

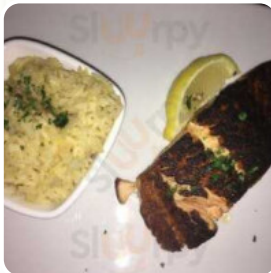


Diamonds Steak Seafood Royal Oak Menu

<https://menuweb.menu>

100 S Main St, Royal Oak, United States

(+1)2482915201 - <http://www.diamondsroyaloak.com/>



The menu of Diamonds Steak **Seafood** Royal Oak from Royal Oak contains about **302** different dishes and drinks. On average you pay about \$11.8 for a dish / drink. Diamonds Steak **Seafood** presents a mixed yet promising dining experience. While the menu features standout dishes like delicious steak, salmon, and lobster, service inconsistencies have been noted, with staff sometimes being less attentive than desired. Ambiance plays a crucial role, with some patrons expressing disappointment over table settings for special occasions. However, many have praised the vibrant drink selection and delightful appetizers, such as artichoke dip. Despite some minor service hiccups and culinary critiques, the restaurant's quality cuisine and friendly atmosphere keep diners hopeful for improvements. Overall, it seems to be a place worth revisiting for its potential and charm.

Diamonds Steak Seafood Royal Oak M



Soups

LOBSTER BISQUE \$10.0

Main Courses

CLASSIC CHEESE BURGER \$13.0

Sandwiches

GRILLED CHICKEN BREAST SANDWICH \$6.5

Sweets

SORBET OR ICE CREAM \$4.0

A La Carte

HOUSE POTATOES

Chicken

SWEET CAJUN CHICKEN SKEWERS \$16.0

Chicken Dishes

CHICKEN TENDERS \$5.5

Beef Dishes

FILET MIGNON

Weine

JIM BEAM

South American Beef

NEW YORK STRIP

Main

DIAMONDS FILET MIGNON TIPS \$6.5

Kids Menu

TOP SIRLOIN

Happy Hour

ALL DRAFT BEER \$3.0

Pizza - Small Á 22Cm

MALIBU

Ribs

PRIME RIB

Pizza - Klein Ø 22Cm

BELVEDERE

Kid's Menu

BUTTERED NOODLES \$5.5

Wodka

KETEL ONE

Vip Bottles

BACARDI LIMON

Vip Drinks

BOMBAY SAPPHIRE

Tequilas

CABO WABO RESPOSADO

Beverages

GRAND MARNIER

Diamonds Steak Seafood Royal Oak M



Hot Drinks

IRISH COFFEE \$12.0

Bread

PITA

Drink

HOUSE WINES

Sandwiches & Pasta

CHICKEN LINGUINE ALFREDO \$16.0

Soup & Salads

DIAMOND'S SIGNATURE STEAK SALAD \$16.0

Fresh Seafood

JUMBO SEA SCALLOPS

Add To Any Salad

SEARED ATLANTIC SALMON

Third Course

PAN SEARED SEA SCALLOPS \$27.0

Bottles & Cans

FOUNDER'S ALL-DAY IPA

Italian Specialties

CHICKEN PICCATA \$17.0

Shareables

SHRIMP CEVICHE

Cordials

GODIVA MILK CHOCOLATE

Drafts

DOGFISH HEAD INDIAN BROWN ALE

Compliments

BLACKENED

After Dinner Drinks

BAILEY'S

Seafood Menu

GARLIC BUTTER SHRIMP \$9.0

Starches

RICE PILAF

Steaks & Prime Rib

STEAK BRAZZO \$24.0

Steak And Mates Combos

FILET MIGNON LOBSTER

Canadian Whiskey

SEAGRAM'S VO

Drink Specials

REDBREAST IRISH WHISKEY

Blanco

PELIGROSO SILVER

Diamonds Steak Seafood Royal Oak M



Gulf Shrimp

SAUTÉED

Combination Entrees

FILET MIGNON SHRIMP

Hand Cut Steaks

DRY AGED NEW YORK STRIP

Coffee Cocktails

SPANISH COFFEE

\$13.0

Insalata (Salad)

