

4525 Belt Line Road

CHAMBERLAIN'S FISH MARKET GRILL

Lunch Menu

Addison, Texas Est. 2001

Gluten Free Menu

Seared Ahi Tuna

almond slaw,
wasabi cream 13

Starters

East Texas Sweet Potato Bisque spiced pecans, honey crème fraiche 6

Steamed PEI Mussels white wine, garlic, cilantro and chilies 13

Chilled U-10 Shrimp Cocktail cocktail & remoulade sauces 14

Starter Salads

Chop Salad vegetables, greens, walnuts, blue cheese, lemon basil dressing 7

FM Style Caesar romaine, greens, roasted pepper garlic dressing, queso fresco 6

Goat Cheese & Baby Spinach candied pecans, roasted pears, crumbled goat cheese 7

FM Baby Iceberg Wedge applewood bacon, cherry tomatoes, creamy bleu cheese dressing 8

Entrée Salads

Wood Grilled Salmon baby spinach, pears, pecans, sherry vin 18

Wood Grilled Chicken Chop tomatoes, basil, vegetables, balsamic vin 16

Ahi Tuna seared rare, baby lettuce, almonds, vegetables, ginger dressing 18

Jumbo Shrimp Mediterranean baby greens, marinated tomatoes, cucumbers, green beans, olives, roasted peppers, dijon red wine vinaigrette 18

House Specialties

All items may also be prepared simply grilled or broiled.

Oak Planked Salmon roasted asparagus, lemon butter 17

Gulf Coast Redfish cajun grilled, garlic sesame rice, asparagus 18

Chef Valentin's Wood Roasted Chicken Breast spinach, tomatoes, basil, mushrooms, roasted peppers, garlic, parmesan 16

Pan Seared Steelhead Trout shrimp, roasted vegetables 17

Idaho Rainbow Trout roasted asparagus, brulee lemon 17

Filet Mignon wood grilled with herbs, garlic, mushrooms and smoked gouda potatoes 28

Ahi Tuna seared rare, baby spinach, mushrooms, wasabi crème 18

Cuban Style Tilapia baked with citrus juices, garlic, oregano, olive oil, crispy brussel sprouts 15

Pan Seared East Coast Flounder chardonnay sauce, crispy brussels sprouts 17

Sides 6

Smoked Gouda Mashed Potatoes

Garlic Sesame Rice

Texas Pecan Slaw

Roast Asparagus

Parmesan Fries

Garlic Parmesan Spinach

Crispy Brussel Sprouts

Desserts 9

White Chocolate Coconut Cream Pie

Seasonal Fresh Berries

Classic Crème Brûlée

WINE SPECIALS

BY THE GLASS

Chardonnay

Hayes Ranch, California 7.5

Rodney Strong "Chalk Hill" Sonoma 8

Ferrari-Carano, Sonoma 8.5

Other Whites

Uppercut, Sauv. Blanc, N. Coast 7

Cono Sur, Sauv. Blanc, Casablanca 7

Sartori, Pinot Grigio, Italy 7.5

King Estate, Pinot Gris, Oregon 8.5

Kenwood Yulupa Brut, Napa 7.5

Montevina, White Zinfandel, Amador 7

Dr. Loosen, Riesling, Mosel 7.5

Chateau de Berne "Impatience", Rose 10

Pine Ridge, Chenin Blanc + Viognier 8.5

Pinot Noir

Parducci, California 8

Belle Glos "Meiomi" 10

Shiraz

Barossa Valley Estate, Australia 8

Merlot

Charles Smith "Velvet Devil" WA 7.5

Coppola "Diamond Series", CA 7.5

Cabernet Sauvignon

Hayes Ranch, California 7.5

Aquinas, Napa 8.5

Educated Guess, Napa 10

Alma Negra "M Blend", Mendoza 10

Malbec

Tinto Negro, Uco Valley 8.5

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
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Jeff Barker
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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.