

The Detroit Fish Market@Paradise Valley Gift Certificates.
The perfect gift for any occasion.
Ask your server for more information.



Detroit Fish Market
1435 Randolph St., Detroit, MI 48226
313.963.3003
detroitfishmarket.com

A SEAFOOD RESTAURANT @ PARADISE VALLEY

Today's Fresh Catch

All Fresh Catch are available Chargrilled, Broiled, Blackened or Sautéed with Lemon, Butter & Garlic
(Swordfish and Salmon Cooked Medium, Tuna Cooked Medium Rare)

Chilean Sea Bass 29.95	Tilapia 20.95	Yellowfin Tuna 23.95	Wild King Salmon 25.95	Lake Superior Whitefish 19.95
Maine Sea Scallops 28.95	Alaskan Halibut 27.00	Atlantic Swordfish 24.95	Lake Erie Walleyed Pike 22.95	

APPETIZERS

New Orleans "Style" Crab Cake, with Roasted Corn Salsa	12.95
Classic Baked Oysters Rockefeller	10.95
Buffalo Fried Rock Shrimp with Blue Cheese Dressing	9.95
Bacon Wrapped Shrimp with Michigan Cherry BBQ Sauce	12.95
Lump Crab Cocktail	12.95
Peeled Jumbo Shrimp Cocktail	12.95
Smoked Salmon, Capers, Onions & Pesto Crostini	9.95
Mussels in White Wine, Garlic & Fresh Herbs	8.95
Five Spice Crusted Ahi Tuna, Served with Mango & Lime Aioli	11.95
Crispy Catfish Fingers, Served with Sweet Dijon Remoulade	8.95
Baked Brie with Granny Smith Apples & Sun-Dried Cherries	10.50
Soft Shell Crab, Served with Spicy Caper Remoulade	14.95
Crab Fingers (Sautéed or Fried)	10.95
Calamari	10.95
Crabmeat, Spinach - Artichoke Dip with Housemade Tortilla Chips	9.95

SOUPS

New Orleans Seafood Gumbo	Cup	5.50	Bowl	8.00
Rich Lobster Bisque with a Dash of Brandy	Cup	5.50	Bowl	8.00

SALADS

Mixed Greens Salad
Goat Cheese, Sun-Dried Cherries, Toasted Almonds, Teardrop Cherry Tomatoes & Granny Smith Apples tossed with a Balsamic Vinaigrette Dressing

Caesar
Crisp Romaine tossed with Romano Cheese, Garlic Croutons and Creamy Caesar Dressing topped with Shaved Parmesan

Detroit Fish Market Chopped Salad
Julienne Iceberg Lettuce, Spinach & Radicchio, tossed with Red Onions, Mushrooms, Green Olives, Bacon, Croutons, Hearts of Palm, Blue Cheese and Lemon Basil Vinaigrette

SANDWICHES & PO'BOYS

all below served with french fries, cole slaw & all condiments

New Orleans style Catfish Po' Boy	9.95
New Orleans style Shrimp Po' Boy	11.95
New Orleans style Oyster Po' Boy	10.95
N'Awlins Chicken Po' Boy	9.95
Salmon Burger	10.95
Paradise Burger*	8.95
Shrimp Grilled Cheese	12.95

SIDES

Garlic Mashed Potatoes	4.95	Creamy Cabbage Slaw	4.95
Thin Beans & Mushrooms	4.95	Steamed Jasmine Rice	4.95
Sautéed Spinach	4.95	Steamed Asparagus	5.50
Shrimp Fries	5.50	Baked Potato	4.95
Frank's Lobster Mac & Cheese	11.95 (serves two) - Our signature side dish		

CHICKEN, STEAK & CHOPS*

We Cheerfully Accept Responsibility for Your Meat No Matter How You Order It.

Grilled Chicken Breast, Citrus & Rosemary Marinade	19.00
Grilled 14 oz. Ribeye - Served on Sautéed Wild Mushrooms	25.95
Flat Iron Steak - served with Rapini, Garlic Whipped Potatoes & Wild Mushroom Sauce	22.95
Double Pork Chops, with Fresh Apple Chutney	22.95
Surf & Turf, Char-Grilled Flat Iron Steak & Baby Lobster Tail	32.95

LOBSTER & CRAB LEGS

Live Maine Lobster , 1 lb. to 5 lbs., when available Large lobsters are priced per pound Prepared Steamed & Cracked	22.95 (per lb)
Alaskan King Crab Legs Served with Drawn Butter, priced per pound at:	35.95
"Detroit's" Original Fried Lobster	35.95

ENTRÉE SPECIALTIES

"Our Specialty". DFM Bucket, Steamed 1 1/4 Lb. Maine Lobster, Clams, Crab, Mussels Redskin Potatoes, & Corn on the Cob	29.95
Char-Grilled Atlantic Swordfish Served with Wild Rice, Barley & Forest Mushroom Vinaigrette	24.95
Parmesan Encrusted Tilapia Served with Lemon Beurre Blanc	20.95
Bouillabaisse Mediterranean Seafood Stew with Tomatoes, Garlic, Saffron, Redskin Potatoes, Lobster, Mussels, Clams and Crab	25.95
Seared Alaskan Halibut Served with Nicoise Israeli Cous Cous & Spicy Tomato Feta Sauce	27.00
Grilled Salmon & Crispy Oysters Served with Sautéed Spinach & Garlic	23.95
Grilled Yellowfin Tuna with Wasabi Glaze	25.95
Chilean Sea Bass Served over Stewed Sweet Potatoes, Leeks, Roasted Garlic & Shiitake Mushrooms	29.95
Stuffed Idaho Golden Trout With Lobster, Crab & Bay Shrimp	28.95
Catfish, Belonzi, Mississippi Fried crispy with Buttermilk Batter, with Crabmeat & Lemon Beurre Blanc	19.95
Lake Superior Whitefish Broiled with Butter, Lemon, White Wine & Capers	19.95
Stuffed Atlantic Salmon With Blue Crab & Bay Shrimp, served with Lemon Beurre Blanc	28.95
Maryland Lump Crab Cakes With Lemon Jasmine Rice & Tartar Sauce	24.95
Seafood Fettuccine Gulf Shrimp, Salmon, Mussels & Sea Scallops tossed with Alfredo	21.00
Shrimp Pomodoro Linguini tossed in a Spicy Tomato Sauce	19.95
Crabmeat Stuffed Flounder With lemon-caper butter sauce & sautéed spinach	30.00

FRIED SEAFOOD & COMBO PLATTERS

all below served with french fries, cole slaw & all condiments

Large Gulf Shrimp	19.95
Maine Sea Scallops	21.95
New York Blue Pointe Select Oysters	17.95
Farm Raised Catfish, Fillet	17.95
COMBO: Large Gulf Shrimp & Maine Sea Scallops	22.95
COMBO: Catfish & Baby Cold Water Lobster Tails	26.95
DFM Fried Seafood Platter Fried Shrimp, Scallops, Oysters & Catfish	21.95

Consuming under cooked and raw foods may cause severe illness.*May be cooked to order.

Hours:
Monday - Thursday: 11:30 am - 10:00 pm
Friday: 11:30 am - 12 Midnight
Saturday: 11:30 am - 12 Midnight
Sunday: Noon - 10:00 pm

Bar Hours:
Monday - Thursday: 4:00 pm - 12 Midnight
Friday: 4:00 pm - 2:00 am
Saturday: 4:00 pm - 2:00 am
Sunday: Closed