



DALLAS FISH MARKET
STEAK | SEAFOOD | SUSHI



PRIVATE DINING



DALLAS FISH MARKET
STEAK | SEAFOOD | SUSHI

A M E N I T I E S

Private Dining and Event Hosting for events ranging from 10 to 140 guests

Full Restaurant Buyout Available

Four unique Private Dining spaces that can be utilized flawlessly for Corporate Receptions, Dinners, and Events

Spacious lounge for hosting large cocktail receptions

Pre-Fixe custom menu options hand-crafted by executive Chef Richard Triptow, specifically tailored for large group service

Custom Wine Pairing and Consultation Available with in-house Sommelier

Cutting-edge cocktail service crafted by renowned mixologists

Professional and Courteous Banquet Staff

Conveniently located within walking distance of Convention center in the heart of downtown Dallas.

A C C O L A D E S

Named Top 5 Seafood Restaurant in the Nation by Bon Appetit Magazine

“Dallas Fish Market has always been a staple for our large parties/impressing our guests—the staff go above and beyond to create a memorable experience, and the cuisine is nothing short of amazing. Lisa and her team always ensure our events are executed flawlessly!”

–Erica Gerken, The Magnolia Hotel

MEGAN WHITLEDGE

MWhitledge@DRGConcepts.com

214.231.3031



ZAGAT
RATED

bon appetit
magazine



D 100 BEST
RESTAURANTS-DALLAS





DALLAS FISH MARKET
STEAK | SEAFOOD | SUSHI

OUR FOOD





DALLAS FISH MARKET
STEAK | SEAFOOD | SUSHI

PASSED HORS D'OEUVRES SELECTION

LOBSTER SPRING ROLLS
Lobster Curry Emulsion, Chive Oil

KIMCHEE PANCAKE
Crème Fraiche, Jalapeño, Wasabi Tobiko

SHRIMP TOAST
Cilantro Vinaigrette

BLACKENED BEEF CUBES
Espelette pepper jam

CHICKEN SAMOSAS
Cilantro Yogurt Dip

SHRIMP CAKES
Cucumber- Peanut Relish

TUNA TARTARE
On A Yucca Chip

CASHEW CHICKEN
Cucumber Disc

CUCUMBER SOUP SHOOTER

TOMATO CEVICHE *
Jalapeño, Cucumber and Lime

CHEESE BOARD *
(For large cocktail parties)
Chefs selection of artisan cheeses,
grilled baguette, Quince mostarda

* Vegetarian



DALLAS FISH MARKET
STEAK | SEAFOOD | SUSHI

THE PACIFIC LUNCH

FIRST COURSE (choice of two)

MARKET CLAM CHOWDER

Little Neck Clams, Smoked Bacon, Potatoes

CLASSIC CAESAR

*Romaine Hearts, White Anchovies, Croutons,
Crispy Quinoa*

ROQUEFORT BLUE CHEESE

Butter Lettuce, Tomatoes, Smoked Bacon, Hazelnuts

SECOND COURSE (choice of two)

AHI TUNA CLUB

*Toasted Rye, Sriracha Mayo, Applewood Smoked
Bacon, Parmesan Fries*

FISH TACOS

*Lime And Cilantro Achiotte Redfish, Pickled Red
Onions, Corn Tortillas, Avocado Purée*

MARKET BURGER

*Blue Cheese, Bacon, Caramelized Onions, Sage Mayo,
Brioche Bun*

SHRIMP & GRITS

*Creamy White Cheddar And Jalapeno Grits,
Achiotte Grilled Shrimp*

PEANUT CRUSTED CHICKEN

Black Rice, Coconut, Lime, Spicy Mango Purée

THIRD COURSE (choice of one)

OLIVE OIL CAKE

*Citrus Mascarpone, Sweet Crème Fraîche,
Strawberry Compote*

SEASONAL SORBET



DALLAS FISH MARKET
STEAK | SEAFOOD | SUSHI

THE STARBOARD DINNER MENU

FIRST COURSE (choice of two)

