



DALLAS FISH MARKET
STEAK | SEAFOOD | SUSHI

CAVIAR & ROE

1oz. ALASKAN SALMON ROE	31
1oz. FRENCH TROUT ROE	40
1oz. AMERICAN PADDLEFISH	72
1oz. AMERICAN STURGEON	106
1oz. ROYAL SIBERIAN OSSETRA	195

buckwheat blini, egg white, egg yolk, red onion, crème fraiche, chive

RAW BAR

CHILLED SEAFOOD TOWER 4 shrimp, 6 oysters, tuna tartare, crab salad, lobster	MKT
LOBSTER COCKTAIL horseradish panna cotta, kimchee cocktail sauce, brioche croutons, mustard green	18
CEVICHE THREE WAY seafood, lobster, shrimp	20
OYSTERS ON A HALF SHELL minus 8 mignonette, classic accoutrements	MKT

APPETIZERS

AHI TUNA TARTARE wasabi soy citrus dressing, crispy shallots	17
FRIED ARTICHOKEs parmesan, oregano, lemon aioli	11
STEAMED PRINCE EDWARD ISLAND MUSSELS lemon grass, red coconut milk, thai basil	14
LUMP CRAB CAKE oyster mayo, cilantro pesto, jalapeño-fennel marmalade	18

SOUPS & SALADS

MARKET CLAM CHOWDER little neck clams, smoked bacon, potatoes	8
GRILLED CAESAR SALAD romaine hearts, tempura white anchovies, croutons, crispy quinoa	10
MARKET SALAD mesclun greens, caramelized pearl onions, spiced walnuts, Roquefort, pear dressing	10
BEET TARTARE SALAD crème fraîche, treviso, sunchoke chips	12

SEAFOOD

GINGER MISO WHITE SOY SWORDFISH basmati rice, cashew, green apple curry nage	38
SCALLOPS WITH CAULIFLOWER THREE WAYS cauliflower purée, roasted cauliflower, raw cauliflower salad	34
PAN SEARED ALASKAN SALMON green curry udon noodles, maitake mushrooms, brussels sprouts, coconut red curry	34
PAN ROASTED REDFISH seaweed salad, warm dashi, edamame, shiitaki, tofu, hijiki	32
WHOLE CRISPY BRANZINO smoked bacon caraway Brussels sprouts, smoked lemon butter	37
FENNEL CORIANDER CRUSTED AHI TUNA mushrooms, sugar peas, serrano, black bean paste, mustard miso	34

MEATS

PRIME FLAT IRON STEAK chimichurri, robuchon potatoes, pommes dauphine, beef jus	28
BRAISED SHORT RIB celery root puree, roasted root vegetables, crisp shallots, beef jus	32
CITRUS HERBED HALF CHICKEN hazelnut romesco, asparagus, pan jus	34

HAPPY HOUR | MONDAY - FRIDAY 4PM TO 7PM

There is a risk associated with consuming raw oysters or any other raw protein. If you have any chronic illness of the liver, stomach, blood, or have any immune disorder, you are at greater risk of illness from raw proteins, so you should eat them fully cooked.