

Mitchell's Fish Market

117 Willits Street • (248) 646-3663

Birmingham
RESTAURANT WEEK
FEBRUARY 1-5 & 8-12



Three-course lunch \$15

FIRST COURSE SELECTIONS

LITTLE NECK CLAM CHOWDER

New England's favorite.

THE MARKET'S FAMOUS HOUSE SALAD

Carrots, cucumbers, cherry tomatoes, dates, pine nuts, poppy seed vinaigrette.

MAINE LOBSTER BISQUE

Maine lobster, tomatoes, cream and sherry.

CLASSIC CAESAR SALAD

Romaine lettuce, parmesan, garlic croutons.

SECOND COURSE SELECTIONS

SANDWICH & SOUP COMBINATION

Cedar scented whitefish grilled cheese and tomato cream soup.

BLACKENED SALMON SPINACH SALAD

Georgia pecans, red onion, Granny Smith apples, gorgonzola cheese.

CHESAPEAKE BAY JUMBO LUMP CRAB CAKE

Our signature recipe, scallion mashed potatoes, sweet corn sauté.

THIRD COURSE SELECTIONS

KEY LIME PIE

The Fish Market classic. Macadamia nut crust.

VANILLA BEAN CRÈME BRÛLÉE

Fresh strawberries.

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IT ALL STARTS HERE

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RESTAURANT WEEK
FEBRUARY 1-5 & 8-12



Three-course dinner \$25

FIRST COURSE SELECTIONS

LITTLE NECK CLAM CHOWDER
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THE MARKET'S FAMOUS HOUSE SALAD
Carrots, cucumbers, cherry tomatoes, dates, pine nuts, poppy seed vinaigrette.

MAINE LOBSTER BISQUE
Maine lobster, tomatoes, cream and sherry.

CAESAR SALAD
Romaine lettuce, parmesan, garlic croutons.

SECOND COURSE SELECTIONS

SHRIMP & SHITAKE ANGEL HAIR PASTA
Sautéed shrimp, shitake mushrooms, carrots, green peas, tomato cream sauce.

FISH MARKET TRIO
Blackened tilapia, cedar plank salmon, Shang Hai sea scallops,
jambalaya rice with shrimp and andouille, sautéed asparagus.

CHESAPEAKE BAY JUMBO LUMP CRAB CAKES
Our signature recipe, scallion mashed potatoes, sweet corn sauté.

THIRD COURSE SELECTIONS

KEY LIME PIE
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