MARKET CLAM CHOWDER

Little Neck Clams, Smoked Bacon, Potatoes

CLASSIC CAESAR

*Romaine Hearts, White Anchovies, Croutons,
Crispy Quinoa*

HEIRLOOM BEETS

*Red, Gold, Pink Young Beetroot, Crispy Goat
Cheese, Truffle Honey, Garden Herbs*

SECOND COURSE (choice of three)

PAN SEARED ALASKAN SALMON

*Green Curry Udon Noodles, Maitake Mushrooms,
Brussels Sprouts, Coconut Red Curry*

PRIME FLAT IRON STEAK

*Chimichurri, Robuchon Potatoes, Pommes
Dauphine, Beef Jus*

GINGER MISO WHITE SOY SWORDFISH

Basmati Rice, Cashew, Green Apple Curry Nage

PALACIOS, TEXAS REDFISH

*Baby Bok Choy, Warm Brown Butter Dashi,
Mushroom, Soy-Yuzu Glaze*

THIRD COURSE (choice of one)

WHITE CHOCOLATE CRÈME BRÛLÉE

*Creamy White Custard, Blackberries, Candied
Pistachios*

OLIVE OIL CAKE

*Citrus Mascarpone, Sweet Crème Fraîche,
Strawberry Compote*

SEASONAL SORBET



DALLAS FISH MARKET
STEAK | SEAFOOD | SUSHI

THE ADMIRAL DINNER MENU

FIRST COURSE (choice of two)

MARKET CLAM CHOWDER

Little Neck Clams, Smoked Bacon, Potatoes

CLASSIC CAESAR

*Romaine Hearts, White Anchovies, Croutons,
Crispy Quinoa*

HEIRLOOM BEETS

*Red, Gold, Pink Young Beetroot, Crispy Goat
Cheese, Truffle Honey, Garden Herbs*

SECOND COURSE (choice of three)

PAN SEARED ALASKAN SALMON

*Green Curry Udon Noodles, Maitake Mushrooms,
Brussels Sprouts, Coconut Red Curry*

GINGER MISO WHITE SOY SWORDFISH

Basmati Rice, Cashew, Green Apple Curry Nage

PRIME FLAT IRON STEAK

*Chimichurri, Robuchon Potatoes, Pommes
Dauphine, Beef Jus*

PALACIOS, TEXAS REDFISH

*Baby Bok Choy, Warm Brown Butter Dashi,
Mushroom, Soy-Yuzu Glaze*

8OZ. CENTER CUT FILET

*Carrot Puree, Sweet Onion Sous Bise, Maitake
Mushrooms, Garlic Flan*

THIRD COURSE (choice of two)

WHITE CHOCOLATE CRÈME BRÛLÉE

*Creamy White Custard, Blackberries,
Candied Pistachios*

OLIVE OIL CAKE

*Citrus Mascarpone, Sweet Crème Fraîche,
Strawberry Compote*

SEASONAL SORBET



DALLAS FISH MARKET
STEAK | SEAFOOD | SUSHI

THE COMMODORE DINNER MENU

FIRST COURSE

HAMACHI CRUDO

Green Apple, Serrano, Wasabi Tabiko, Mustard Oil,
Candied Pepitas

SECOND COURSE (choice of two)

MARKET CLAM CHOWDER

Little Neck Clams, Smoked Bacon, Potatoes

CLASSIC CAESAR

Romaine Hearts, White Anchovies, Croutons,
Crispy Quinoa

HEIRLOOM BEETS

Red, Gold, Pink Young Beetroot, Crispy Goat
Cheese, Truffle Honey, Garden Herbs

THIRD COURSE (choice of three)

