

# TIN FISH

## 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  
**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  
**QUESADILLAS** – chicken, cheese, roasted tri-peppers, sour cream and salsa – 10 add guacamole – 3  
**CHIPS WITH HOUSE-MADE SALSA** – made with fresh veggies and special seasonings – 8 add guacamole – 3

## SOUPS, SALADS & SANDWICHES

- TIN FISH SPECIALTIES – CAJUN SEAFOOD GUMBO** – with meal add – 5 bowl – 7  
**MAINE LOBSTER BISQUE** – lobster, sherry wine – with meal add – 5 bowl – 7  
**SOUP DU JOUR** – bowl – 4  
**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 – 12 add chicken – 15 shrimp – 17 salmon – 18  
**\*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 – 8  
**\*BLACK AND BLEU BURGER** – ½ lb blackened steak burger with crumbled bleu cheese and bacon – 9  
**2 MINI BLT's** – bacon, lettuce and tomato on a mini roll – 10  
**CRAB CAKE SANDWICH** – signature lump crab cake, on lightly toasted ciabatta – 15  
**CHICKEN CAESAR WRAP** – chicken breast, romaine lettuce, Caesar dressing, grated parmesan cheese, wrapped in lawash – 9  
**FISH SANDWICH** – lightly battered and fried, lettuce, tomato, pickle – 8  
**TIN FISH CLUB** – turkey, ham, bacon and cheese, layered on toasted white bread – 9  
**CHICKEN SANDWICH** – choice of seared, BBQ, blackened or jerk chicken breast – 8  
**REUBEN** – corned beef, sauerkraut, Swiss cheese, on grilled marble rye – 10

Sandwiches served with choice of Kaiser roll, or ciabatta and fries.

## FRESH FISH SELECTION

**SALMON** – 20  
**WHITE FISH** – 17

**MAHI-MAHI** – 20  
**TILAPIA** – 17

**\*AHI TUNA** – 24  
**CHILEAN SEA BASS** – 24

Prepared: Grilled, Broiled, Blackened or Jerk (spicy/sweet)  
Served with choice of potato or rice and vegetable du jour

## SEA LOVERS

- PISTACHIO PICKEREL\*\*** - Great Lakes pickerel, pistachio encrusted, sautéed to perfection – 22  
**FRESH LAKE PERCH**– fried fresh yellow perch – 21 lightly dusted, sautéed with lemon caper sauce – 22  
**JUMBO SHRIMP** – lightly dusted and fried – 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  
**LOBSTER TAIL** – delightfully sweet lobster, broiled to enhance the flavors single– 32 double tail – 47  
**\*SURF & TURF**– choice char-grilled filet and broiled lobster tail – 53

## PASTAS

- FETTUCCINI 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  
**BLACKENED SALMON PASTA** – roasted tri-peppers and onions sautéed with shrimp, in a light spicy Creole cream sauce, tossed with fettuccini, topped with blackened salmon – 22  
**VEGETABLE RAVIOLI FLORENTINE** – spinach cheese ravioli served in white wine alfredo sauce or marinara sauce, sautéed in garlic with spinach, mushrooms and tomatoes – 17  
**PASTA TRIO** – shrimp, chicken, andouille sausage, tri-peppers and onions in spicy palomino sauce, tossed with bow tie pasta – 23

## LAND LOVERS

- \*FILET MIGNON** – choice char-grilled – 32 – Oscar style, steamed asparagus spears, lump crabmeat, drizzled with hollandaise – 37  
**CHAR-GRILLED CHICKEN** – two seasoned chicken breasts – 16  
**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