

Mitchell's Fish Market

117 Willits Street • (248) 646-3663

Birmingham
RESTAURANT WEEK

JANUARY 31—FEBRUARY 4
& FEBRUARY 7—11



Three-course lunch \$15

Monday thru Friday, Only

FIRST COURSE SELECTIONS

LITTLE NECK CLAM CHOWDER

New England's favorite.

NEW ORLEANS SEAFOOD GUMBO

Steamed rice, andouille sausage, rock shrimp.

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

CLASSIC CAESAR SALAD
Romaine lettuce, parmesan, garlic croutons.

SECOND COURSE SELECTIONS

SPICY TUNA TEMPURA ROLL

Ahi Tuna, cucumbers, sweet sticky rice, and a Korean ginger sauce.

LOBSTER AND SHRIMP STUFFED COD

Baked and served with lemon butter sauce and sautéed asparagus.

CHESAPEAKE BAY JUMBO LUMP CRAB CAKE

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

THIRD COURSE SELECTIONS

VANILLA BEAN CRÈME BRÛLÉE

Fresh strawberries, whipped creme.

FUDGE BROWNIE

With triple vanilla bean ice cream, chopped peanuts.

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IT ALL STARTS HERE

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Three-course dinner \$30

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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.

NEW ORLEANS SEAFOOD GUMBO
Steamed rice, andouille sausage, rock shrimp.

CAESAR SALAD
Romaine lettuce, parmesan, garlic croutons.

SECOND COURSE SELECTIONS

SPICY CASHEW SHRIMP
Sautéed shrimp, bok choy, red peppers, crimini mushrooms, poblano peppers, basil, diced tomatoes & scallions.

LEMON AND HERB CRUSTED COD
Baked and served with a lemon and harvest rice.

CRAB CAKE AND SHRIMP
Our signature recipe, garlic shrimp skewer, scallion mashed potatoes, sweet corn sauté.

THIRD COURSE SELECTIONS

TRIPLE CHOCOLATE MOUSSE CAKE
Layers of chocolate cake, milk chocolate mousse and dark chocolate ganache.

KEY LIME PIE
The Fish Market classic, macadamia nut crust.

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