



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 12.5

OYSTER ROCKEFELLER
creamed spinach, pernod,
asiago, buttercrumb, bacon
13.5/19.5

FLASH FRIED CALAMARI

porcini peppers,
pico de pajaró peppers,
lemon caper aioli 13.5

DYNAMITE SHRIMP
flash fried shrimp,
spicy sambel sauce,
pickled onion, sushi rice 12.5

COLD 'N' SMOKED ARRAY

smoked salmon pate,
old bay smoked shrimp,
oyster du jour,
trout rillette 19.5

GRAND TOWER
maine lobster claws,
fresh water prawns,
colossal crab meat cocktail,
cherry stone clams,
P.E.I. mussels, king crab legs,
peel & eat shrimp,
chesapeake bay oysters 69/99

LOBSTER FRIES

crispy fries topped with
cajun lobster,
spicy mayo, sour cream,
scallions 17

SPINACH ARTICHOKE DIP

VG | chef's blend of
fresh spinach
and cheese 10.5

PAN FRIED OYSTERS

GF | fresh oysters pan fried
in seasoned cornmeal 12.5

P.E.I MUSSELS

GF | milked corn,
blistered tomato,
jalapeño, cilantro,
saffron 12.5

SALT LIFE SAMPLER

dynamite shrimp,
oysters rockefeller,
spinach artichoke dip
& panko crab cake 23.5

WAGYU SIRLOIN TIPS

GF | house made creole
seasoned wagyu sirloin
over gorgonzola cream 14



SUSHI

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

CALIFORNIA ROLL

crab, avocado, cucumber,
sesame seeds 8

SPICY TUNA

GF | cucumber, avocado, sriracha,
spicy mayo, sesame seeds 8.5

HOUSE ROLL

GF | cucumber, avocado, lemon,
hamachi, togarashi, torched salmon,
citrus chili sauce 9

SPICY LOBSTER ROLL

lobster salad, spicy mayo, cucumber,
avocado, eel sauce, sesame seeds 11.5

VOLCANO ROLL

flash fried shrimp, cucumber,
avocado, TNT sauce, sriracha,
eel sauce, spicy mayo, scallions 12

SALADS & SOUPS

LOBSTER COBB

lobster, bacon, egg, tomatoes,
avocado, bleu cheese crumbles,
spring mix, ranch 21

SALMON SPINACH SALAD

atlantic salmon,
warm bacon vinaigrette,
barley, candied pecans,
apple, red onion, chevre 16.5

CAESAR SALAD

baby romaine hearts, white anchovy,
buttercrumb, egg, parmesan 11.5

POWER GRAIN SALAD

GF | VG red quinoa, brown rice,
wild rice, granny smith apples,
chickpeas, candied pecans,
mixed greens, avocado emulsion 13.5

HOUSE SALAD

GF | V roasted tomatoes, cucumber,
red onion marmalade, spring mix 8.5

ADD TO ANY SALAD

chicken 7 | shrimp 8
crab cake 10 | lobster tail 15
1/2 lb alaskan king crab legs 21

LOBSTER BISQUE

rich lobster broth
infused with
sherry crème fraîche 7/9

TOM'S CLASSIC CLAM CHOWDER

potatoes,
root vegetables,
fresh dill,
petite clams 6/8

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 12.5

WHITE CHEDDAR BURGER

onion brûlée, arugula,
white cheddar,
brioche bun, house sauce,
fries 14.5

IMPOSSIBLE BURGER

V | lettuce, sliced tomato,
vegan bun, veganaise,
FYH provolone,
vegan sea salt fries 15

LOUISIANA

SEAFOOD PO'BOY

cornmeal crusted, cod,
rock shrimp, oysters,
tomato, arugula,
sweet & spicy pickle chips,
tabasco® remoulade,
fries 16.5

NEW ENGLAND

LOBSTER ROLL

coldwater lobster,
house dressing, kettle chips,
sub fries at no cost -
just like Boston 15/19.5

SMOKED SALMON B.L.T

house smoked Atlantic salmon,
crispy bacon, lettuce, tomato,
dijon dill, fries 15.5

DYNAMITE SHRIMP TACOS

flash fried shrimp,
spicy sambel sauce,
pickled red onions, cabbage,
seasonal vegetables 14/18

BAJA FISH TACOS

flour tortilla, hand cut beer
battered Atlantic cod, cabbage,
fresh pico de gallo,
San Diego sauce,
seasonal vegetables 14/18

SEAFOOD

LAKE PERCH

lightly breaded, pan fried,
redskins, seasonal vegetable,
& coleslaw 19/24

PAN SEARED SALMON

GF | power grains, asparagus,
cherry tomatoes, herb oil 24.5

SEAFOOD PASTA AURORA

shrimp, mussels,
spinach & pasta,
in a creamy tomato sauce 19/23

CAJUN JAMBALAYA

GF | braised chicken, shrimp,
andouille sausage,
jambalaya rice 17/21

TEMPURA FISH 'N' CHIPS

battered Atlantic cod,
malt vinegar fries,
gribiche, coleslaw 15/18

SHRIMP & GRITS

GF | cajun shrimp,
andouille sausage,
white cheddar grits 16

BROILED WHITEFISH

GF | roasted redskins,
seasonal vegetable 19

LOBSTER SEAFOOD PAELLA

GF | broiled lobster tail,
shrimp, calamari,
mussels, saffron rice,
grilled zucchini,
roasted red pepper 29

LOBSTER CARBONARA

fresh linguine, peas, bacon,
lobster, shallots in a light
cream sauce 19/24

BOURBON GLAZED SCALLOPS

GF | sweet bourbon glazed
scallops, onion brûlée and
roasted sweet potato
with bacon lardons 25

CRAB CAKE DINNER

panko crusted blue crab,
whipped mashed potato,
sweet corn relish 24

BLACKENED BBQ MAHI MAHI

GF | polenta,
balsamic brussels sprouts 19.5

SHELLFISH

CLASSIC LOBSTER TAILS

GF | broiled coldwater
lobster tails, drawn butter,
roasted red skins,
seasonal vegetable 32

SHRIMP SCAMPI

linguine, shrimp,
garlic white wine sauce 21

ALASKAN KING CRAB

GF | Bering Sea Alaskan
king crab,
drawn butter, redskin,
seasonal vegetable 39



POULTRY & PRIME

CHICKEN PICCATA

linguine, capers,
tomatoes, shallots,
white wine garlic sauce 18.5

FILET MIGNON MEDALLIONS

GF | demi glace, whipped &
zipped mashed potatoes,
asparagus 19.5

YACHT CLUB MAC N CHEESE

cavatappi, mornay,
buttercrumb 16

Add Creole Chicken 5 | Bacon 4 | Shrimp 6 | Butter Poached Lobster 8

TEXT OYSTER TO 411669 | tomsoysterbar.com

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