



318 S. Main St., Royal Oak, MI 48067 | 248.541.1186 | Award Winning Executive Chef Jamal Alashmaly

## SHARE

### MARYLAND STYLE CRAB CAKE

sweet corn relish 22

### OYSTER ROCKEFELLER

creamed spinach, pernod,  
asiago, bacon 21/28

### FLASH FRIED CALAMARI

mild pepper rings,  
lemon caper aioli 18.5

### DYNAMITE SHRIMP

spicy sambel sauce,  
pickled onion, sushi rice 19

### GRAND TOWER

chilled lobster, king crab,  
shrimp, oysters,  
select shellfish 99/149

### LOBSTER FRIES

fried cajun lobster,  
spicy mayo, sour cream,  
scallions 26.5

### SPINACH & ARTICHOKE DIP

VG | Chef's blend of  
fresh spinach and cheese 16.5

### SALT LIFE SAMPLER

dynamite shrimp,  
oyster rockefeller,  
spinach artichoke dip  
& crab cake 37

### P.E.I MUSSELS

GF | corn, tomato, jalapeño,  
cilantro, saffron 21

### PAN FRIED OYSTERS

cornmeal crusted,  
gribiche 16.5

### WAGYU SIRLOIN TIPS

GF | creole seasoned  
wagyu sirloin, gorgonzola  
cream 26

### LOBSTER

### BRUSCHETTA

goat cheese, tomato relish,  
balsamic glaze 29

### TUNA TARTARE

AAA grade saku tuna,  
avocado, cucumber,  
seaweed salad, sushi rice,  
spicy mayo 20



## SUSHI

### VOLCANO ROLL

flash ried shrimp, cucumber,  
avocado, TNT sauce 21

### SPICY TUNA

GF | cucumber, avocado,  
spicy mayo 15.5

### HOUSE ROLL

GF | hamachi, salmon,  
lemon, cucumber, avocado,  
togarashi, citrus chili sauce 17.5

### SPICY LOBSTER ROLL

spicy lobster salad, cucumber,  
avocado, eel sauce 19

### CALIFORNIA ROLL

crab, avocado, cucumber 14

### TUNA POKE BOWL

avocado, edamame, mango,  
cabbage, carrot, cucumber,  
AAA grade saku tuna 26.5

### CRISPY LOBSTER

### SUSHI PIZZA

crispy rice, cream cheese  
lobster, avocado, spicy mayo,  
tobiko, eel sauce, scallions 29

### ALASKAN ROLL

cucumber, avocado, spicy crab,  
salmon, spicy mayo, eel sauce,  
kewpie mayo, crispy  
fried onions 19

## SALADS & SOUPS

### LOBSTER COBB

bacon, egg, tomatoes,  
avocado, bleu cheese,  
ranch 26.5

### POWER GRAIN SALAD

GF | VG red quinoa,  
brown & wild rice, apples,  
chickpeas, candied pecans,  
avocado emulsion 18

### CAESAR SALAD

romaine hearts, buttercrumb,  
egg, parmesan 14.5

### HOUSE SALAD

GF | V tomatoes, cucumber,  
pickled onion 10.5

### SALMON SPINACH SALAD

candied pecans, barley,  
apple, red onion, chevre,  
bacon vinaigrette 29.5

#### ADD TO ANY SALAD

chicken 9 | shrimp 12  
crab cake 20 | lobster tail 25  
1/2 lb alaskan king crab legs mkt

