



## Shakes

Add Bacardi or Tito's for 5

### FUNFETTI

Vanilla shake topped with Funfetti cake, rimmed with icing and sprinkles 9.99

### RED VELVET

Strawberry shake topped with Red Velvet Cupcake, rimmed with icing and glitter sprinkles 9.99

### CHOCOLATE CHEESECAKE

Chocolate shake topped with chocolate cheesecake cookie, rimmed with icing and chocolate sprinkles 9.99

## Scratch Made Soups

### SOUP DU JOUR

Homemade daily Cup 4.59 • Bowl 5.59

### 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 7.99



### TOM'S CREAMY CLAM CHOWDER

A homemade classic with carrots, onions, potatoes and red pepper. Available Friday Sunday 6.99

### CHEESY FRENCH ONION CROCK

Caramelized onions in a hearty beef base with sherry. Topped with croutons and baked mozzarella 7.99



FRENCH ONION CROCK

## Salads & Bowls

### MICHIGAN CHERRY SALAD GF

Walnuts, bleu cheese crumbles, dried cherries, tomatoes, red onions, and mixed greens 13.99

Add chicken 4.99 Try it with a fruit beer on tap!

### CHOPPED COBB SALAD GF

Bacon, avocado, bleu cheese, tomatoes, hardboiled egg tossed in balsamic basil vinaigrette 15.99

### CHICKEN CRISPER SALAD

Tender sliced chicken crispers, hardboiled egg, mixed cheese, and smoked bacon atop crisp mixed greens 14.99

### TEX MEX CHICKEN BOWL

Mexican pulled chicken, pico de gallo, queso fresco, red cabbage, avocado and baja sauce over rice 14.99

### 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 - 14.99

## 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 12.99

### FRIED CHEESE CURDS

Beer battered white cheddar cheese curds with smoked tomato coulis and spring mix 9.99

### CRAB STUFFED MUSHROOMS

A house specialty. Mushroom caps stuffed with real crab mix, red onions, and finished with monterey jack cheese 11.99

### CAJUN FILET MIGNON BITES

Tender steak panseared to medium rare in a spicy red wine Cajun reduction. Served with garlic bread 13.99

### BURNT ENDS GF

Tender pieces of Texas beef brisket seared and caramelized with Terry's zesty BBQ sauce. Served with savory cornbread 12.99

### FLAMING SAGANAKI

Kasseri cheese, flamed tableside and served with pita points 10.99

### BAJA SHRIMP POPPERS

Lightly breaded shrimp tossed in house made baja sauce with roasted red peppers and jalapeño 10.99



### SHANG HAI CAULIFLOWER

Tempura fried cauliflower tossed in house made Shang Hai sauce. Finished with green onions and toasted sesame seeds 9.99

### BLOODY MARY SHRIMP COCKTAIL (21+)

Chilled shrimp cocktail with zing zang bloody mary vodka cocktail sauce 13.99

### MINI CRAB CAKES

Premium crab, panko bread crumbs, green onions, fresh lemon zest, creole mustard 14.99

### CRISPY BRUSSELS SPROUTS

Crisp fried brussels sprouts topped with Italian balsamic glaze 8.99

### DRUNKEN MUSSELS

Prince Edward Island mussels steamed in our house made "Dirty Blonde" sauce 12.99

### CALAMARI

Lightly battered and served with cocktail sauce and lemon 12.99

### CHICKEN QUESADILLA

Grilled chicken, mixed cheese and scallions on a flour tortilla 11.99

### PORK BELLY POUTINE

*Voted Top 5 Recipe by MI Restaurant Association*

Terry's twist on a Canadian staple. Golden fries topped with white cheddar cheese curds, beer braised pork belly and finished with a rich veal gravy 11.99

## 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 16.99

### FILET MIGNON\*

When only the best will do! 1/2 lb Center cut tenderloin cooked to medium well or well to be butterflied, and served with potato choice 32.99

### USDA NEW YORK STRIP\*

Our perfectly marbled N.Y. Strips are bursting with juicy flavor and aroma that come to life on our grill 19.99

### FILET MIGNON MEDALLIONS\*

Two perfectly pan seared filet mignon medallions 19.99

### RIBEYE STEAK\*

Chargrilled 14oz choice ribeye cooked to your liking with choice of potato 28.99

### 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 after 4:00pm) Regular Cut 23.99 • King Cut 27.99

## 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 15.99

### TACOS DEL MAR

Cajun grilled shrimp, fresh corn salsa, cabbage, avocado, queso fresco on soft corn tortillas with Spanish rice 16.99

### BABY BACK RIBS

 Slow roasted and drowning in our house made Jack Daniels® BBQ Sauce. Served with choice of potato. Full Rack 26.99 • Half Rack 19.99

### CHICKEN CRISPERS

Tender chicken fritters served with crispy fries and ranch dressing 13.99

### 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 19.99

### THREE CHEESE CHICKEN PENNE

Grilled chicken, parmesan, mozzarella and monterey jack cheeses with white wine and garlic. Served with garlic points 16.99

