

# TIN FISH

## DINNER MENU

### APPETIZERS

**STEAMED MUSSELS** – choice of spicy Jamaican – 10 Italian – 12  
**CRAB CAKES** – signature lump crab cakes, with lemon dill sauce – 10  
**COCONUT CHICKEN STRIPS** – coconut breading, served with house-made raspberry habanero sauce, grilled 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 – 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** – coconut fried chicken breast, mixed greens, assorted vegetables and fresh fruit – 16  
**CAESAR** – crisp romaine, lightly tossed in Caesar dressing topped with grated parmesan cheese – 10 add chicken – 13 shrimp – 16 salmon – 17  
**\*TUNA/SALMON NICOISE** – mixed greens, artichoke hearts, fresh asparagus, tomatoes, potatoes, olives, parmesan cheese, tuna – 20 salmon – 18  
**MICHIGAN ORIGINAL\*\*** – grilled chicken breast, mixed greens, dried cherries, pecans, onions, crumbled bleu cheese – 15  
**COBB** – 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

**ALASKAN HALIBUT – 23 WILD SALMON – 20 MAHI-MAHI – 20 \*AHI TUNA – 26 WHITEFISH – 17**  
**SWORDFISH – 21 GROUPER – 20 TILAPIA – 17 CHILEAN SEA BASS – 22**

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 fillets, filled with crabmeat stuffing, baked with Italian bread crumbs – 21  
**JUMBO SHRIMP** – lightly dusted and fried to perfection – 22  
**\*TUNA AU POIVRE** – cracked peppercorn, seared Ahi tuna, warm house-made Asian slaw, wasabi, balsamic, pickled ginger – 26  
**BAKED SCALLOPS\*\*** – fresh scallops, baked on hickory plank with pesto sauce – 25  
**BACON WRAPPED SCALLOPS** – fresh scallops, 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 – **market price**  
**LOBSTER TAIL** – 8 oz. delightfully sweet lobster, broiled to enhance the flavors, single or double tail – **market price**  
**\*SURF & TURF** – choice 8 oz. char-grilled filet and broiled lobster tail **or** ½ lb. Alaskan king crab – **market price**

### PASTAS

**FETTUCINI 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, topped with sautéed chicken breast – 19  
**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 choice  
of butternut squash ravioli **or** spinach cheese ravioli, topped with sautéed chicken breast – 19

### LAND LOVERS

**\*FILET MIGNON** – choice 8 oz. char-grilled **or** Oscar style, steamed asparagus spears, lump crabmeat, drizzled with hollandaise – **market price**  
**\*NEW YORK STRIP** – choice 12 oz. char-grilled – **market price**  
**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