



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

## SHARE

### MARYLAND STYLE CRAB CAKE

blue crab, panko crusted, sweet corn relish 16.5

### OYSTER ROCKEFELLER

creamed spinach, pernod, asiago, buttercrumb, bacon 15.5/22

### FLASH FRIED CALAMARI

flash fried, mild pepper rings, lemon caper aioli 16

### DYNAMITE SHRIMP

flash fried shrimp, spicy sambel sauce, pickled onion, sushi rice 16.5

### COLD 'N' SMOKED ARRAY

smoked salmon pate, old bay smoked shrimp, oyster du jour, trout rillette 24

### GRAND TOWER

maine lobster claws, fresh water prawns, colossal crab meat cocktail, middle neck clams, P.E.I. mussels, king crab legs, peel & eat shrimp, chesapeake bay oysters 99/149

### LOBSTER FRIES

crispy fries topped with cajun lobster, spicy mayo, sour cream, scallions 20.5

### SPINACH ARTICHOKE DIP

VG | chef's blend of fresh spinach and cheese 14.5

### PAN FRIED OYSTERS

GF | fresh oysters pan fried in seasoned cornmeal 15.5

### P.E.I MUSSELS

GF | milked corn, blistered tomato, jalapeño, cilantro, saffron 16

### SALT LIFE SAMPLER

dynamite shrimp, oysters rockefeller, spinach artichoke dip & panko crab cake 29.5

### WAGYU SIRLOIN TIPS

GF | house made creole seasoned wagyu sirloin over gorgonzola cream 19.5

### LOBSTER CORNDOG

maine lobster tail, cornbread batter, lemon garlic aioli 29.5

### TUNA TARTARE

AAA grade saku tuna, smashed avocado, cucumber, seaweed salad, sushi rice, wonton crackers, spicy mayo, micro wasabi 19.5



## SUSHI

rolled to order by trained sushi chefs  
gluten free soy sauce available.

### CALIFORNIA ROLL

crab, avocado, cucumber, sesame seeds 12.5

### SPICY TUNA

GF | cucumber, avocado, sriracha, spicy mayo, sesame seeds 12.5

### HOUSE ROLL

GF | cucumber, avocado, lemon, hamachi, togarashi, torched salmon, citrus chili sauce 14.5

### SPICY LOBSTER ROLL

lobster salad, spicy mayo, cucumber, avocado, eel sauce, sesame seeds 16

### VOLCANO ROLL

flash fried shrimp, cucumber, avocado, TNT sauce, sriracha, eel sauce, spicy mayo, scallions 16.5

### TUNA POKE BOWL

sushi rice, sliced avocado, edamame, mango, red cabbage, shredded carrot, cucumber, marinated AAA grade saku tuna, micro wasabi 23.5

## SALADS & SOUPS

### LOBSTER COBB

lobster, bacon, egg, tomatoes, avocado, bleu cheese crumbles, spring mix, ranch 24.5

### SALMON SPINACH SALAD

atlantic salmon, warm bacon vinaigrette, barley, candied pecans, apple, red onion, chevre 19.5

### CAESAR SALAD

baby romaine hearts, white anchovy, buttercrumb, egg, parmesan 14.5

### POWER GRAIN SALAD

GF | VG red quinoa, brown rice, wild rice, granny smith apples, chickpeas, candied pecans, mixed greens, avocado emulsion 17

### HOUSE SALAD

GF | V roasted tomatoes, cucumber, red onion marmalade, spring mix 9.5

### ADD TO ANY SALAD

chicken 7 | shrimp 8  
crab cake 11 | lobster tail 20  
1/2 lb alaskan king crab legs mkt

