

LET'S SAY YOU'RE floating on Lake St. Clair's Anchor Bay when suddenly the urge to nosh on a Dungeness crab cake sweeps over you like a gigantic cumulus cloud. Then you start hankering for a minty mojito to wash it down.

Worry not, my friends. Steer your sailboat into one of the 26 slips at the Tin Fish, where you can while away the afternoon in the just-remodeled waterfront

grilled chicken. In season, local produce stars in nightly specials. Prices here are moderate, the décor is contemporary cool, and the vibe is right for boaters and landlubbers alike.

How about some peace and quiet during your meal? With 24-hour notice, you can park your kids with the restaurant's new babysitting service, a nice free-of-charge perk that kitchen manager/owner

Taste of the Tropics

The Tin Fish seasons freshwater goodness with a dash of tiki-inspired flair.

Think Key West, up north. BY PATTY LANOUE STEARNS

Fun in Fair Haven

Dine: Tin Fish Resort, 10069 Dixie Highway, Fair Haven. (586) 725-7888; www.tinfishresort.com. Moderate to expensive. Open daily in summer starting at 11:30 a.m. Entertainment most nights; check with the resort.

Stay: at the Tin Fish, in your boat or at one of the local inns listed at www.michigan.org.

Play: Check out the Peche Island rear range lighthouse in Marine City, eight miles from Fair Haven. Built in 1908 to mark the narrow passage from Lake St. Clair to the Detroit River, the 66-foot tower was moved from Ontario to Marine City in 1983.

Tour: the Lionel Trains Visitor's Center, where 10 model trains operate simultaneously with push button-operated accessories. The center also features artifacts tracing Lionel's 107-year history, a gift shop and a station where kids can run the trains. Closed Sunday-Tuesday and holidays. Reservations required. 26750 23 Mile Road, Chesterfield. (586) 949-4100, ext. 9108; www.lionel.com.

Tiki Bar, sunbathe on one of three tiers of decks or relax inside this Florida Keys-themed, casually upscale eatery, which boasts a floor-to-ceiling view of the sparkling lake at any seat in the dining room. Heck, this place even offers his-and-her shower rooms where you can spiff up before you eat.

The wine list features a nice assortment of Michigan wines, and the menu is big on seafood — among appetizers, the tender, lightly dusted calamari sautéed in lemon-caper sauce is by far the most popular item in this stylish spot. Daily fresh-catch offerings might include Alaskan halibut, wild salmon, ahi tuna, tilapia or whitefish: grilled, broiled, Creole-blackened, jerk, Hawaiian or Caribbean. You can also inhale entrees such as pistachio-crusted pickerel, fried or sautéed; fresh, yellow perch or shrimp; peppered, seared tuna with warm Asian slaw and wasabi pickled ginger; along with king crab legs, lobster tail or surf and turf.

For meat lovers, there's much to chew on at the Tin Fish, like char-grilled steaks and chicken, baby-back ribs, cashew-crusted chicken with teriyaki-spiced vegetables, and Tin kabobs with sesame seaweed salad. Or fill up on one of the luscious pasta dishes like the savory, spinach-cheese ravioli with creamy Alfredo sauce, mushrooms, tomatoes and

Candis Koch added this season.

"So you can dine without them whining — it's a place to go, have their chicken strips and fries, and watch TV, play a video game, whatever."

There's also foosball and air hockey in the Clubhouse right next door, plus a TV room and a sunroom in which to chill before you sail home.

Or maybe you want to sit around the outdoor fire pit at dusk and stay for some live entertainment and an overnight. Book the coral-walled Club House Suite with the walkout deck, and wake up thinking you've died and gone to Key West.

Hey, ain't summer grand? ≈

Patty LaNoue Stearns is a regular contributor to Michigan BLUE. Contact her at pattylanouestearns@charter.net.



FENN Valley
CAPRICCIO
DRY RED WINE