



# 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 15.99

## FRIED CHEESE CURDS

Beer battered white cheddar cheese curds with smoked tomato coulis 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 GF

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

## FLAMING SAGANAKI

Kasseri cheese, flamed tableside and served with pita points 14.99

## 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 14.99

## THE APPETIZER CARNIVAL

Baja Shrimp Poppers, Cheese Curds, Shang Hai Cauliflower, Fatty's Final Beer Cheese 39.99

## MINI CRAB CAKES

Premium crab, panko bread crumbs, green onions, fresh lemon zest, creole mustard 19.99

## CRISPY BRUSSELS SPROUTS

Crisp fried brussels sprouts topped with Italian balsamic glaze 14.99

## DRUNKEN MUSSELS

Prince Edward Island mussels steamed in our house made "Dirty Blonde" sauce 16.99

## CALAMARI

Lightly battered and served with cocktail sauce and lemon 16.99

## CHICKEN QUESADILLA

Grilled chicken, mixed cheese and scallions on a flour tortilla 15.99

## BREAKFAST POUTINE

**Voted Top 5 Recipe by MI Restaurant Association**  
Golden brown redskin potatoes topped with white cheddar cheese curds, onions, peppers, beef gravy and finished with a fried egg. 17.99

## Shakes

Add Bacardi or Tito's for 5

### FUNFETTI

Vanilla shake topped with Funfetti cake, rimmed with icing and sprinkles 13.99

### RED VELVET

Strawberry shake topped with Red Velvet Cupcake, rimmed with icing and glitter sprinkles 13.99

### OREO

Oreo shake topped with an Oreo, rimmed with icing and crushed Oreos 13.99

## 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 8.99



### 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 8.99



FRENCH ONION CROCK

## 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

### TEX MEX CHICKEN BOWL

Mexican pulled chicken, pico de gallo, queso fresco, red cabbage, avocado and baja sauce over rice 18.99

### 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 - 18.99

# 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 20.99

### FILET MIGNON\*

When only the best will do! 1/2 lb Center cut tenderloin cooked to your liking and served with choice of potato. (Medium well or well done may be butterflied.) 44.99

### USDA NEW YORK STRIP\*

Our perfectly marbled N.Y. Strips are bursting with juicy flavor and aroma that come to life on our grill 28.99

### FILET MIGNON MEDALLIONS\*

Two perfectly pan seared filet mignon medallions 27.99

### RIBEYE STEAK\*

Chargrilled 14oz choice ribeye cooked to your liking with choice of potato 35.99

### 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 32.99 • King Cut 38.99

# 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 19.99

### TACOS DEL MAR

Cajun grilled shrimp, fresh corn salsa, cabbage, avocado, queso fresco on soft corn tortillas with Spanish rice 21.99

### BABY BACK RIBS

**JACK DANIEL'S** Slow roasted and drowning in our house made Jack Daniels® BBQ Sauce. Served with choice of potato. Full Rack 33.99 • Half Rack 25.99

### SIZZLING CHICKEN FAJITAS

Grilled chicken, sauteed peppers, onions, flour tortillas, Mexican cheese, lettuce, tomatoes and Spanish rice 23.99

### 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 25.99

### CHICKEN CRISPERS

Tender chicken fritters served with crispy fries and ranch dressing 17.99

### THREE CHEESE CHICKEN PENNE

Grilled chicken, parmesan, mozzarella and monterey jack cheeses with white wine and garlic. Served with garlic points 25.99

### 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) 18.99

**AWARD WINNING BRUNCH SERVED SATURDAY AND SUNDAY 10AM - 2PM**

\* 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 11.99

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 14.99

## SURF & TURF BURGER

Angus beef burger, cajun shrimp, lettuce, tomato, onion, creole mustard, toasted brioche 17.99