PAN SEARED ALASKAN SALMON

Green Curry Udon Noodles, Maitake Mushrooms,
Brussels Sprouts, Coconut Red Curry

GINGER MISO WHITE SOY SWORDFISH

Basmati Rice, Cashew, Green Apple Curry Nage

PRIME FLAT IRON STEAK

Chimichurri, Robuchon Potatoes, Pommes
Dauphine, Beef Jus

CITRUS DUCK BREAST

Ramen Noodles, Confit Duck, Cabbage, Mint, Cilantro,
Enriched Duck Broth

PALACIOS, TEXAS REDFISH

Baby Bok Choy, Warm Brown Butter Dashi,
Mushroom, Soy-Yuzu Glaze

SURF & TURF

Petite Grass Fed Tenderloin, Pan Seared Scallops,
Caramelized Onion Mashed Potatoes, Chive Butter

FOURTH COURSE (choice of two)

WHITE CHOCOLATE CRÈME BRÛLÉE

Creamy White Custard, Blackberries,
Candied Pistachios

OLIVE OIL CAKE

Citrus Mascarpone, Sweet Crème Fraîche,
Strawberry Compote

SEASONAL SORBET



DALLAS FISH MARKET
STEAK | SEAFOOD | SUSHI

CREDIT CARD GUARANTEE FORM

The credit card specified below is to be held as a guarantee for the party scheduled at Dallas Fish Market. If payment is not made at the conclusion of your event, the credit card below will be charged for the entire balance.

- To be used to hold room
- To be used at conclusion of event
- Please fax receipt and charge slip to
- Give receipt and charge slip to host at conclusion of event

Credit Card Type: Visa MC Amex Discover

Credit Card# _____

Expiration Date: _____

Name as it Appears on the Card: _____

Authorized Signature: _____

All food and beverage charges are subject to 22% service charge and 8.25% sales tax

The receipt of this guarantee will serve as confirmation of your reservation and understanding of the food and beverage minimum for the private room.

A final count of guests is required no later than 48 hours before your event. Billing will be for the final guest count provided or the number of actual attendance, whichever is greater.

The total balance is due upon conclusion of event.
I have read and understand the above policies.

Signature: _____

Date: _____





DALLAS FISH MARKET
STEAK | SEAFOOD | SUSHI

LIBATIONS

BAR PACKAGES

PLATINUM PACKAGE 1 PER PERSON

Super-Premium, Premium and Standard Spirits
Red/White wine selections at or below \$40 per bottle
Standard Beer Selection

GOLD BAR PACKAGE 1 PER PERSON

Premium and Standard Spirits
Red/White wine selections at or below \$40 per bottle
Standard Beer Selection

SILVER PACKAGE 1 PER PERSON

Standard Spirits
Red/White wine selections at or below \$40 per bottle
Standard Beer Selection

BEER + WINE PACKAGES

PLATINUM BEER + WINE PACKAGE 1 PER PERSON

Red/White wine selections at or below \$45 per bottle
Standard Domestic and Imported Beer Selection

GOLD BEER + WINE PACKAGE 1 PER PERSON

Red/White wine selections at or below \$40 per bottle
Standard Domestic and Imported Beer Selection

SILVER BEER AND WINE PACKAGE 1 PER PERSON

House Red/White Wine
Standard Domestic Beer Selection

Above prices do not include service charge. Prices are subject to change. To upgrade to wine selections at or below \$45.00, add \$3.00 per person, per hour.

To upgrade to wine selections at or below \$50.00, add \$4.00 per person, per hour. Add a special martini or cocktail to your event. Ask for details.

Bar Packages may be offered to groups of 10 or more; must confirm final count 72 hours before event.



DALLAS FISH MARKET
STEAK | SEAFOOD | SUSHI

PRIVATE DINING ROOMS

WINE ROOM



Seating for 32
Completely Private
Audio Visual Provided
Glass all Overlooking Main Dining Room

THE BAR/LOUNGE



100 People Reception Style
Semi Private
Booths
Audio Visual Provided

SAKE ROOM



Seating for 25
Completely Private
May be joined to Bar/Lounge
for Reception Style

ANCHOR ROOM



Seating for 55 Banquet Style
Semi Private
Easy Access to Lounge for
Cocktail Reception