



Flaming Spanish Coffee

Flamed Cointreau with a Caramelized Cinnamon sugar rim, Tia Maria, Christian Bros Brandy, Coffee and house made whipped cream

Scratch Made Soups

SOUP DU JOUR

Homemade daily Cup 4.99 • Bowl 5.99

LOBSTER BISQUE

The best the ocean has to offer in one bowl. A rich and creamy bisque served with garlic bread and topped with lobster 9.99

TOM'S CREAMY CLAM CHOWDER

A homemade classic with carrots, onions, potatoes and red pepper. Available Friday-Sunday 8.99

CHEESY FRENCH ONION CROCK

Caramelized onions in a hearty beef base with sherry. Topped with croutons and baked mozzarella 9.99



Salads & Bowls

MICHIGAN CHERRY SALAD GF

Walnuts, bleu cheese crumbles, dried cherries, tomatoes, red onions, and mixed greens 17.99
Add chicken 5.99 Try it with a fruit beer on tap!

CHOPPED COBB SALAD GF

Bacon, avocado, bleu cheese, tomatoes, hardboiled egg tossed in balsamic basil vinaigrette 18.99

CHICKEN CRISPER SALAD

Tender sliced chicken crispers, hardboiled egg, mixed cheese, and smoked bacon atop crisp mixed greens 17.99

BUDDHA BOWL GF/NF

Quinoa with green and brown lentils, split peas in a lemon vinaigrette, edamame, spring mix, carrots, avocado, roasted red peppers and green onions 19.99

TEX MEX CHICKEN BOWL

Mexican pulled chicken, pico de gallo, queso fresco, red cabbage, avocado and baja sauce over rice 19.99

Sharables

FATTY'S FINAL BEER CHEESE

Our most popular appetizer. It's like fondue without the sticks. Creamy cheese dip made with Dradgonmead's Final Absolution, crispy bacon, jalapeños and pretzel bites 16.99

FRIED CHEESE CURDS

Beer battered white cheddar cheese curds with ranch and spring mix 14.99

CRAB STUFFED MUSHROOMS

A house specialty. Mushroom caps stuffed with crab blend, red onions, and finished with monterey jack cheese 16.99

CAJUN FILET MIGNON BITES

Tender steak panseared to medium rare in a spicy red wine Cajun reduction. Served with garlic bread 18.99

BURNT ENDS

Tender pieces of Texas beef brisket seared and caramelized with Terry's zesty BBQ sauce. Served with savory cornbread 17.99

BAJA SHRIMP POPPERS

Lightly breaded shrimp tossed in house made baja sauce with roasted red peppers and jalapeño 15.99

SHANG HAI CAULIFLOWER

Tempura fried cauliflower tossed in house made Shang Hai sauce. Finished with green onions and toasted sesame seeds 15.99

MINI CRAB CAKES

Premium crab, panko bread crumbs, green onions, fresh lemon zest, creole mustard 20.99

CRISPY BRUSSELS SPROUTS

Crisp fried brussels topped with bleu cheese, bacon crumbles and balsamic 16.99

CALAMARI

Lightly battered and served with cocktail sauce and lemon 17.99

CHICKEN QUESADILLA

Grilled chicken, mixed cheese and scallions on a flour tortilla 16.99

FLAMING SAGANAKI

Kasseri cheese, flamed tableside and served with pita points 15.99

Steak House

Served with cup of soup du jour or salad and potato. Sautéed mushrooms, onions or blackened 1.59 each

TOP SIRLOIN*

Lean and full of flavor. Chef recommends medium or medium rare 21.99

FILET MIGNON*

When only the best will do! 1/2 lb Tenderloin cooked to your liking and served with choice of potato. (Medium well or well done may be butterflied.) 46.99

USDA NEW YORK STRIP*

Our perfectly marbled N.Y. Strips are bursting with juicy flavor and aroma that come to life on our grill 29.99

FILET MIGNON MEDALLIONS*

Two perfectly pan seared filet mignon medallions 28.99

RIBEYE STEAK*

Chargrilled 14oz choice ribeye cooked to your liking with choice of potato 36.99

CHOICE CUT PRIME RIB*

Our chef hand picks the most choice cuts of prime rib then carefully seasons and slow roasts for hours for the best prime rib in Metro Detroit! (Served Fri-Sat-Sun after 4:00pm)
Regular Cut 33.99 • King Cut 41.99

SMOKING SURF & TURF

Choice New York Strip Steak topped with grilled shrimp & creamy garlic parmesan sauce served smoking tableside 39.99

Boat Town Favorites

Served with cup of soup du jour or salad.


