

Hawaiian Poke

marinated tuna, crispy
sushi rice, sesame
and wasabi sauces 12

Starters**Clam, Crab and Corn Chowder** 7**FM Seafood Gumbo** shrimp, crab, sausage, rice 7**East Texas Sweet Potato Bisque** spiced pecans, honey crème fraiche 6**Fried Calamari** cherry peppers, mango thai chili sauce 12**Steamed PEI Mussels** white wine, garlic, cilantro and chilies 13**Coconut Almond Crusted Shrimp (3)** thai chili and wasabi sauces 12**Starter Salads****Chop Salad** vegetables, greens, walnuts, blue cheese, lemon basil dressing 7**FM Style Caesar** romaine, greens, roasted pepper garlic dressing, queso fresco, spiced croutons 6**Baby Spinach and Roasted Pears** candied pecans, blue cheese, sherry vin 7**FM Baby Iceberg Wedge** applewood bacon, cherry tomatoes, tabasco onions, creamy bleu cheese dressing 8**Burgers & Sandwiches****House Grind Beef Burger** brioche bun, smoked gouda, caramelized onions, special sauce, parmesan fries 15**Gulf Coast Style Fish Sandwich** crispy redfish, coleslaw, dill pickle, lemon tartar sauce, toasted brioche bun, parmesan fries 17**Daily Fish Taco** grilled fresh fish, vegetable slaw, pico, sriracha sauce 16**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** balsamic honey glaze, roasted asparagus, brulee lemon 17**Gulf Coast Redfish** cajun grilled over fish market gumbo, steamed rice, chives 18**Steak Grind Meatloaf** smoked gouda potatoes, port wine sauce, onion marmalade 15**Jumbo Lump Crab Cakes** chardonnay mustard sauce, texas pecan slaw 18**Chef Valentin's Wood Roasted Chicken Breast** spinach, tomatoes, basil, mushrooms, roasted peppers, garlic, parmesan 16**Steelhead Trout** Hong Kong style with ginger, garlic, shrimp, vegetables, ponzu 17**Idaho Rainbow Trout** pecan crusted, 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, truffle citrus ponzu sauce 18**Coconut Almond Crusted Shrimp (4)** garlic rice, green beans, thai chili sauce 17**Cuban Style Tilapia** baked with citrus juices, garlic, oregano, olive oil, crispy brussel sprouts 15**East Coast Flounder** parmesan caper crust, chardonnay sauce, crispy brussels sprouts 17**Sides 6**

Smoked Gouda Mashed Potatoes

Garlic Sesame Rice

Texas Pecan Slaw

Roast Asparagus

Parmesan Fries

Green Beans with Soy and Ginger

Garlic Parmesan Spinach

Crispy Brussel Sprouts

Desserts 9

White Chocolate Coconut Cream Pie

Triple Chocolate Peanut Butter Pie

Warm Chocolate Cake

Vanilla Cheesecake

Meyer Lemon Pie

Seasonal Fresh Berries

Classic Crème Brûlée

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.

**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