



**DETROIT  
FISH HOUSE**

Steak & Oyster Bar

**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> 24 <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 22/40	<b>*Sesame Crusted Ahi Tuna</b> 22 <i>Seared rare in sesame seeds, seaweed salad, Japanese soy, wasabi, pickled ginger.</i>
<b>Oysters Rockefeller</b> GF 18	<b>Baby Bear Bowl Mussels P.E.I.</b> 18 <i>Garlic herb white wine butter, baguette</i>
<b>Jumbo Shrimp Cocktail</b> GF 20	<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> 26
<b>Fried Erie Smelt</b> House tartar sauce 15	<b>Southwest Eggrolls</b> 17 <i>Chicken, black bean, corn, piquillo sauce</i>
<b>Baked Brie</b> 17 <i>Quince Glazed, orange supreme, toasted almonds, pickled serranos, red pepper ciabatta</i>	<b>DFH Combination Platter</b> 44 <i>Smoked whitefish pate, fried smelt, crab cakes, seafood beignets, oysters rockefeller</i>
<b>Jamaican Jerk Fish Bites</b> GF 17 <i>Jerk seasoning, pineapple chili sauce</i>	<b>Margarita Flatbread</b> 16 <i>Basil, tomatoes, pesto, fresh mozzarella cheese</i>
<b>Tenderloin Tips</b> 18 <i>Tenderloin of beef tips, zip sauce, crumbled blue cheese, baguette</i>	<b>Wild Mushroom Flatbread</b> 16 <i>Goat cheese spread, fontina, assorted wild mushrooms, tomatoes, bacon jam, balsamic vinaigrette</i>
<b>Smoked Whitefish Pate</b> 16 <i>Pickled red onion, sweetie drops</i>	

**SALADS N' SOUPS**

<b>Detroit Fish House Salad</b> GF 18 <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>Salmon</b> 16	<b>SOUPS</b>
<b>Shrimp</b> (fried, sauteed, cajun) 17	<b>Lobster Bisque</b> 11 <i>Crème fraiche, butter-poached lobster</i>
<b>Beef Tips</b> 15	<b>Boston Clam Chowder</b> 9 <i>Fresh clams, potatoes, bacon</i>
<b>Chicken Breast</b> 9	<b>Soup du Jour</b> Cup/Bowl 7/8
<b>*Ahi Tuna</b> sesame seared rare 16	

Indicates Guest Favorites, GF Gluten Free on our menu. Groups of 5 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."

SANDWICHES

 <b>Faroe Island Salmon Burger</b>	16
<i>Salmon patty, bacon, brioche roll, aioli, 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>	20
<i>Sliced beef, caramelized onion, mixed cheese, hoagie roll, zip sauce, house-seasoned fries</i>	
<b>Lobster Roll</b>	22
<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>	6

CHEF'S CREATIONS

 <b>Faroe Island Salmon</b>	25
<i>Ginger glaze, grilled asparagus, coconut jasmine rice, mango sauce</i>	
<b>Salmon Rockefeller</b> GF	28
<i>Spinach, bacon, pernod, gruyere, glaçage, rice pilaf, haricot vert</i>	
<b>Grilled Maine Lobster Tail</b>	42
<i>Lemon garlic compound butter, haricot vert, herb roasted potatoes, cornbread</i>	
 <b>Maryland Style Crab Cakes</b>	30
<i>Classic New England style topped with rouille sauce, rice pilaf, haricot vert</i>	
<b>Shrimp Platter</b> (sautéed, fried, cajun)	22
<i>house-seasoned fries</i>	
 <b>Fish N' Chips</b>	22
<i>Hand-cut atlantic cod, house-seasoned fries</i>	

PASTA N' CHICKEN



 <b>Seafood Provençale</b>	28
<i>Shrimp, bay scallops, mussels, garden vegetables, linguini</i>	
<b>Truffle Lobster Macaroni N' Cheese</b>	34
<i>House made fontina cheese sauce, truffle, cavatappi pasta, panko topping</i>	
<b>Lobster Ravioli</b>	32
<i>Primavera vegetables, lobster palomino sauce</i>	
<b>Shrimp Scampi Pasta</b>	28
<i>Spinach, dorati tomatoes, shrimp, lemon garlic sauce, angel hair</i>	
 <b>Sherry Mushroom Grilled Chicken</b> GF	28
<i>Creamy sherry mushroom sauce, haricot vert</i>	
<b>Chicken Alfredo</b>	24
<i>Mushrooms, green onions, cheese tortellini, creamy alfredo sauce</i>	

A gluten free pasta substitute is available.

STEAKS N' RIBS

<b>House Smoked Baby Back Ribs</b>	30/37
<i>Green bean almondine, marble potatoes, vanilla honey butter topped cornbread, house-made bourbon BBQ sauce</i>	
<b>Filet Mignon USDA Choice</b> GF	
6 oz.	38
8 oz.	48
<b>14 oz. New York Steak</b> GF	52
<b>20 oz. Bone-In Ribeye Steak</b> GF	58
 <b>10 oz. Domestic Wagyu Flat Iron</b> GF	42
<i>American wagyu bone marrow butter, sliced, served with house zip sauce</i>	

STEAK or FISH TOPPINGS

<b>Bearnaise Sauce</b>	7
 <b>Crab Bearnaise (Oscar+3)</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>	4
<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>	12
<b>Vegetable du Jour</b>	8
<b>Marble or Mashed Potatoes</b>	8
<b>Butternut Squash Risotto</b>	10
<b>Rice Pilaf</b>	8
<b>Sautéed Spinach</b>	10

<b>Georges Bank Scallop</b>	12
<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>	21
<b>Shrimp</b> (fried, sautéed, cajun)	17
<b>Maryland Style Crab Cake</b>	18