SEARED SEA SCALLOPS

\$12.0

Deli Sandwiches & Lo Cal Wraps

GREAT LAKES PERCH

\$26.0

Vegetables & Fruits

GRILLED ONIONS

\$1.0

Food Specials

ALL STEAKHOUSE BURGERS

Bourbon & Rye

BASIL HAYDEN

Single Malts

GLENFIDDICH 15YR

Dips

SPINACH ARTICHOKE DIP

\$10.0

SCOTCH WHISKY / IRISH WHISKEY

JAMESON

Speyside Single Malt

GLENFIDDICH 12YR

Rubs

KONA COFFEE BROWN SUGAR

Add Rubs & Sauces

DIAMONDS SIGNATURE ZIP SAUCE

Highland Single Malt

OBAN 14YR

Embellishments

CAJUN BLACKENED

Rich & Full Bodied

RITTENHOUSE RYE

U-Call-It

PAN SEARED

Liqueurs / Digestifs

DISARONNO AMARETTO

Fries and more

APPLE SAUCE

Bourbon And Rye

BULLEIT BOURBON

Diamonds Steak Seafood Royal Oak M



After Dinner Sippers - Hot Coffee Drinks - Imported Liqueurs

DRAMBUIE

Other Liqueurs

CARPANO ANTICA

Vodka - Michigan Made

VALENTINE WHITE BLOSSOM

Aperitifs / Cordials

ST. GERMAIN

Course I

FILET MIGNON TIP MUSHROOM
CROSTINI

Steak Sauces & Accompaniments

CABERNET DEMI-GLACE

Scotch Flights

BALVENIE

Spirits (35Ml.)

GLENMORANGIE

Other Indulgences

GREEN CHARTREUSE

Small Batch, Craft Spirits

TEELING IRISH WHISKEY

After Dinner & Cordial

PAMA

Super Foods

KALE AND QUINOA SALAD

\$12.0

Fresh Homemade Baked Goods

GRILLED

Lunch Menu - Premium Sides

LOADED SMASHED POTATOES

Single Malt Scotch / Whisky

THE MACALLAN

Restaurant Category

STEAKHOUSE

Salads, Sandwiches, And Bites

CLASSIC CHICKEN CAESAR
SALAD

\$13.0

Soup, Salad, And Chili

MIXED GREENS SALAD

Vegetarian

SWEET CORN

GREEN BEANS

Diamonds Steak Seafood Royal Oak M



Burger

BEYOND BURGER \$13.0

CHEESE BURGER \$6.5

Starters & Salads

FRENCH FRIES

POTATO CHIPS

Appetizers

GULF SHRIMP CEVICHE \$12.5

BLACKENED AHI TUNA \$23.0

Japanese Specialties

CHICKEN TERIYAKI

TERIYAKI CHICKEN \$18.0

Rum

MOUNT GAY

MYERS DARK

Tequila

CASAMIGOS BLANCO

CASAMIGOS ANEJO

Small Plates

VEGETABLE CARPACCIO \$8.0

GOAT CHEESE RAVIOLI

Signature Cocktails

BERRIES BUBBLES \$13.0

THE CRUSH \$11.0

Bourbon

BULLEIT RYE

MAKER'S MARK

Steakhouse Burgers & Sandwiches

DIAMOND BURGER \$14.0

COUNTRY CHICKEN CLUB \$13.0

Cognac / Brandy

CHRISTIAN BROS.