### LOBSTER BISQUE

sherry crème fraîche 11/13

### TOM'S CLASSIC CLAM CHOWDER

potatoes, fresh dill,  
petite clams 10/12



V | Vegan VG | Vegetarian GF | Gluten Free

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

## SEAFOOD

### LAKE PERCH

pan fried, redskins,  
seasonal vegetable 29/36

### PAN SEARED SALMON

GF | power grains, asparagus,  
tomatoes 38

### SEAFOOD PASTA AURORA

shrimp, mussels, spinach,  
linguine, tomato cream sauce 38

### SHRIMP & GRITS

GF | cajun shrimp,  
andouille sausage,  
white cheddar grits 29

### BROILED WHITEFISH

GF | roasted redskins,  
seasonal vegetable 35

### BOURBON GLAZED SCALLOPS

sweet potato, bacon lardons,  
onion brûlée 48

### CRAB CAKE DINNER

whipped mashed potato,  
sweet corn relish 39.5

### BLACKENED BBQ MAHI MAHI

GF | polenta, balsamic  
brussels sprouts 34.5

### GROUPE PICCATA

tomatoes, shallots, garlic,  
capers, white wine garlic  
sauce, linguine 34

### MISO SEABASS

sticky rice, green beans,  
red peppers, miso broth, 56

### DYNAMITE SHRIMP TACOS

TNT sauce, pickled red  
onion, cabbage, seasonal  
vegetable 23/29

### LOBSTER TACOS

tempura battered, cabbage,  
pico de gallo, san diego,  
seasonal vegetable 29/39

### BAJA FISH TACOS

beer battered, cabbage, pico de  
gallo, san diego, seasonal  
vegetable 20/27

### CLASSIC LOBSTER TAILS

GF | coldwater lobster tails,  
drawn butter, red skins,  
seasonal vegetable 54

### SHRIMP SCAMPI

linguine, shrimp, garlic  
white wine sauce 36

### ALASKAN KING CRAB

GF | drawn butter, red skins,  
seasonal vegetable mkt

## TOM'S TRADITIONS

### TEMPURA

#### FISH 'N' CHIPS

Atlantic cod, fries,  
gribiche, coleslaw 24/29

### LOBSTER SEAFOOD

#### PAELLA

GF | lobster tail, shrimp,  
calamari, mussels, saffron  
rice, zucchini, red pepper 49

### LOBSTER CARBONARA

peas, bacon, shallots, linguine 38

### CAJUN JAMBALAYA

GF | chicken, shrimp,  
andouille sausage, 29

## SANDWICHES

### COD SLIDERS

tomato, white cheddar,  
fries 19.5

### WHITE CHEDDAR BURGER

onion brulee, arugula,  
white cheddar, brioche bun,  
house sauce, fries 24

### IMPOSSIBLE BURGER

V | lettuce, tomato, veganaise,  
vegan cheese, vegan bun,  
vegan fries 19.5

### LOUISIANA SEAFOOD PO'BOY

cod, shrimp, oysters, tomato,  
arugula, pickle chips, tabasco®  
remoulade, fries 23

### SMOKED SALMON B.L.T

bacon, lettuce, tomato,  
dijon dill, fries 27

### NEW ENGLAND LOBSTER ROLL

house dressing, kettle chips  
or fries 29/39



## CHICKEN & PRIME

### CHICKEN PESTO

#### ALFREDO PASTA

tomatoes, asparagus,  
linguine 31

### FILET MIGNON

#### MEDALLIONS

GF | mashed potatoes,  
asparagus, demi glace 33

### YACHT CLUB

#### MAC N CHEESE

cavatappi, mornay,  
buttercrumb 23

add creole chicken 9  
bacon 9 | shrimp 12  
butter poached lobster 19

## BRUNCH

served Saturday & Sunday 11-3

### BANANA FOSTER

#### FRENCH TOAST

brioche, rum creme anglaise,  
bourbon caramel, whipped cream,  
candied banana 19

### WESTERN OMELET

ham, peppers, onions,  
roasted redskin potatoes 17.5

### LOBSTER WAFFLE TOWER

scallion cheddar waffle, cornmeal  
crusted shrimp & coldwater lobster tail,  
spicy mayo, hot honey drizzle 44

### 100 OZ. MIMOSA TOWER 49

### LOBSTER BENEDICT

butter poached lobster meat,  
poached eggs, english muffin,  
hollandaise, side salad 28

### ALL AMERICAN BREAKFAST

eggs, thick cut bacon, roasted  
redskin potatoes, toast 17.5

### BREAKFAST SKILLET

roasted redskin potatoes, peppers,  
onions, poblano cream,  
eggs, side salad 18

[tomsoysterbar.com](http://tomsoysterbar.com)

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