

Addison, TX Est. 2001

Gluten Free Menu**Chilled U-10
Shrimp Cocktail (4)**

cocktail & remoulade sauces 16

Seared Ahi Tuna almond slaw, wasabi cream 13**Steamed PEI Mussels** white wine, garlic, cilantro and chilies 14**Blue Point Oysters** on the ½ shell (6) 13**Soups & Salads****East Texas Sweet Potato Bisque** spiced pecans, honey crème fraiche 9**Chop Salad** vegetables, greens, walnuts, bleu cheese, lemon basil dressing 9**FM Style Caesar** romaine, greens, roasted pepper garlic dressing, queso fresco 9**Goat Cheese & Baby Spinach** candied pecans, roasted pears, crumbled goat cheese 10**FM Baby Iceberg Wedge** applewood bacon, cherry tomatoes, creamy bleu cheese dressing 10**Seafood Specialties***All items below may be prepared simply grilled or broiled***Wood Grilled Salmon Mediterranean Salad** marinated tomatoes, cucumbers, green beans, olives, roasted peppers, dijon red wine vinaigrette 22**Oak Planked Salmon** roasted asparagus, Brûlée lemon 26**Gulf Coast Redfish** cajun grilled, cheddar truffle grits, grain mustard sauce 29**Ahi Tuna** seared rare, baby spinach, mushrooms, wasabi cream 29**Wild Caught Orange Roughy** roasted asparagus and lemon butter sauce 24**Grilled Tilapia** grilled asparagus and lobster newberg sauce 23**Chilean Sea Bass** pan seared, lemon butter, garlic sesame rice, roasted asparagus 36**Alaskan King Crab Legs** steamed, clarified butter, lemon MP**Grilled 8 oz. Lobster Tail** sherry lobster sauce, cheddar truffle grits, roasted asparagus MP**Grilled Jumbo Shrimp** (5) garlic rice, green beans, thai chili sauce 24**U-10 Pan Seared Sea Scallops** shitake mushrooms, baby spinach, lemon butter 36**Idaho Rainbow Trout** pecan crusted, roasted asparagus, amaretto butter 24**Pan Seared East Coast Flounder** chardonnay sauce, crispy brussels sprouts 26**Meat Specialties****Chef Valentin's Wood Roasted Chicken Breast** spinach, tomatoes, basil, mushrooms, roasted peppers, parmesan 23**Filet Mignon** wood grilled with herbs, garlic, mushrooms, smoked gouda mashed potatoes 36**Ribeye Steak** roasted onion peppercorn butter, cheddar truffle grits 38**NY Strip Steak Frites** herb garlic fries, roasted asparagus 39

Add Grilled 8 oz. Lobster Tail to any entrée 36

Market Sides 7 each**Cheddar Truffle Grits****Smoked Gouda Mashed Potatoes****Garlic Sesame Rice****Texas Pecan Slaw****Roast Asparagus****Garlic Parmesan Spinach****Crispy Brussels Sprouts****Desserts & Coffee****White Chocolate Coconut Cream Pie** 9**Seasonal Fresh Berries** 9**Classic Crème Brûlée** 9**Coffee** 3.50**Cappuccino** 4.50**Espresso** 3.25**Wines by The Glass****Champagne & Sparkling Wine**

Kenwood "Yulupa" 10

Ruffino Prosecco 10

Chardonnay

Hayes Ranch, California 9

Rodney Strong "Chalk Hill", Sonoma 11

Ferrari-Carano, Sonoma Coast 14

Mer Soleil, California 16

Other Whites

Uppercut, Sauvignon Blanc, N. Coast 10

Cono Sur, Sauv. Blanc, Casablanca 9

Sartori, Pinot Grigio, Italy 9

King Estate, Pinot Gris, Oregon 12

Montevina, White Zinfandel, Amador 8

Dr. Loosen, Riesling, Mosel 9

Chateau de Berne "Impatience" Rose 15

Pine Ridge, Chenin Blanc + Viognier 13

Pinot Noir

Parducci, California 10

Belle Glos, "Meiomi" California 14

Siduri, Oregon 15

Shiraz

Barossa Valley Estate, Australia 13

Merlot

Charles Smith "Velvet Devil" WA 10

Coppola "Diamond Series", California 12

Cabernet Sauvignon/Blends

Hayes Ranch, California 9

Aquinas, Napa 11

Alma Negra "M Blend", Mendoza 14

Educated Guess, Napa 15

Quilt, Napa 18

Malbec

Tinto Negro, Uco Valley 11

Our Story ~ Serving the Freshest Seafood

With the success of their award-winning Chamberlain's Steak and Chop House, local owners Chef Richard Chamberlain and Jeff Barker turned their attention to creating the finest Seafood restaurant in Dallas, and opened Chamberlain's Fish Market Grill in 2001. Having both been raised on the water, Jeff on the South Carolina coast and Richard on the Texas Gulf, the two partners bring their love of seafood and their exacting standards to the restaurant every day. Chef Richard Chamberlain selects the freshest seafood, locally sourced from The Gulf of Mexico and from fisheries around the world including Alaska, The Atlantic, Hawaii and the Pacific Northwest. We invite you to experience our warm, friendly and accommodating service, delicious seafood, craft cocktails and wines. Please contact us if we can ever be of service. It is our pleasure to serve you.

Chef Richard Chamberlain
214-662-1316
chefchamberlain@icloud.com

Jeff Barker
972-503-3474
jeffrey.barkertx@verizon.net

There may be small bones in some fresh fish. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items.
There is a risk associated with consuming raw oysters or any raw animal protein.