

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, 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, SANDWICHES & SALADS

- 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**

- *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**
CRISPY CHICKEN SANDWICH – crispy chicken strips, American, Swiss, lettuce, tomato, mayo – **9**
CHICKEN CAESAR WRAP – chicken breast, romaine lettuce, Caesar dressing, grated parmesan cheese, wrapped in lawash – **9**
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**
TIN JIM – our take on a classic: thin-sliced ham, Swiss cheese, lettuce, tomato and a dash of tartar sauce – **9**
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**
NY REUBEN – turkey, cole slaw, Swiss cheese, on grilled marble rye – **10**

Sandwiches served with choice of kaiser roll, pretzel roll or lightly toasted ciabatta, choice of potato or rice.

- COCONUT CHICKEN SALAD** – coconut fried chicken breast, mixed greens, pineapple, mandarin oranges, cheddar/Jack cheese and carrots – **10**
CAESAR SALAD – crisp romaine, lightly tossed in Caesar dressing, topped with grated parmesan cheese – **8** add chicken – **9** shrimp – **11** salmon – **12**
***TUNA NICOISE SALAD** – seared tuna over mixed greens, artichoke hearts, asparagus, tomatoes, olives, parmesan cheese – **14**
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 – **18**
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 and cole slaw – **10**
FRESH LAKE PERCH – fried fresh yellow perch, served with vegetable du jour – **12** lightly dusted and sautéed with lemon caper sauce – **13**
BLACKENED SALMON PASTA – roasted tri-peppers and onions sautéed with shrimp, in light spicy Creole cream sauce, tossed with fettuccini, topped with seared blackened salmon fillet – **12**

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.

PICK 2

Bowl Soup du jour
or for an add'l \$3.00
our housemade Seafood Gumbo or
our delicious Lobster Bisque

House Salad
with toppings of tomatoes, cucumbers,
shredded carrots, red onions
with choice of dressing

1/2 Sandwich
Reuben, Club, Tin Jim, NY Reuben,
BLT, Ham & Swiss,
Crispy Chicken, Cod Sandwich

Sandwiches served with choice of
White, Rye or Ciabatta Bread

\$7.00



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