

## HOT BITES

<b>Dylan's Crab Cakes</b>	<b>11</b>	<b>Oyster Ozzies*</b>	<b>10</b>
Jumbo lump crab pan sautéed, topped with jet sauce		Brandy, mushrooms, cream and asiago cheese topped with shrimp	
<b>Bruschetta</b>	<b>4</b>	<b>Oyster Rockefeller *</b>	<b>10</b>
Roasted tomato, garlic, basil and asiago cheese		Baked Oysters with Pernod and spinach topping	
<b>Stuffed Poblano</b>	<b>8</b>	<b>Chicken Boursin</b>	<b>7</b>
Filled with chorizo, rice, corn, broccoli and zucchini, topped with pepper jack cheese		Chicken breast rolled and stuffed with spinach and sun dried tomatoes with a boursin cream sauce	
<b>Shrimp and Feta Bake</b>	<b>11</b>	<b>Roasted Garlic Bulbs</b>	<b>5</b>
Four shrimp, feta, bell peppers and black olives, baked in tomato sauce		Served with roasted red pepper cream cheese and crusty baguette	
<b>Grilled Sliders</b>	<b>6</b>	<b>Artichoke Tosca</b>	<b>4</b>
Three mini burgers with sautéed onions, pickles, ketchup and mustard		Tosca style with a garlic, lemon white wine sauce	
<b>Three Way Sausage</b>	<b>9</b>	<b>Wild Mushroom Sautee</b>	<b>7</b>
Grilled Italian, Andouille and Chorizo sausage with hot banana peppers		Sautéed in a brandy garlic cream sauce and served in a puff pastry	
<b>Lobster Egg Roll</b>	<b>9</b>	<b>Vegetarian Quesadilla</b>	<b>6</b>
Two generously filled lobster egg rolls served with pepper jelly		Grilled veggies topped with pepper jack cheese, and a side of Vera Cruz Sauce	
<b>Blue Crab Nachos</b>	<b>10</b>	<b>Sesame Tuna Stix*</b>	<b>11</b>
House fried tortilla chips topped with Pepper Jack cheese, blue crab, tomatoes, onions, and olives		Skewers of Ahi Tuna sprinkled with sesame seeds and served atop wasabi mayo	
<b>Artichoke and Spinach Dip</b>	<b>6</b>	<b>Brie Puff Pastry</b>	<b>10</b>
Served with crusty baguettes		Served with fresh fruit and caramel sauce	
<b>Triple Garlic Shrimp Stuffed Portabella</b>	<b>10</b>	<b>BBQ Shrimp and Scallop Skewers</b>	<b>11</b>
Artichokes, shrimp and spinach stuffed in a portabella, topped with blue cheese		Wrapped in smoked bacon with Dylan's BBQ sauce	
<b>Panama Shrimp Beer Boil</b>	<b>10</b>	<b>Mussels</b>	<b>9</b>
<b>Pot Pie Du Jour</b>	<b>8</b>	Steamed rope mussels served in a garlic white wine shallot broth	
(Chef's Choice)			

## SANDWICHES Served with Straw Fries

<b>Super Duper Grouper Sandwich</b>	<b>8</b>
Panko fried genuine grouper, topped with Swiss cheese, sauerkraut, shredded lettuce, tomato and a side of special sauce served on a toasted Kaiser roll	
<b>Montreal Burger*</b>	<b>8</b>
Grilled Black Angus ground beef, topped with American cheese, shredded lettuce, tomato and a side of special sauce, served on a toasted Kaiser roll	
<b>Chicken Breast Sandwich</b>	<b>8</b>
Grilled Chicken Breast topped with a choice of cheese, shredded lettuce, tomato and onion, served on grilled Ciabatta Bread	
<b>BBQ Pulled Pork Sandwich</b>	<b>8</b>
Pulled pork cooked in Dylan's Famous BBQ sauce, served on a toasted Kaiser roll	

\*\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

\*Asterisked items are served raw or undercooked; contain or may contain raw or undercooked ingredients; or may be requested undercooked; or can be cooked to order.

