



**DETROIT** RESTAURANT WEEK  
February 16-25, 2018

## *Detroit Seafood Market*

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1435 Randolph Street || Detroit 48226 || 313.962.4180 || \$39  
Hours: Mon. - Thur. 3 p.m. - 10 p.m. | Fri. - Sat. 3 p.m. - 11 p.m. | Sun. 3 p.m. - 10 p.m.

### FIRST COURSE:

#### **Twisted Shrimp Crostini**

(Herb butter crostini, topped with shrimp and peach-mango salsa)

-or-

#### **Matrix Salad**

(Prepared with signature lettuce blend, blue cheese, sliced strawberries and candied pecans, and tossed with balsamic vinaigrette dressing)

-or-

#### **Thai Chicken**

(Crispy chicken strips, tossed in our homemade "Sweet Thai Chili" sauce, and garnished with Asian slaw)

### SECOND COURSE:

#### **Grouper Sicily**

(Lightly seasoned, pan-fried grouper, prepared with a tomato white wine sauce, and served with asparagus and mushrooms)

-or-

#### **Crab-stuffed Tilapia**

(Seasoned to perfection and stuffed with blue lump crabmeat, chopped asparagus and peppers, and served with fresh seasonal vegetables)

-or-

#### **Shrimp Pasta Florentine**

(Prepared with cavatappi noodles, shrimp and spinach, and tossed in a creamy Alfredo sauce)

-or-

#### **Bistro Filet**

(Seasoned and grilled, and served with mixed vegetables and garlic whipped mashed potatoes)

-or-

#### **Vegetarian Stuffed Peppers**

(Two red peppers, stuffed with vegetables, presented with our Creole sauce, topped with mozzarella cheese, and served with rice)

### THIRD COURSE:

#### **Cool Chocolate Mousse**

(Cool chocolate mousse, with a warm chocolate and cool crème sauce)

-or-

#### **Sweet Potato Cheesecake**

(Smooth, rich, buttery sweet potato layered, irresistible cheesecake)