



# DALLAS FISH MARKET

STEAK | SEAFOOD | SUSHI

## APPETIZERS

- LUMP CRAB CAKE 18  
oyster mayo, cilantro pesto, jalapeño-fennel marmalade
- FRIED ARTICHOKEs 14  
parmesan, oregano, lemon aioli
- STEAMED MUSSELS 14  
lemon grass, red coconut milk, thai basil
- 6/12 OYSTERS ON A HALF SHELL\* 18/36  
minus 8 mignonette, classic accouterments
- DRESSED OYSTERS\* 18  
ponzu, cucumber, aji amarillo pepper

## SUSHI ROLLS

- MAIN STREET\* 9  
crab, tuna, avocado, cucumber, green tobiko
- TAIWAN 10  
marinated shrimp, thai basil, mint, candied peanuts, black sesame sauce
- SUNSHINE\* 9  
spicy salmon, avocado, lemon
- SURF & TURF\* 11  
grilled tenderloin, lobster, crab, maitake mushrooms
- CRUNCHY SHRIMP 9  
crispy shrimp, cucumber, sweet soy sauce
- PICASSO\* 10  
ahi tuna, crispy quinoa, cucumber, assortment of sauces

## SASHIMI

- ALASKAN SALMON\* 10
- HAWAIIAN BIG EYE TUNA\* 11
- YELLOWTAIL HAMACHI\* 10
- LOUP DE MERE\* 11

( 3 pieces per order )

## NIGIRI

- ALASKAN SALMON\* 9
- HAWAIIAN BIG EYE TUNA\* 10
- YELLOWTAIL HAMACHI\* 9
- LOUP DE MERE\* 10

( 4 pieces per order )

## SOUPS & SALADS

- MARKET CLAM CHOWDER 8  
littleneck clams, smoked bacon, potatoes
- CAESAR SALAD\* 10  
romaine hearts, white anchovies, croutons, crispy quinoa
- ROQUEFORT BLUE CHEESE HOUSE 11  
butter lettuce, tomatoes, smoked bacon, hazelnuts
- HEIRLOOM CAULIFLOWER 10  
licorice greens, black currants, pine nuts, charred lemon vinaigrette

## SANDWICHES

- SHRIMP PO BOY 13  
french baguette, house pickles, spicy remoulade, jalapeño-corn hushpuppies
- AHI TUNA CLUB\* 15  
toasted rye, sriracha mayo, applewood smoked bacon, parmesan fries
- BEER BATTERED COD PO BOY 13  
french baguette, house pickles, spicy rennoulade, jalapeño-corn hushpuppies
- LOBSTER ROLL 20  
butter lettuce, celery, fine herbs, upland cress-endive salad
- FISH TACOS 13  
lime and cilantro achiote redfish, pickled red onions, corn tortillas, avocado purée
- MARKET BURGER 14  
blue cheese, bacon, caramelized onions, sage mayo, brioche bun

## FRESH CATCH OF THE DAY



18

upland cress-endive salad, smoked paprika / seaweed butter

- ICELAND ARCTIC CHAR\*      PALACIOS, TEXAS REDFISH
- PANTAGONIA SALMON\*      IDAHO RAINBOW TROUT

## MAIN DISHES

- SHRIMP & GRITS 18  
creamy white cheddar and jalapeño grits, achiote grilled shrimp
- FISH & CHIPS 14  
tempura chatham cod, fries, kimchi tartar, house pickles
- PEANUT CRUSTED CHICKEN 14  
black rice, coconut, lime, spicy mango purée
- MARKET LINGUINE 15  
littleneck clams, grilled garlic bread with seaweed butter

\* Consuming raw or under cooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items. Please alert your server of any food allergies prior to ordering.