### LOBSTER BISQUE

rich lobster broth infused with sherry crème fraîche 9/11

### TOM'S CLASSIC CLAM CHOWDER

potatoes, root vegetables, fresh dill, petite clams 8.5/10



### SURF & TURF TUESDAYS

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

## SANDWICHES

### COD SLIDERS

tempura battered cod, coleslaw, tomato, white cheddar, gribiche, fries 16.5

### WHITE CHEDDAR BURGER

onion brûlée, arugula, white cheddar, brioche bun, house sauce, fries 19.5

### IMPOSSIBLE BURGER

V | lettuce, sliced tomato, vegan bun, veganaise, FYH provolone, vegan sea salt fries 19.5

### LOUISIANA SEAFOOD PO'BOY

cornmeal crusted, cod, rock shrimp, oysters, tomato, arugula, sweet & spicy pickle chips, tabasco® remoulade, fries 19.5

### NEW ENGLAND

#### LOBSTER ROLL

coldwater lobster, house dressing, kettle chips, sub fries at no cost - just like Boston 21/31

### SMOKED SALMON B.L.T

house smoked Atlantic salmon, crispy bacon, lettuce, tomato, dijon dill, fries 19.5

### DYNAMITE SHRIMP TACOS

flash fried shrimp, spicy sambel sauce, pickled red onions, cabbage, seasonal vegetables 19.5/24.5

### BAJA FISH TACOS

flour tortilla, hand cut beer battered Atlantic cod, cabbage, fresh pico de gallo, San Diego sauce, seasonal vegetables 18/25

### LOBSTER TACOS

flour tortilla, hand battered Maine lobster tail, cabbage, fresh Pico de Gallo, San Diego sauce, seasonal vegetables 26/34



## SEAFOOD

### LAKE PERCH

lightly breaded, pan fried, redskins, seasonal vegetable, & coleslaw 24/29

### PAN SEARED SALMON

GF | power grains, asparagus, cherry tomatoes 29.5

### SEAFOOD PASTA AURORA

shrimp, mussels, spinach & pasta, in a creamy tomato sauce 24.5/29.5

### CAJUN JAMBALAYA

GF | braised chicken, shrimp, andouille sausage, jambalaya rice 21/24

### TEMPURA FISH 'N' CHIPS

battered Atlantic cod, malt vinegar fries, gribiche, coleslaw 19.5/23.5

### SHRIMP & GRITS

GF | cajun shrimp, andouille sausage, white cheddar grits 22.5

### BROILED WHITEFISH

GF | roasted redskins, seasonal vegetable 26

### LOBSTER SEAFOOD

#### PAELLA

GF | broiled lobster tail, shrimp, calamari, mussels, saffron rice, grilled zucchini, roasted red pepper 39.5

### LOBSTER CARBONARA

fresh linguine, peas, bacon, lobster, shallots in a light cream sauce 24/29

### BOURBON GLAZED SCALLOPS

sweet bourbon glazed scallops, onion brûlée and roasted sweet potato with bacon lardons 34.5

### CRAB CAKE DINNER

panko crusted blue crab, whipped mashed potato, sweet corn relish 29.5

### BLACKENED BBQ MAHI MAHI

GF | polenta, balsamic brussels sprouts 26.5

### CIOPPINO

shrimp, clams, mussels, tomato broth, jonah crab claws 39.5

## SHELLFISH

### CLASSIC LOBSTER TAILS

GF | broiled coldwater lobster tails, drawn butter, roasted red skins, seasonal vegetable 49.5

### SHRIMP SCAMPI

linguine, shrimp, garlic white wine sauce 29

### ALASKAN KING CRAB

GF | Bering Sea Alaskan king crab, drawn butter, redskin, seasonal vegetable mkt



## POULTRY & PRIME

### CHICKEN PESTO ALFREDO PASTA

linguine, grape tomatoes, asparagus 26

### FILET MIGNON MEDALLIONS

GF | demi glace, whipped & zipped mashed potatoes, asparagus 29

### YACHT CLUB MAC N CHEESE

cavatappi, mornay, buttercrumb 21

Add Creole Chicken 7.5 | Bacon 7.5 | Shrimp 8.5 | Butter Poached Lobster 14.5

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