### APPLE BACON PORK CHOPS

Twin grilled pork chops topped with an apple bacon chutney. Served with choice of potato 18.99

### SIZZLING CHICKEN FAJITAS

Grilled chicken, sauteed peppers, onions, flour tortillas, Mexican cheese, lettuce, tomatoes and Spanish rice 17.99

**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.

Deluxe it with fries and 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 9.99 • Add cheese, bacon or mushroom .99  
Make it a bleu cheese burger for 1.59

### HANGOVER BURGER

Angus beef burger topped with a light fried egg, bacon, Jack Daniel's® BBQ and cheddar jack cheese 12.99

### SURF & TURF BURGER

Angus beef burger, cajun shrimp, lettuce, tomato, onion, creole mustard, toasted brioche 14.99

### PRETZEL BURGER

Angus beef burger with lettuce, tomato, onion and mixed cheese 12.99

### FATTY'S BEER CHEESE BURGER

Angus beef burger topped with bacon, lettuce, tomato and most importantly Fatty's Final beer cheese 12.99

### SPICY CHIPOTLE BURGER

Angus beef burger topped with mixed cheese, pico de gallo and chipotle mayo 11.99

# Top Sandwiches

Deluxe it with fries and coleslaw for 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) 14.99 • (2) 19.99

### PRIME RIB FRENCH DIP

Sliced prime rib on a hoagie bun with Swiss cheese and au jus 13.99

### CUBANO

Terrys take on a Cuban classic. Spicy pickles, ham, beer braised pork belly topped with Swiss cheese and creole mustard on Italian ciabatta bread 12.99

### HAM & GOUDA PRETZEL

Grilled ham, smoked gouda and spicy pickles with chipotle mayo 11.99

### 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 12.99

# Sandwiches

Deluxe it with fries and coleslaw 2.99

### CLASSIC REUBEN

Lean corned beef stacked high with Thousand Island, Swiss cheese, and sauerkraut. Served on rye bread 11.99

### BLACKENED CHICKEN SANDWICH

Blackened chicken topped with roasted red peppers, sautéed onions and mozzarella with chipotle mayo. Served on a brioche bun 11.99

### TERRY'S CLUB

Dearborn® ham, turkey, bacon, cheese, mayo, lettuce, and tomatoes 11.99

### LAKE PERCH SANDWICH

Breaded perch filets on a brioche bun with lettuce, tomato and remoulade 12.99

### BUFFALO CHICKEN WRAP

Crispy chicken tossed in hot sauce with bleu cheese dressing, mixed cheese, lettuce and tomato in a flour tortilla 10.99

### TURKEY O'CONNER PRETZEL

Thinly sliced turkey breast and melted Swiss cheese with honey dijon 10.99

# Seafood



Served with cup of soup du jour or salad.

### TEMPURA SHRIMP

Crispy, lightly battered shrimp served with lemon and cocktail 18.99

### TWIN LOBSTER TAILS

Limited availability. Two broiled lobster tails served with drawn butter and choice of potato 32.99

### CRAB STUFFED COD

Baked cod stuffed with 100% real crab. Topped with white wine cream sauce. Served with choice of potato 19.99

### AHI TUNA

Sesame seed crusted ahi tuna. Seared and served rare with a spicy ginger aioli and avocado 23.99

### ALASKAN CRAB LEGS

One lb served with drawn butter. Snow 28.99 • King 35.99

### COCONUT SHRIMP

Florida keys inspired coconut battered shrimp served with a side of homemade pina colada sauce 19.99

### 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 17.99

### LAKE PERCH

Wildcaught lake perch breaded fresh to order 18.99



### BOURBON GLAZED SALMON

Grilled salmon with a bourbon glaze, topped with sesame seeds and green onions 19.99

### WALLEYE

1/2 lb Wild caught walleye. Served lightly seasoned and breaded 18.99

### THE YACHT CLUB

Alaskan snow crab legs, tempura battered shrimp and a lobster tail 34.99

### LOBSTER & SHRIMP PENNE

Lobster, tender shrimp, fresh asparagus and tomatoes in our delicious lobster cream sauce 24.99

### MARYLAND CRAB CAKES

Premium crab, panko bread crumbs, lemon zest, creole mustard 24.99



BOURBON GLAZED SALMON

# Fish & Chips



Served with cup of soup du jour or salad.

### HAND CUT 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 13.99 • 16.99



### 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 14.99 • 17.99

### CRAFT BEER FISH & CHIPS

Chef hand picks one of our 50 tap beers weekly to feature as our craft beer batter fish and chips 15.99 • 17.99



FISH & CHIPS

### Please ask for our Plant Based Menu

\* 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. \*

### JOIN OUR TEXT CLUB - TEXT "TERRYS" TO 411669

"Best Seafood" Macomb Daily • "Best Fish & Chips" Metro Times  
"Best Beer Selection" Macomb Daily • "Top 5 Recipes" MI Restaurant Association  
"Best Fish & Chips" Macomb Daily • "Best Sunday Brunch" Macomb Daily & many more