |
| <i>Lemon garlic compound butter, haricot vert, truffle fingerling potatoes, cornbread</i>                            |                                    |
|  <b>Maryland Style Crab Cakes</b> | 25                                 |
| <i>Classic New England style topped with rouille sauce, rice pilaf, haricot vert</i>                                 |                                    |
| <b>Stoney Creek Mushroom Cakes</b>   | 24                                 |
| <i>Vegetarian lions' mane mushroom cakes, rouille sauce, rice pilaf, haricot vert</i>                                |                                    |
| <b>Shrimp Platter</b> (sauteed, fried, cajun)  | 19                                 |
| <i>house-seasoned fries</i>  |                                    |
|  <b>Fish N' Chips</b>           | 18                                 |
| <i>Hand-cut atlantic cod, house-seasoned fries</i>   |                                    |

STEAKS N' RIBS

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|---|----------|
| <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>                           |          |
| <u>STEAK or FISH TOPPINGS</u>   |          |
| <b>Bearnaise Sauce</b>  | 6        |
|  <b>Crab Bearnaise</b>                               | 12       |
| <i>Butter-poached lump crab, bearnaise sauce</i>  |          |
| <b>N'Awlins Shrimp</b> , cajun cream sauce  | 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        |

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>                    | 9  |

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|---|-----|
| <b>Georges Bank Scallop</b>                     | 9   |
| <b>Maine Tail or South African Lobster Tail</b> | MKT |
| <b>Snow Crab</b> half pound                     | MKT |
| <b>King Crab</b> half pound                     | MKT |
| <b>Stuffed Shrimp</b>                           | 15  |
| <b>Shrimp</b> (fried, sauteed, cajun)           | 15  |
| <b>Maryland Style Crab Cake</b>                 | 16  |
| <b>Stoney Creek Mushroom Cake</b>               | 15  |