### SOUPS

Soup du Jour	4 Gazpacho	5
Crab Bisque	7 Dylan's Clam Chowder	5

### SALADS

**Willy's Classic Wedge** 7

Tomato, black olives, red onions and crumbled egg sprinkled with parmesan, dipped in House Lemon Vinaigrette

**Spinach Salad** 8

Candied walnuts, spiced cinnamon apples, boursin cheese balls and red onions, tossed in a Raspberry Honey Vinaigrette

**Romaine Heart Caesar Salad** 6

Asiago cheese, house croutons and Caesar dressing

**Cold Grilled Veggie Salad** 6

Grilled mixed vegetables over Boston Bibb and drizzled with Balsamic Vinaigrette

**Traditional Crab Louie** 10

Blue crab, artichoke hearts, white asparagus, black olives, tomatoes, and crumbled egg, tossed with Louis dressing

**Capresé** 8

Red and yellow tomatoes, fresh mozzarella and basil, drizzled with pesto oil

Chicken	5 Jumbo Shrimp	2/ea
Fish, your choice	7 Jumbo Crab Cake	9

**Add to any Salad or Pasta: Blackened or Grilled**

Small Bites			
<b>Cornmeal Fried Chesapeake Oysters</b>	<b>9</b>	<b>Coconut Shrimp with Pepper Jelly</b>	<b>10</b>
<b>Seviché</b>	<b>9</b>	<b>Calamari Vera Cruz</b>	<b>7</b>
Fresh Seafood or Shellfish tossed in a lime marinade		Calamari strips flash fried with a side serving of Vera Cruz Salsa	
<b>Maui Onion Dip and Chips</b>	<b>6</b>	<b>Panko Grouper Nuggets</b>	<b>8</b>
Sweet onion herb dip with kettle potato chips		Served with a Cajun rémoulade	
<b>Dusted Bay Scallops</b>	<b>9</b>	<b>Parmesan Garlic Onion Rings</b>	<b>4</b>
Deep fried and served with cocktail sauce		Deep fried and topped with Parmesan Cheese	
<b>Stuffed Jalapeños</b>	<b>6</b>	<b>Tempura Pickle Chips</b>	<b>3</b>
Filled with cream cheese, breaded and deep fried		Dill pickle chips tempura battered and deep fried	

Fried Bites Platter	
A collection of our favorites. Stuffed Jalapenos, Calamari Vera Cruz, Tempura Fried Pickle Chips, and Coconut Shrimp. Enjoy! We always do!	<b>22</b>

We at Dylan's Raw Bar & Grille strive to be environmentally conscious, as such both water and bread is served only upon request. Dylan's will try to accommodate all dietary needs and restrictions. Thank you for your continued patronage. Our Private room is available for all occasions. Ask your server for details.

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# Dylan's Raw Bar & Grille

## 313/884-6030

NIGIRI 1 ORDER (1PC.)			
A La Carte Sushi		Price	Qty
Tuna	Maguro	\$3.50	
Crab stick	kani	\$3.00	
Egg Custard	Tamago	\$2.00	
Fresh Water Eel	Unagi	\$3.00	
Mackerel	Saba	\$3.00	
Octopus	Tako	\$2.75	
Red Clam	Hokigai	\$3.00	
Red Snapper	Tai	\$3.00	
Salmon	Sake	\$3.00	
Salmon Roe	Ikura	\$3.25	
Scallop	Hotate	\$3.50	
Shrimp	Ebi	\$2.75	
Smoked Salmon	Sake	\$3.00	
Squid	Ika	\$2.75	
Sweet Shrimp	Amaebi	\$3.75	
White Tuna	Shiro Maguro	\$3.25	
Yellow Tail	Hamachi	\$4.00	
Conch		\$3.00	
Spicy Mussels		\$2.50	
Bluefin Toro		\$8.00	