## PRETZEL BURGER

Angus beef burger with lettuce, tomato, onion and mixed cheese 14.99

## FATTY'S BEER CHEESE BURGER

Angus beef burger topped with bacon, lettuce, tomato and most importantly Fatty's Final beer cheese 15.99

## SPICY CHIPOTLE BURGER

Angus beef burger topped with mixed cheese, pico de gallo and chipotle mayo 14.99

# 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. (1) 19.99 • (2) 29.99

## PRIME RIB FRENCH DIP

Sliced prime rib on a hoagie bun with Swiss cheese and au jus 16.99

## HAM & GOUDA PRETZEL

Grilled ham, smoked gouda and spicy pickles with chipotle mayo 14.99

## 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 14.99

**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 14.99

## BLACKENED CHICKEN SANDWICH

Blackened chicken topped with roasted red peppers, sautéed onions and mozzarella with chipotle mayo. Served on a brioche bun 13.99

## TERRY'S CLUB

Dearborn® ham, turkey, bacon, cheese, mayo, lettuce, and tomatoes 14.99

## LAKE PERCH SANDWICH

Breaded perch filets on a brioche bun with lettuce, tomato and remoulade 16.99

## BUFFALO CHICKEN WRAP

Crispy chicken tossed in hot sauce with ranch dressing, mixed cheese, lettuce and tomato in a flour tortilla 13.99

## TURKEY O'CONNER PRETZEL

Thinly sliced turkey breast and melted Swiss cheese with honey dijon 14.99

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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 25.99

## 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

## AHI TUNA

Sesame seed crusted ahi tuna. Seared and served rare with a spicy ginger aioli and avocado 28.99

## 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 27.99

## 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 22.99

## LAKE PERCH

Wildcaught lake perch breaded fresh to order 26.99



## BOURBON GLAZED SALMON

Grilled salmon with a bourbon glaze, topped with sesame seeds and green onions 27.99

## WALLEYE

1/2 lb Wild caught walleye. Served lightly seasoned and breaded 25.99

## 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 32.99

## 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.

## TRADITIONAL 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 16.99 • 19.99



## BEER BATTERED FISH & CHIPS

We take Fish & Chips seriously! The owners have worked in seafood houses since the days of Milroy's. Hand cut Atlantic cod dipped in homemade Sam Adams® beer batter to order 17.99 • 20.99

## CRAFT BEER FISH & CHIPS

Chef hand picks one of our 50 tap beers weekly to feature as our craft beer batter fish and chips 17.99 • 20.99



# VEGAN

#privatepan #privatefryer

## FRENCH ONION SOUP

Chef TJ spent months perfecting this delicious soup 9.99

## SHANG HAI CAULIFLOWER

Tempura friend cauliflower tossed in house made Shang Hai sauce, green onions and toasted sesame seeds 14.99

## BUDDHA BOWL

Quinoa, green & brown lentils, split peas, lemon vinaigrette, edamame, spring mix, carrots, avocado, roasted red peppers & green onions 18.99

## CHICK-FAUX-A

Seasoned and hand battered ckn, vegan provolone, veganaise, lettuce, tomato, pickles 16.99  
Add fries for 3.99

## IMPOSSIBLE BURGER

Impossible burger, tomato, spring mix, onion, veganaise, vegan provolone 15.99  
Add fries for 3.99

## SOUTHWEST BURGER

Impossible burger, fresh pico de gallo, fresh avocado, vegan provolone, spring mix, vegan mayo 16.99  
Add fries for 3.99

## CAJUN IMPOSSIBLE TACOS

Cajun seasoned impossible burger, warm tortillas, red cabbage, fresh pico de gallo, spanish rice 19.99

## VETROIT CONEY DOGS

Two veggie dogs topped with house made vegan chili, mustard & onions 13.99  
Add fries for 3.99

## VEGAN SPANISH COFFEE

Carmelized cinnamon and sugar rim, Cointreau, Christian Bros Brandy, Tia Maria, Vegan whipped cream 14.99