


**RAW BAR N' APPETIZERS**

 <b>Ultimate Shellfish Tower</b>	125
<i>Lobster Tails, King Crab, Snow Crab, Oysters, Mussels, Shrimp</i>	
<b>Poke Rice Bowl</b>	24
<i>Lump crabmeat, ahi tuna, coconut jasmine rice, sweet mango chili sauce, avocado, sriracha aioli, tortilla chips</i>	
<b>Fresh Oysters</b> <i>Half Dozen/Dozen</i>	22/40
 <b>Oysters Rockefeller</b> <i>GF</i>	18
<b>Jumbo Shrimp Cocktail</b> <i>GF</i>	20
<b>Maryland Crab Cakes</b>	20
<i>Classic New England style, rouille</i>	
<b>Fried Erie Smelt</b> <i>House tartar sauce</i>	15
 <b>Baked Brie</b>	17
<i>Quince glazed, orange supreme, toasted almonds, pickled serranos, red pepper ciabatta</i>	
<b>Jamaican Jerk Fish Bites</b> <i>GF</i>	17
<i>Jerk seasoning, pineapple chili sauce</i>	
<b>Tenderloin Tips</b>	18
<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>	

<b>Seafood Beignets</b>	16
<i>Fresh lobster, seafood, pesto aioli sauce</i>	
 <b>Calamari</b>	19
<i>Flash-fried, artichokes, kalamata olives, tomatoes, pepperoncini, pepperoncini aioli</i>	
<b>*Sesame Crusted Ahi Tuna</b>	22
<i>Seared rare in sesame seeds, seaweed salad, Japanese soy, wasabi, pickled ginger.</i>	
 <b>Baby Bear Bowl Mussels P.E.I.</b>	18
<i>Garlic herb white wine butter, baguette</i>	
<b>Spinach Artichoke Dip</b> <i>Pita points</i>	16
<b>with Lump Crab Meat</b>	26
 <b>Southwest Eggrolls</b>	17
<i>Chicken, black bean, corn, piquillo sauce</i>	
<b>DFH Combination Platter</b>	44
<i>Smoked whitefish pate, fried smelt, crab cakes, seafood beignets, oysters rockefeller</i>	
<b>Margarita Flatbread</b>	16
<i>Basil, tomatoes, pesto, fresh mozzarella cheese</i>	
 <b>Wild Mushroom Flatbread</b>	16
<i>Goat cheese spread, fontina, assorted wild mushrooms, tomatoes, bacon jam, balsamic vinaigrette</i>	

**SALADS N' SOUPS**


 <b>Detroit Fish House Salad</b> <i>GF</i>	18
<i>Mixed greens, strawberries, red onions, candied walnuts, goat cheese, lemon poppy seed dressing</i>	
<b>Classic Caesar Salad</b>	16
<i>Romaine, white anchovies, parmesan, house-made croutons, Caesar dressing</i>	
<b>Spinach Salad</b>	16
<i>Spinach, hard egg, bacon, red onion, bleu cheese, house-made croutons, raspberry vinaigrette</i>	


<b>Chopped Wedge Salad</b> <i>GF</i>	16
<i>Iceberg, crumbled Danish bleu cheese, bacon, red onion, roma tomatoes, bleu cheese dressing</i>	
<b>Garden Salad</b>	15
<i>Mixed greens, carrots, cucumber, cherry tomatoes, red onion, house-made croutons, choice of dressing</i>	
<b>Cheryl's Slaw</b> <i>GF</i>	7
<i>Mayonnaise, horseradish</i>	

**PROTEIN TOPPERS**

<b>Salmon</b>	16
<b>Shrimp</b> <i>(fried, sauteed, cajun)</i>	17
<b>Beef Tips</b>	15
<b>Chicken Breast</b>	9
<b>*Ahi Tuna</b> <i>sesame seared rare</i>	16

**SOUPS**

 <b>Lobster Bisque</b>	11
<i>Crème fraiche, butter-poached lobster</i>	
<b>Boston Clam Chowder</b>	9
<i>Fresh clams, potatoes, bacon</i>	
<b>Soup du Jour</b> <i>Cup/Bowl</i>	7/8

 Indicates Guest Favorites, *GF* Gluten Free items 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."



CHEF'S CREATIONS

<b>Georges Bank Scallops</b> GF	46
<i>Butternut squash risotto, sauteed spinach</i>	
<b>*Ahi Tuna</b>	38
<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>	46
<i>Lightly cajun grilled, cajun cream sauce with shrimp, basmati rice, green beans almondine</i>	
<b>Salmon Rockefeller</b> GF	38
<i>Spinach, bacon, pernod, gruyere, glaçage, rice pilaf, haricot vert</i>	
<b>Faroe Island Salmon</b>	34
<i>Ginger glaze, grilled asparagus, coconut jasmine rice, mango chili sauce</i>	
<b>Asian Glazed Shrimp</b> GF	32
<i>Stir fry vegetables, coconut jasmine rice, sweet chili sauce</i>	
<b>Crab Stuffed Shrimp</b>	42
<i>Lump crabmeat, rice pilaf, haricot vert</i>	
<b>Shrimp Platter</b> (fried, sauteed, cajun)	32
<i>House-seasoned fries</i>	

<b>Chilean Sea Bass</b>	46
<i>Pistachio encrusted, snap peas, basmati rice, pineapple chili sauce, basil aioli</i>	
<b>Papa Bear's Steamer Bowl</b>	51
<i>Maine lobster tail, king crab, mussels, shrimp, little neck clams, potatoes, corn, haricot vert</i>	
<b>Mama Bear's Steamer Bowl</b>	38
<i>Same as Papa Bear's without Maine Tail</i>	
<b>Maryland Style Crab Cakes</b>	36
<i>Classic New England style topped with rouille sauce, rice pilaf, haricot vert</i>	
<b>Fish N' Chips</b>	26
<i>Hand-cut atlantic cod, house-seasoned fries</i>	
<b>Grilled Maine Lobster Tail</b>	42
<i>Lemon garlic compound butter, haricot vert, herb roasted 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>	36
<i>Shrimp, bay scallops, mussels, garden vegetables, linguini</i>	
<b>Truffle Lobster Macaroni N' Cheese</b>	36
<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 Scampi Pasta</b>	34
<i>Spinach, dorati tomatoes, shrimp, lemon garlic sauce, angel hair</i>	
<b>Sherry Mushroom Grilled Chicken</b> GF	32
<i>Creamy sherry mushroom sauce, haricot vert</i>	
<b>Chicken Alfredo</b>	30
<i>Mushrooms, grilled chicken, 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>	26
<b>Macaroni N' Cheese</b>	13
<b>Truffle Fries</b>	12
<b>Vegetable du Jour</b>	8
<b>Marbled or Mashed Potatoes</b>	8
<b>Butternut Squash Risotto</b>	10
<b>Rice Pilaf</b>	8
<b>Sauteed Spinach</b>	10
<b>Maryland Style Crab Cake</b>	18

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 & 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, cajun cream sauce</b>	12
<b>Onion Bacon Jam</b>	8
<b>Mushrooms or Onions</b>	10
<b>Wagyu Bone Marrow Butter</b>	4
<b>Lemon Garlic Compound Butter</b>	3
<b>Georges Bank Scallop</b>	12
<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>	21
<b>Shrimp (fried, sauteed, cajun)</b>	17