

TIN FISH

DINNER MENU

APPETIZERS

STEAMED MUSSELS – choice of spicy Jamaican – 10 Italian – 12
CRAB CAKES – signature lump crab cakes, served with lemon dill sauce – 10
COCONUT CHICKEN STRIPS – coconut breading, served with house-made raspberry habanero sauce, caramelized banana – 9
SHRIMP COCKTAIL – jumbo shrimp refreshingly chilled, served with zesty house-made cocktail sauce – 12
STUFFED MUSHROOMS – fresh mushroom caps in white wine, filled with signature crab stuffing, topped with parmesan cheese & diced tomatoes – 8
SPINACH & ARTICHOKE DIP – three cheeses, spinach, artichoke hearts, served with warm tortilla chips – 10
***OYSTERS** – freshly shucked oysters presented with classic zesty cocktail sauce – 2.50 ea. served Rockefeller style – 2.75 ea.
CALAMARI – signature calamari, flash fried, tossed with tomatoes in garlic caper lemon wine sauce – 10
COCONUT SHRIMP – coconut breading, served with tangy orange marmalade horseradish sauce – 12
CRAB RANGOON – cream cheese and crab, house-made Asian slaw, orange marmalade sauce, drizzled with balsamic wasabi glaze – 10
***BLACK & BLEU BOULE** – choice New York beef tips, in spicy Creole, served with bleu cheese sauce in sourdough boule – 14
QUESADILLAS – chicken, cheese, roasted tri-peppers, sour cream and salsa – 10 add guacamole – 3
SEAFOOD DIP – mixture of shrimp, crab and cream cheese, served hot or cold with warm tortilla chips – 10
CHIPS WITH HOUSE-MADE SALSA – made with fresh veggies and special seasonings – 8 add guacamole – 3
WINGS – SIGNATURE BUFFALO OR FRIED – ½ doz. – 6 doz. – 10

SOUPS, SALADS & SANDWICHES

TIN FISH SPECIALTIES – CAJUN SEAFOOD GUMBO – with meal add – 4 bowl – 7 sourdough boule – 10
MAINE LOBSTER BISQUE – lobster, sherry wine, with meal add – 6 bowl – 7 sourdough boule – 10
SOUP DU JOUR – bowl – 4 sourdough boule – 7

COCONUT CHICKEN SALAD – coconut fried chicken breast, mixed greens, pineapple, mandarin oranges, cheddar/Jack cheese and carrots – 16
CAESAR – crisp romaine, lightly tossed in Caesar dressing topped with grated parmesan cheese – 10 add chicken – 12 shrimp – 16 salmon – 17
***TUNA/SALMON NICOISE** – mixed greens, artichoke hearts, fresh asparagus, tomatoes, potatoes, olives, parmesan cheese – 18
MICHIGAN ORIGINAL* – grilled chicken breast, mixed greens, dried cherries, pecans, onions, crumbled bleu cheese – 15
COBB SALAD – grilled chicken breast, mixed greens, bacon, crumbled bleu cheese, cheddar/Jack cheese, eggs, tomatoes, avocado – 15
***TIN BURGER** – ½ lb. ground steak char-grilled, on kaiser roll, served with choice of potato or rice – 8
CRAB CAKE SANDWICH – signature lump crab cake, on lightly toasted ciabatta, served with choice of potato or rice – 15

FRESH FISH SELECTION

WE SERVE ONLY THE FRESHEST FISH AVAILABLE EACH DAY

SALMON – 20 MAHI-MAHI – 20 *AHI TUNA – 24 WHITEFISH – 17
SWORDFISH – 21 GROUPER – 20 TILAPIA – 17 CHILEAN SEA BASS – 24

Prepared: Grilled, Broiled, Blackened, Jerk (spicy/sweet) Hawaiian (teriyaki/pineapple glaze)
or Caribbean (sautéed peppers/onions, mandarin orange glaze)
Served with choice of potato or rice and vegetable du jour

SEA LOVERS

PISTACHIO/CASHEW PICKEREL** – Great Lakes pickerel, pistachio/cashew encrusted, sautéed to perfection – 22
FRESH LAKE PERCH – fried fresh yellow perch – 21 lightly dusted, sautéed with lemon caper sauce – 22
ORANGE ROUGHY – premium roughy filets, filled with crabmeat stuffing, baked with Italian bread crumbs – 21
JUMBO SHRIMP – lightly dusted and fried or grilled on a skewer – 22
***TUNA AU POIVRE** – cracked peppercorn, seared Ahi tuna, warm house-made Asian slaw, wasabi, balsamic, pickled ginger – 24
BAKED SCALLOPS** – fresh scallops, baked on hickory plank with pesto sauce – 25
BACON WRAPPED SCALLOPS – fresh scallops, baked on hickory plank, wrapped with bacon, topped with house-made sweet and sour glaze – 25
CRAB LEGS – 1½ lb. Alaskan king crab, steamed and served with fresh drawn butter – 39
LOBSTER TAIL – 8 oz. delightfully sweet lobster, broiled to enhance the flavors, single – 32 double tail – 47
***SURF & TURF** – choice 8 oz. char-grilled filet and broiled lobster tail – 53 with ½ lb. Alaskan king crab – 48