AMBRÉ

Featuring Hand Cut Steaks

OUR SIGNATURE RIBEYE

DIAMONDS MIXED GRILL \$29.0

Entrées

FRENCH ONION SOUP (CUP)

LUMP CRAB CAKE

CRAB CAKE

Drinks

ALL CRAFT COCKTAILS \$7.0

DRINKS

GLASS OF WINE

Steaks

DIAMOND 'S WORLD FAMOUS FILET MIGNON TIPS

RIBEYE STEAK

SURF AND TURF

Diamonds Steak Seafood Royal Oak M



Whiskey

SEAGRAM'S 7

CHIVAS REGAL

COINTREAU

Add To Any Entree

SWEET CAJUN CHICKEN SKEWER \$6.0

FILET MIGNON TIPS SKEWER \$8.0

MAINE LOBSTER TAIL \$19.0

House Wine

CABERNET SAUVIGNON, VISTA POINT

CHARDONNAY, VISTA POINT

MERLOT, VISTA POINT

Liqueurs

CHAMBORD

CHERRY HEERING

TIA MARIA

Bottled Beers

LABATT NON/ALCOHOLIC

BODDINGTONS ENGLISH PUB ALE

ACE PINEAPPLE CIDER

Liquor

CANADIAN CLUB

CROWN ROYAL

PATRÓN SILVER

Scotch

ARBEG

DEWARS

GLENMORANGIE 'LA SANTA '

Ultimate Night Out!

RIBEYE SCALLOPS

N.Y. STRIP SCOTTISH SALMON

PRIME RIB SHRIMP

Unforgettable Night Out!

14 OZ. RIBEYE MAINE LOBSTER TAIL

12 OZ. NEW YORK STRIP MAINE
LOBSTER TAIL

16 OZ. PRIME RIB MAINE LOBSTER TAIL

Salads



ANN ARBOR CHICKEN
SALAD \$14.0

HOUSE SALAD

CAESAR SALAD

CLASSIC CAESAR SALAD

Alcoholic Drinks

TULLAMORE DEW

TANQUERAY

APEROL

CAMPARI

Pasta

OUR FAMOUS MAC N ' CHEESE \$13.0

CREOLE CHICKEN CAVATAPPI \$17.0

DIAMONDS TWISTED
STROGANOFF \$22.0

HOWELL'S 1983 SEAFOOD PASTA \$24.0

Diamonds Steak Seafood Royal Oak M



Seafood

CALAMARI	\$13.0
CRAB CAKES	
SHRIMP SCAMPI	
TWIN LOBSTER TAILS	

Beer

BUD LIGHT
STELLA ARTOIS
BUDWEISER
COORS LIGHT

Gin

GREYLING
HENDRICK'S
LIBERATOR BARREL RESTED
OLD TOM

These Types Of Dishes Are Being Served

SOUP
TUNA STEAK
SALAD
DESSERTS

White & Rosé By The Glass

CHARDONNAY, SEA SUN BY CAYMUS CA (2016)
CHARDONNAY, LOUIS JADOT 'STEEL ', BURGUNDY, FRANCE (2017)
RIESLING, PACIFIC RIM, COLUMBIA VALLEY, WA (2017)

ROSÉ, D'ORSAY, PROVENCE, FRANCE
(2017)

SAUVIGNON BLANC, BABICH,
MARLBOROUGH, NEW ZEALAND (2018)

Uncategorized

DANISH BLUE CHEESE	\$2.0
LABATT	
LABATT LIGHT	
ABSINTHE ORDINAIRE	
PIERRE FERRAND	

Dessert

BLUEBERRY PEACH COBBLER	\$8.0
CREME BRULEE	\$9.0
DIAMONDS 'WORLD FAMOUS ' CARROT CAKE	\$10.0
CHEF'S CHEESE CAKE	\$9.0
WARM BUTTER CAKE	\$10.0
SALTED DARK CHOCOLATE POT DE CRÈME	\$8.0

Starters

CHESAPEAKE BAY CRAB CAKES	\$11.0
SMOKING SHRIMP COCKTAIL	
TOASTED ALMOND BRIE	\$11.8
GOAT CHEESE STUFFED RAVIOLI	\$11.5
CRISPY BRUSSELS SPROUTS	
FILET MIGNON TIPS	

Spirits

BACARDI
CAPTAIN MORGAN
JACK DANIELS

Diamonds Steak Seafood Royal Oak M



JOSE CUERVO

FRANGELICO

KAHLUA

SEAFOOD

BEANS

SCALLOPS

Red By The Glass

CABERNET SAUVIGNON, DECOY BY
DUCKHORN SONOMA, CA (2016)