Traditional Rolls (6 pieces)	Price	Qty	hand roll
Alaskan Roll - cucumber, avocado, salmon & krab	\$6.50		
Asparagus Roll	\$4.50		
Avocado Roll	\$4.50		
AAC Roll	\$5.50		
Avocado Cucumber Roll	\$5.50		
Black Mushroom Roll	\$5.00		
California Roll - krab, avocado, cucumber	\$6.50		
California Roll w/ Caviar	\$7.00		
Caterpillar Roll - BBQ eel topped with avocado	\$13.00		
Cucumber Roll	\$4.50		
East Roll	\$8.00		
Eel Cucumber Roll	\$6.75		
Eel Avocado Roll	\$6.75		
Green River Roll - eel, avocado, cucumber & seaweed powder	\$6.75		
Philadelphia Roll - salmon, cream cheese & cucumber	\$7.00		
Oshinko Maki	\$4.50		
Salmon Roll	\$5.50		
Shrimp California Roll - shrimp, krab meat, cucumber & avocado	\$7.00		
Spicy California Roll - krab meat, cucumber, avocado & spicy sauce	\$7.00		
Spicy Hamachi Roll - yellow tail & spicy sauce	\$8.00		
Spicy Shrimp Roll	\$7.00		
Spicy Tuna Roll - tuna, cucumber, scallion & spicy sauce	\$7.00		
Shrimp Tempura Roll	\$7.00		
Tuna Roll	\$5.50		
Tuna Scallion Roll - tuna & scallion	\$6.50		
Yellow Tail Scallion - yellow tail & scallion	\$6.50		
Boston Roll - lettuce, avocado, cucumber, cooked shrimp & Japanese mayo	\$6.75		

Salads	Price	Qty
Edamame (Soy Bean)	\$4.50	
Avocado Salad	\$7.00	
Baby Octopus Salad (5pc)	\$6.00	
Seaweed Salad	\$7.50	
Spicy Tuna Salad	\$10.50	
Squid Salad	\$8.00	

Combination Plates	Price	Qty
Maki Combo	\$20.00	
California, Spicy Tuna, Tempura		
Sushi and Sashimi Combination (For 2)	\$35.00	
Sushi Deluxe - 10 pieces of sushi and California or Tempura Roll	\$29.00	
Sushi Regular - 8 pieces of sushi and a California or Tempura Roll	\$25.00	

Sashimi Plates	Price	Qty
Chirashi	\$22.00	
Sashimi Assortment	\$29.50	
Tuna Sashimi (8 pc)	\$15.90	
Yellow Tail Sashimi	\$15.90	
Tuna and Yellow Tail Sashimi	\$15.90	
Tuna and Salmon Sashimi	\$15.90	
Tuna, Salmon and Snapper Sashimi	\$17.50	

CHEF SPECIAL	Price	Qty
Royal Kani Roll - lump crab, avocado, spicy sauce, crunch	\$9.00	
Royal Dragon Roll - lobster tempura, spicy tuna wrapped in eel	\$13.50	
Rainbow Roll - California roll topped with assorted fish on top	\$13.50	
Red Dragon Roll - spicy tuna & crunch wrapped in eel	\$13.50	
Fireman Special - spicy tuna & crunch with tuna and spicy sauce	\$13.50	
Devils Delight - tuna topped with jalapeno & crunch sizzler	\$13.50	
ROCCO Roll - fried shrimp, egg, avocado & soy wrap	\$15.00	
Spicy Rainbow Roll - California roll topped w/assorted fish and spicy sauce	\$13.50	
No Name Special - spicy krab, fried shrimp topped with torched salmon	\$15.00	
Caribbean King Roll - shrimp tempura, avocado, mango, soy wrap, spicy sauce	\$15.00	
Sapporo Roll - fried shrimp topped with eel & avocado	\$10.50	
New York Roll - granny smith apple, tuna, scallion & avocado	\$9.00	
Spider Roll - soft shell crab, fish egg, avocado, cucumber, lettuce	\$13.50	
Hawaiian Roll - tuna, avocado, pineapple crunch topped with eel	\$15.00	
Apollo Roll - crab, asparagus, cucumber topped with shrimp	\$12.50	
Play Boy Roll - fried shrimp, avocado topped with fresh tuna, masago, eel and Japanese mayo	\$15.00	
Sunset Roll - eel, crab and cream cheese with avocado & caviar	\$10.50	
Futo Maki - krab, avocado, cucumber, egg, carrot, squash with roe	\$11.50	