TACOS DE POLLO

Pulled chicken, Mexican spices, pico de gallo, queso fresco on soft corn tortillas with Spanish rice 20.99

TACOS DEL MAR

Cajun grilled shrimp, fresh corn salsa, cabbage, avocado, queso fresco on soft corn tortillas with Spanish rice 22.99

BABY BACK RIBS

 Slow roasted and drowning in our house made Jack Daniels® BBQ Sauce. Served with choice of potato.
Full Rack 34.99 • Half Rack 26.99

SIZZLING CHICKEN FAJITAS

Grilled chicken, sauteed peppers, onions, flour tortillas, Mexican cheese, lettuce, tomatoes and Spanish rice 24.99

CRABBY CHICKEN

Tender chicken baked with real crab mix, red onion, and topped with melted jack cheese and a garlic cream sauce. Finished with asparagus 26.99

CHICKEN CRISPERS

Tender chicken fritters served with crispy fries and ranch dressing 18.99

THREE CHEESE CHICKEN PENNE

Grilled chicken, parmesan, mozzarella and monterey jack cheeses with white wine and garlic. Served with garlic points 27.99

CHICKEN & WAFFLES

The ultimate combo of sweet & savory. Fresh made waffle topped with crispy fried chicken, maple brown sugar butter, fresh rosemary and maple syrup (hot sauce optional) 20.99

AWARD WINNING BRUNCH SERVED SATURDAY AND SUNDAY 10AM - 3PM

* Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. *



Angus Burgers



Custom burger blend made for your pleasure.
Pairs great with an IPA.
Add Fries 3.99 • Add Coleslaw 2.99

Substitute any burger for a black bean veggie burger

TERRYS BURGER

1/2 lb Angus beef burger with lettuce, tomato and onion 13.99
Add cheese, bacon or mushroom 1.99

HANGOVER BURGER

Angus beef burger topped with a light fried egg, bacon, Jack Daniel's® BBQ and cheddar jack cheese 16.99

MUSHROOM DEMI BURGER

Angus beef burger topped with demi-glaze, fresh shrooms and melted swiss on a pretzel bun. 17.99

PRETZEL BURGER

Angus beef burger with lettuce, tomato, onion and mixed cheese 15.99

FATTY'S BEER CHEESE BURGER

Angus beef burger topped with bacon, lettuce, tomato and most importantly Fatty's Final beer cheese 16.99

VOLCANO BURGER

Our famous Beer Cheese Burger presented tableside with fire and creamy cheese. Knife & fork required 19.99

Top Sandwiches

Add Fries 3.99 • Add Coleslaw 2.99

NEW ENGLAND LOBSTER ROLL

Buttered split top bun stuffed with chunks of lobster, mayo, celery, shallots and lettuce. Served with French fries. 24.99

PRIME RIB FRENCH DIP

Sliced prime rib on a hoagie bun with Swiss cheese and au jus 18.99

HAM & GOUDA PRETZEL

Grilled ham, smoked gouda and spicy pickles with chipotle mayo 15.99

NASHVILLE HOT CHICKEN

Originated at Prince's Hot Chicken Shack in Nashville, TN. Terry's version features "Hot" fried chicken topped with creamy coleslaw and McClure's pickles 16.99

JOIN TERRY'S FRIENDS OF THE OWNER CLUB & EARN TERRY'S \$.
ASK YOUR SERVER.