PASTAS

FETTUCCHINI ALFREDO – house-made garlic parmesan cream sauce, tossed with fettuccini – 16
add chicken – 19 shrimp – 23 lobster – 24 shrimp and lobster – 26
TIN FISH deMAR – pan seared shrimp, scallops, mussels and calamari in garlic tomato sauce, tossed with fettuccini – 28
VEGETABLE RAVIOLI FLORENTINE – spinach cheese ravioli served in white wine alfredo sauce or marinara sauce, sautéed in garlic with spinach, mushrooms and tomatoes – 17
RESORT PASTA** – chicken, pan roasted pine nuts, spinach and tomatoes, in light cream sauce, tossed with fettuccini – 19
PASTA TRIO – shrimp, chicken, andouille sausage, tri-peppers and onions in spicy palamino sauce, tossed with bow tie pasta – 23
ARTICHOKE CHICKEN FLORENTINE – creamy parmesan artichoke sauce, diced tomatoes and spinach, served over spinach cheese ravioli, topped with sautéed chicken breast – 19

LAND LOVERS

***FILET MIGNON** – choice 8 oz. char-grilled – 32 Oscar style, steamed asparagus spears, lump crabmeat, drizzled with hollandaise – 37
***NEW YORK STRIP** – choice 12 oz. char-grilled – 28
CHAR-GRILLED CHICKEN – two seasoned chicken breasts – 16
BBQ RIBS – baby back ribs, slow baked, topped with house-made sauce, ½ slab – 17 full slab – 21
CASHEW CHICKEN** – cashew-encrusted chicken, fresh vegetable medley, in teriyaki sauce, served over rice pilaf – 18

Split plate charge – 6 Parties of 6 or more are subject to an 18% service charge. Caution: There may be small bones or shell in some fresh fish and shellfish. *Items may be cooked to order. NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. **Contains nuts. We are not responsible for an individual's allergic reaction to our food.

THE FUN NEVER ENDS AT THE TIN FISH



WINE LIST

GLASS BOTTLE

CHAMPAGNE & SPARKLING WINES

Asti Spumante, Martini & Rossi, Italy, NV.....	8.....	30
Champagne, Veuve Clicquot, France	-.....	75
Champagne, "Brut," Dom Perignon, France	-.....	190

LIGHT, FRUITY, BLUSH WHITE WINES

Listed from sweet & fruity to drier		
Moscato, Mezzacorona, Trentino.....	8.....	28
Riesling, Chateau St Michelle, WA	8.....	28
Riesling, Chateau Grand Traverse "Select," MI	8	29

LIGHT TO MEDIUM INTENSITY WHITE WINES

Listed from light & fruity to medium oak & dryness		
Pinot Grigio, Estancia, CA	9.....	32
Pinot Grigio, Santa Margherita, Alto Adige/Valdadige, Italy	10.....	38
White Blend, Menage a Trois, CA.....	8.....	28
Sauvignon Blanc, The Crossings, Marlborough, New Zealand	8.....	28

MODERATE TO FULL INTENSITY WHITE WINES

Listed from moderate to fuller oak & dryness		
Chardonnay, Kendall Jackson, "Vintner's Reserve," CA	9.....	34
Chardonnay, J. Lohr, Arroyo Seco	8.....	30
Chardonnay, Cakebread, Napa Valley, CA.....	-.....	62

LIGHT TO MODERATE INTENSITY RED WINES

Listed from light & fruity to fuller intensity & more tannic		
Pinot Noir, Robert Mondavi, Central Coast, CA	8.....	31
Pinot Noir, Greg Norman, Santa Barbara, CA	10.....	38
Merlot, Red Rock, CA	8.....	30
Merlot, Blackstone Winery, CA	8.....	28

FULL INTENSITY RED WINES

Listed from medium intensity to fullest intensity & very tannic		
Cabernet Sauvignon, J. Lohr, Paso Robles	9.....	32
Cabernet Sauvignon, Kendall Jackson "Vintner's Reserve," CA.....	9.....	34
Cabernet Sauvignon, Francis Coppola Directors, Sonoma	8.....	34
Cabernet Sauvignon, Santa Ema Reserve, Chile	9.....	36
Cabernet Sauvignon, Cakebread, Napa Valley, CA	-.....	95
Cabernet Sauvignon, Stag's Leap, Napa Valley, CA	-.....	72
Shiraz, Layer Cake, South Australia.....	8.....	30
Meritage Blend, Siena, Ferrari Carano	12.....	44
Malbec, Ruta 22, Patagonia	9.....	35

HOUSE WINES

White Wine: White Zinfandel, Piesporter, Chardonnay
 Red Wine: Cabernet Sauvignon, Merlot
 GLASS – 7 HALF CARAFE – 14 FULL CARAFE – 28