

DALLAS
FISH MARKET
OCEAN KITCHEN



GROUP DINING



FIRST COURSE *(choice of two)*

MARKET CLAM CHOWDER

Little Neck Clams, Smoked Bacon, Potatoes

CLASSIC CAESAR

Romaine Hearts, White Anchovies, Croutons, Crispy Quinoa

MARKET SALAD

Mesclun Greens, Carmelized Pearl Onions, Spiced Walnuts, Roquefort, Pear Dressing

SECOND COURSE *(choice of two)*

AHI TUNA CLUB

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

FISH TACOS

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

SHRIMP & GRITS

Creamy White Cheddar And Jalapeno Grits, Achiote Grilled Shrimp

RICHARD'S FANTASTIC FRIED CHICKEN SANDWICH

buttermilk fried, Japanese (kewpie-style) mayo, pickles, Hawaiian roll, rosemary fries

THIRD COURSE *(choice of one)*

OLIVE OIL CAKE

Citrus Mascarpone, Sweet Crème Fraîche, Strawberry Compote

SEASONAL SORBET

Made In-House

THE STARBOARD

FIRST COURSE *(choice of two)*

MARKET CLAM CHOWDER

Little Neck Clams, Smoked Bacon, Potatoes

CLASSIC CAESAR

Romaine Hearts, White Anchovies, Croutons, Crispy Quinoa

MARKET SALAD

Mesclun Greens, Carmelized Pearl Onions, Spiced Walnuts, Roquefort, Pear Dressing

HEIRLOOM BEETS

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

SECOND COURSE *(choice of two)*

PAN SEARED PATAGONIA SALMON

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

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

FENNEL CORIANDER CRUSTED AHI TUNA

Mushrooms, Sugar Peas, Serrano, Black Bean Paste, Mustard Miso

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

Made In-House



THE ADMIRAL

FIRST COURSE *(choice of two)*

MARKET CLAM CHOWDER

Little Neck Clams, Smoked Bacon, Potatoes

CLASSIC CAESAR

Romaine Hearts, White Anchovies, Croutons, Crispy Quinoa

MARKET SALAD

Mesclun Greens, Caramelized Pearl Onions, Spiced Walnuts, Roquefort, Pear Dressing

HEIRLOOM BEETS

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

SECOND COURSE *(choice of three)*

PAN SEARED PATAGONIA SALMON

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

FENNEL CORIANDER CRUSTED AHI TUNA

mushrooms, sugar peas, serrano, black bean paste, mustard miso

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

8 OZ. 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

Made In-House



THE COMMODORE

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

MARKET SALAD

Mesclun Greens, Carmelized Pearl Onions, Spiced Walnuts, Roquefort, Pear Dressing

HEIRLOOM BEETS

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

THIRD COURSE *(choice of three)*

PAN SEARED PATAGONIA 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

AIRLINE CHICKEN BREAST

Whipped Potatoes, Brussels Sprouts, Mushroom, Pearl Onions, Chicken Jus

PALACIOS, TEXAS REDFISH

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

SURF & TURF

Petite Grass Fed Tenderloin, Pan Seared Scallop, 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

Made In-House



PASSED HORS D'OEUVRES

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 Serves 8

Chef's selection of cheeses, baguette, Quince mostarda

NIGIRI OR SASHIMI

Patagonian Salmon, Hawaiian Bigeye Tuna, Japanese Yellowtail, Avocado

* *Vegetarian*



BAR PACKAGES

PLATINUM PACKAGE PER PERSON Super-Premium, Premium and Standard Spirits Red/White wine selections at or below \$40 per bottle Standard Beer Selection	1HR	2HR	3HR	4HR
GOLD BAR PACKAGE PER PERSON Premium and Standard Spirits Red/White wine selections at or below \$40 per bottle Standard Beer Selection	1HR	2HR	3HR	4HR
SILVER PACKAGE PER PERSON Standard Spirits Red/White wine selections at or below \$40 per bottle Standard Beer Selection	1HR	2HR	1HR	4HR

BEER + WINE PACKAGES

PLATINUM BEER + WINE PACKAGE PER PERSON Red/White wine selections at or below \$45 per bottle Standard Domestic and Imported Beer Selection	1HR	2HR	3HR	4HR
GOLD BEER + WINE PACKAGE PER PERSON Red/White wine selections at or below \$40 per bottle Standard Domestic and Imported Beer Selection	1HR	2HR	3HR	4HR
SILVER BEER AND WINE PACKAGE PER PERSON House Red/White Wine Standard Domestic Beer Selection	1HR	2HR	1HR	4HR

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.

ANCHOR ROOM



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



SAKE ROOM



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



WINE ROOM



Seating for 32

Completely Private

Audio Visual Provided

Glass all Overlooking Main Dining Room



BAR/LOUNGE



100 People Reception Style

Semi Private

Booths

Audio Visual Provided



AMENITIES

- ✉ 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
 - ✉ 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.

ACCOLADES

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

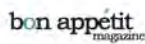
“Dallas Fish Market has always been a staple for our large parties/impressing our guests—the staff go above and beyond to create a memorable experience, and the cuisine is nothing short of amazing. Lisa and her team always ensure our events are executed flawlessly!”

–Erica Gerken, The Magnolia Hotel

CONTACT

214.231.3031

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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: _____