Sandwiches

Add Fries 3.99 • Add Coleslaw 2.99

CLASSIC REUBEN

Lean corned beef stacked high with Thousand Island, Swiss cheese, and sauerkraut. Served on rye bread 16.99

BLACKENED CHICKEN SANDWICH

Blackened chicken topped with roasted red peppers, sautéed onions and mozzarella with chipotle mayo. Served on a brioche bun 15.99

TERRY'S CLUB

Dearborn® ham, turkey, bacon, cheese, mayo, lettuce, and tomatoes 16.99

LAKE PERCH SANDWICH

Breaded perch filets on a brioche bun with lettuce, tomato and remoulade 18.99

BUFFALO CHICKEN WRAP

Crispy chicken tossed in hot sauce with ranch dressing, mixed cheese, lettuce and tomato in a flour tortilla 15.99

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Seafood



Served with cup of soup du jour or salad.

TEMPURA SHRIMP

Crispy, lightly battered shrimp served with lemon and cocktail 27.99

TWIN LOBSTER TAILS

Limited availability. Two broiled lobster tails served with drawn butter and choice of potato 49.99

LOBSTER STUFFED SALMON

Salmon stuffed with lobster and topped with tarragon cream sauce. Served with choice of potato 39.99

BLACKENED TUNA

1/2 lb wild caught Tuna seasoned and seared rare. Served with potato choice 29.99

ALASKAN CRAB LEGS

One lb served with drawn butter. Snow MKT • King MKT

COCONUT SHRIMP

Florida keys inspired coconut battered shrimp served with a side of homemade pina colada sauce 28.99

BAJA FISH TACOS

Three soft shell tacos packed with hand cut beer battered Atlantic cod, cabbage, fresh pico de gallo, and San Diego spicy sauce. Served with spanish rice 23.99

LAKE PERCH

Wildcaught lake perch breaded fresh to order 28.99



BOURBON GLAZED SALMON

Grilled salmon with a bourbon glaze, topped with sesame seeds and green onions 28.99

WALLEYE

1/2 lb Wild caught walleye. Served lightly seasoned and breaded 27.99

THE YACHT CLUB

Alaskan snow crab legs, tempura battered shrimp and a lobster tail 49.99

LOBSTER & SHRIMP PENNE

Lobster, tender shrimp, fresh asparagus and tomatoes in our delicious lobster cream sauce 34.99

MARYLAND CRAB CAKES

Premium crab, panko bread crumbs, lemon zest, creole mustard 29.99

Fish & Chips



Served with cup of soup du jour or salad.

TERRYS FAMOUS FISH & CHIPS We take Fish & Chips seriously! The owners worked in seafood houses since the days of Milroy's. Atlantic cod hand cut and breaded to order. Served with lemon and remoulade 18.99 • 22.99



BEER BATTERED FISH & CHIPS We take Fish & Chips seriously! The owners have worked in seafood houses since the days of Milroys.

Hand cut Atlantic cod dipped in homemade Sam Adams® beer batter to order 19.99 • 23.99

HOT HONEY FISH & CHIPS Terry's famous fish & chips drizzled with delectable hot honey 19.99 • 23.99 Upgrade to beer batter for 1.00



FISH & CHIPS

VEGAN

#privatepan #privatefryer

FRENCH ONION SOUP

Chef TJ spent months perfecting this delicious soup 10.99

SHANG HAI CAULIFLOWER

Tempura friend cauliflower tossed in house made Shang Hai sauce, green onions and toasted sesame seeds 15.99

BUDDHA BOWL

Quinoa, green & brown lentils, split peas, lemon vinaigrette, edamame, spring mix, carrots, avocado, roasted red peppers & green onions 19.99

CHICK-FAUX-A

Seasoned and hand battered kn, vegan provolone, veganise, lettuce, tomato, pickles 17.99
Add fries for 3.99

IMPOSSIBLE BURGER

Impossible burger, tomato, spring mix, onion, veganise, vegan provolone 16.99
Add fries for 3.99

SOUTHWEST BURGER

Impossible burger, fresh pico de gallo, fresh avocado, vegan provolone, spring mix, vegan mayo 17.99
Add fries for 3.99

CAJUN IMPOSSIBLE TACOS

Cajun seasoned impossible burger, warm tortillas, red cabbage, fresh pico de gallo, spanish rice 2.099

VETROIT CONEY DOGS

Two veggie dogs topped with house made vegan chili, mustard & onions 14.99
Add fries for 3.99

VEGAN SPANISH COFFEE

Carmelized cinnamon and sugar rim, Cointreau, Christian Bros Brandy, Tia Maria, Vegan whipped cream 15.99