

TIN FISH

LUNCH MENU

Served 11:00 a.m. to 3:00 p.m.

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 – 10
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 ea. served Rockefeller style – 2.25 ea.
CALAMARI – signature calamari, flash fried, tossed with tomatoes in garlic caper lemon wine sauce – 9
COCONUT SHRIMP – coconut breading, served with tangy orange marmalade horseradish sauce – 10
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, SANDWICHES & SALADS

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

SANDWICHES SERVED WITH CHOICE OF KAISER ROLL, PRETZEL ROLL OR LIGHTLY TOASTED CIABATTA, AND POTATO OR RICE

***TIN BURGER** – ½ lb ground steak char-grilled – 8
***BLACK AND BLEU BURGER** – ½ lb blackened steak burger with crumbled bleu cheese and bacon – 9
***GUACAMOLE BURGER** – ½ lb steak burger topped, Swiss cheese, bacon and guacamole – 10
CRISPY CHICKEN SANDWICH – crispy chicken strips, American, Swiss, lettuce, tomato, mayo – 9
VEGGIE SANDWICH – sautéed medley of fresh vegetables, topped with hummus – 7
TIN MAC WRAP – seasoned ground beef, American cheese, lettuce, onions, and pickle, with signature mac sauce, wrapped in lawash – 8
CHICKEN CAESAR WRAP – chicken breast, romaine lettuce, Caesar dressing, grated parmesan cheese, wrapped in lawash – 9
CHICKEN SALAD WRAP – house-made chicken salad, lettuce, tomato, wrapped in lawash – 8
CRAB CAKE SANDWICH – signature lump crab cake, lettuce, tomato, red onion, lemon dill sauce – 13
PERCH/COD SANDWICH – lightly battered and fried, lettuce, tomato, pickle perch – 9 cod – 8
GROUPER/MAHI SANDWICH – seared fillet, lettuce, tomato, pickle grouper – 12 mahi – 10
HALIBUT/WHITEFISH SANDWICH – seared halibut fillet or lightly battered and fried whitefish, lettuce, tomato, pickle, signature red pepper remoulade halibut – 12 whitefish – 9
TIN JIM – our take on a classic: thin-sliced ham, Swiss cheese, lettuce, tomato and a dash of tartar sauce – 9
GRILLED PORTABELLA SANDWICH – grilled portabella, crumbled bleu cheese, lettuce, tomato, red onion – 9
TIN FISH CLUB – turkey, ham, bacon and cheese, layered on toasted white bread – 9
CHICKEN SANDWICH – your choice of seared, BBQ, blackened or jerk chicken breast – 8
REUBEN – freshly sliced corned beef, sauerkraut, Swiss cheese, on grilled marble rye – 10

COCONUT CHICKEN SALAD – coconut fried chicken breast, mixed greens, pineapple, mandarin oranges, onions and carrots – 10
CAESAR SALAD – crisp romaine, lightly tossed in Caesar dressing topped with grated parmesan cheese – 8 add chicken – 9 shrimp – 11
***TUNA NICOISE SALAD** – seared tuna over mixed greens, artichoke hearts, asparagus, tomatoes, potatoes, olives, parmesan cheese – 13
MICHIGAN ORIGINAL SALAD** – grilled chicken breast, mixed greens, dried cherries, pecans, onions, crumbled bleu cheese – 10
COBB SALAD – grilled chicken breast, mixed greens, bacon, crumbled bleu cheese, cheddar/jack cheese, eggs, tomatoes, avocado – 10

ENTREÉS

***TUNA AU POIVRE** – cracked peppercorn, seared Ahi tuna, warm house-made Asian slaw, wasabi, balsamic, pickled ginger, served with choice of potato or rice – 14
CASHEW TILAPIA** – sautéed cashew-encrusted tilapia, served with fresh asparagus – 13
GLAZED MUSHROOM CHICKEN – sautéed chicken with glazed mushroom sauce, finished with diced tomatoes and scallions, served with garlic mashed potatoes and vegetable du jour – 10
FISH & CHIPS – lightly battered in seasoned flour and fried golden served with fries – 10
FRESH LAKE PERCH – fried fresh yellow perch, served with vegetable du jour – 12 lightly dusted and sautéed with lemon caper sauce – 13

PASTAS

LEMON PEPPER SEAFOOD PASTA – seafood du jour, sautéed with a tri-pepper medley, in a light lemon pepper cream sauce, tossed with penne – 12
BLACKENED SALMON PASTA – roasted tri-peppers and onions sautéed with shrimp, in light Creole cream sauce, tossed with fettuccini, topped with seared blackened salmon fillet – 12

Split plate charge – 3 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