CABERNET SAUVIGNON, NAPA QUILT,
NAPA VALLEY, CA (2017)

MALBEC, LA FLOR BY PAUL HOBBS,
MENDOZA, ARGENTINA (2018)

PINOT NOIR, ELOUAN, OREGON (2017)

PINOT NOIR, CROSSBARN BY PAUL
HOBBS, ANDERSON VALLEY, CA (2014)

RED BLEND, BIELER ET FILS 'LA
JASSINE', COTES DU RHONE, FRANCE
(2017)

Bubbles & Sparkling

PROSECCO, CANTINE MASCHIO, EXTRA
DRY BRUT, VENETO, ITALY

SPARKLING, ARTE LATINO CAVA BRUT,
CAVA, SPAIN

SPARKLING, MARENCO 'STREV',
MOSCATO D 'ASTI DOCG, ITALY \$10.0
2018

SPARKLING, FERRARI BRUT NV,
TRENTINO, ITALY

CHAMPAGNE, VEUVE CLICQUOT,
YELLOW LABEL NV, CHAMPAGNE,
FRANCE

CHAMPAGNE, MOET CHANDON,
IMPERIAL ROSE NV, CHAMPAGNE,
FRANCE

Ingredients Used

COCONUT

BUTTER

MUSHROOMS

Cocktails

THE PLUM COSMO \$11.0

LIFE IS BEAUTIFUL \$11.0

CASINO ROYALE \$11.0

11 MAIN \$12.0

WINE OVER WHISKEY \$12.0

CHOCOLATE RYE \$11.0

ROSEMARY MAPLE SOUR \$12.0

TEQUILA PINEAPPLE \$11.0

RYAN'S OLD FASHIONED \$12.0

Draft Beers

NEW HOLLAND 'THE POET' OATMEAL
STOUT

BELL'S TWO-HEARTED IPA

STONE FEAR MOVIE LION DBL, IPA

EPIC TART N' JUICY IPA

NEW HOLLAND TANGERINE SPACE
MACHINE NE, IPA

GONZO VANILLA PORTER

DARK HORSE BELGIAN STYLE AMBER
ALE

CHEBOYGAN BREWING BLOOD
ORANGE HONEY ALE

SIERRA ROSE BLACKBERRY HARD
CIDER

Side Dishes



SMASHED POTATOES

CLAM CHOWDER

Diamonds Steak Seafood Royal Oak M



MACARONI AND CHEESE	\$5.5
STEAKHOUSE MUSHROOMS	\$2.0
CRISPY FRIED ONIONS	\$1.0
FRESH GREEN BEANS	
CHOPHOUSE CREAM CORN	
GERMAN TOMATO SOUP	
GRILLED ASPARAGUS	
DIAMONDS MAC N' CHEESE	
SWEET POTATO FRIES	

PINOT GRIGIO, JERMANN, FRIULI-
VENEZIA, GIULIA, ITALY (2016)

RIESLING, BLACK STARR FARMS,
LEELANAU PENINSULA, MI (2017)

SAUVIGNON BLANC, CADE, NAPA
VALLEY, CA (2018)

SAUVIGNON BLANC, CLOUDY BAY,
MARLBOROUGH, NEW ZEALAND (2018)

VIOGNIER, DARIOUSH, NAPA VALLEY, CA
(2018)

WHITE BLEND, ZIND HUMBRECHT 'ZIND
, WHITE BLEND VINS D 'ALSACE (2016)

Vodka



GREY GOOSE
GREY GOOSE PEAR
STOLI

STOLI BLUEBERI
STOLI RAZBERI
STOLI VANILLA
TITO'S
VALENTINE RIFINO
ZIM'S 81
ZIM'S 59
TWO JAMES

White & Rosé

CHABLIS, LOUIS JADOT', BURGUNDY,
FRANCE (2017)

CHARDONNAY, SEA SUN BY CAYMUS,
CA (2016)

CHARDONNAY, CAKEBREAD, NAPA
VALLEY, CA (2017)