Add \$2.50 for Tempura style rolls Add \$0.50 for Extra Spicy Sauce

## ENTREES

<b>Sicilian Steak*</b>	<b>19</b>
8 oz. sliced N.Y. Strip, Italian breaded, sautéed and served with an Ammoglio sauce	
<b>Shrimp and Chicken Curry</b>	<b>14</b>
Spicy curry cream sauce served over rice pilaf	
<b>Sautéed Tilapia</b>	<b>15</b>
Tilapia with artichokes, capers and tomatoes in a butter sauce	
<b>Chicken Rocco</b>	<b>16</b>
Two boneless breasts of chicken with sautéed mushrooms and shallots served with a honey cream sauce	
<b>Paella for One or Two</b>	<b>15 / 27</b>
Spanish saffron rice simmered with chorizo, mussels, chicken, shrimp and scallops	
<b>Road House Frog legs</b>	<b>14</b>
Deep fried frog legs with garlic zip sauce	
<b>Three Way Shrimp: Garlic, Cajun or BBQ</b>	<b>16</b>
Six Gulf Shrimp prepared one, two or three ways	
<b>Grilled New York Strip Steak*</b>	<b>22</b>
10 oz. Seasoned Hand Cut Strip	
<b>Grilled Filet Mignon*</b>	<b>23</b>
8 oz. Seasoned Hand Cut Filet	
<b>Broiled Whitefish</b>	<b>16</b>
Lake Superior Whitefish broiled with Casino Butter	
<b>Marinated Lamb Chops*</b>	<b>21</b>
Three marinated, grilled lamb chops served over spinach, tomato, feta and basil	
<b>Panko Grouper and Chips</b>	<b>12</b>
Deep fried panko crusted Florida grouper with straw fries	
<b>Mama Kisses Pasta</b>	<b>9</b>
Four cheese Baci filled pasta tossed in a pesto cream sauce, spinach, pine nuts, artichoke hearts and asiago cheese	
<b>BBQ Baby Back Ribs (Snack or 1/2 Slab)</b>	<b>11 / 14</b>
Slow cooked in a spicy rub with Dylan's own house sauce	
<b>Rum Teriyaki Glazed Salmon</b>	<b>16</b>
Grilled North Atlantic Salmon glazed with a pineapple rum teriyaki sauce	
<b>Smoked Salmon Angel Hair Pasta</b>	<b>15</b>
Tossed with roasted peppers, artichoke hearts and shallots in a dill cream sauce	
<b>Michigan Lake Perch</b>	<b>17</b>
Pan fried Lake Perch with house rémoulade	
<b>Jambalaya for One or Two</b>	<b>15 / 27</b>
Spicy tomato sauce with chicken, shrimp and andouille sausage over rice	

## SIDE ITEMS

Side House Salad 3 \_ Saffron Rice 2 \_ Garlic Sautéed Artichoke Hearts 2  
Asparagus with Boursin cream sauce 2 \_ Mixed Vegetables 2  
Yukon Gold Potatoes 2 \_ Straw Fries 2 \_ Broccoli Slaw 1

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## LITTLE ROCKERS

Fresh Fruit Plate with Marshmallow sauce	5
Angel Hair Pasta topped with butter and cheese	5
Burger and Fries*	5
Cheeseburger and Fries*	5
Chicken Fries with Fresh Fruit	5
Fish and Chips	5
Grilled Cheese and Fries	5

PLEASE SEE OUR CHALKBOARD FOR DESSERT LISTINGS