CHARDONNAY, FAR NIENTE BY NICKEL
NICKEL, NAPA VALLEY, CA (2017)

CHARDONNAY, SHAFER 'RED
SHOULDER RANCH ', NAPA VALLEY, CA
(2016)

Red

CABERNET FRANC, CROSSBARN BY
PAUL HOBBS, MOON MOUNTAIN, CA
(2014)

CABERNET FRANC, CHAPPALLET, NAPA
VALLEY, CA (2015)

CABERNET SAUVIGNON, TREANA, PASO
ROBLES, CA (2017)

CABERNET SAUVIGNON DECOY BY
DUCKHORN SONOMA, CA (2016)

CABERNET SAUVIGNON, CANVASBACK
BY DUCKHORN, RED MOUNTAIN, WA
(2015)

CABERNET SAUVIGNON, VINA COBOS
BRAMARE, LUJAN DE CUYO,
ARGENTINA (2016)

CABERNET SAUVIGNON, CARAVAN
ESTATE BY DARIOUSH NAPA VALLEY, CA
(2016)

CABERNET SAUVIGNON, SEQUOIA
GROVE, NAPA VALLEY, CA (2016)

CABERNET SAUVIGNON, COL SOLARE,
RED MOUNTAIN, WA (2015)

CABERNET SAUVIGNON, SILVER OAK,
ALEXANDER VALLEY, CA (2014)

CABERNET SAUVIGNON, JOSEPH
PHELPS, NAPA VALLEY, CA (2016)

Diamonds Steak Seafood Royal Oak M



CABERNET SAUVIGNON, CAYMUS, NAPA VALLEY, CA (2017)

CABERNET SAUVIGNON, NICKEL NICKEL, SEASONAL VINEYARD NAPA VALLEY, CA (2016)

CABERNET SAUVIGNON, SHAFER ONE POINT FIVE NAPA VALLEY, CA (2016)

CABERNET SAUVIGNON, PAUL HOBBS NAPA VALLEY, CA (2015)

MALBEC, RED SCHOONER BY CAYMUS 'VOYAGE 6 ', MENDOZA, ARGENTINA (2015)

MERLOT, EMMOLO BY CAYMUS, NAPA VALLEY, CA (2017)

PETIT SYRAH, STAGS' LEAP, NAPA VALLEY, CA (2016)

PETIT SYRAH, SHAFER 'RELENTLESS ', NAPA VALLEY, CA (2015)

PINOT NOIR, ELOUAN OREGON (2017)

PINOT NOIR, MEOIMI CA (2016)

PINOT NOIR, BELLE GLOS 'LAS ALTURAS ', SANTA LUCIA, CA (2016)

PINOT NOIR, NORTH VALLEY BY SOTER VINEYARDS, WILLAMETTE VALLEY, OREGON (2016)

PINOT NOIR, FLOWERS SONOMA COAST, CA (2016)

RED BLEND, INTRINSIC, COLUMBIA VALLEY, WA (2017)

RED BLEND 8 YEARS IN THE DESERT BY ORIN SWIFT, CA (2017)

RED BLEND, LAPOSTOLLE 'LE PETIT ', APALTA, CHILE (2014)

RED BLEND, STAG 'S LEAP 'THE INVESTOR ', NAPA VALLEY, CA (2015)

SANGIOVESE, ROCCA DELLE MACIE RUBIZZO, TUSCANY, ITALY (2015)

SHIRAZ, MOLLY DOOKER 'THE BOXER ', MCLAREN VALE, AUSTRALIA (2017)

ZINFANDEL, HARTFORD, RUSSIAN RIVER VALLEY, CA (2017)

Diamonds Steak Seafood Royal Oak

100 S Main St, Royal Oak,
United States

Opening Hours:

Tuesday 17:00-19:00 17:00-22:00
Wednesday 17:00-19:00 17:00-22:00
Thursday 17:00-19:00 17:00-22:00
Friday 17:00-19:00 17:00-23:00
Sunday 17:00-22:00
Saturday 17:00-23:00

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