

FW TX

DOS MARES®

FROM THE SEAS

OF MEXICO

Dos Mares is a tribute to Mexico's coastal heritage, where fire, spice, and sea come together. Inspired by 17 coastal states, our menu honors tradition through modern artistry and exceptional ingredients.



WARM
SOUP

Our signature seafood broth.

Caldo Dos Mares

Shrimp, octopus, fish, mussels, clams, scallops, housemade croutons, garlic aioli.

Cup 14 / Bowl 29

Coctel Acapulco ^{GF}

Gulf shrimp, avocado, housemade clamato, lime. A nod to the iconic beachside cocktail stands of Acapulco. 24

Tuétanos con Atún ^{GF}

#1 Yellowtail tuna, seared rare, over charcoal-roasted bone marrow, pineapple pico de gallo, avocado mousse, ash garlic aioli. Served with handmade blue corn tortillas for tacos. 37

Tostada de Atún ^{GF}

Yellowtail #1 tuna, thinly sliced raw, avocado, crispy leek, house anchovy sauce. 19

Guacamole ^{GF}

Housemade guacamole, pico de gallo, roasted pineapple, handmade blue corn tortilla. 22

Add Chicharrón de Pescado, Pulpo & Camarón. 8

Tacos Estilo Baja

Crispy Texas Striped Bass tempura, garlic aioli, shaved cabbage slaw, handmade flour tortilla. The classic Baja taco, our way.

9 (1 pc) / 25 (3 pcs)

Taco Gobernador ^{GF}

Sautéed shrimp, roasted peppers, melted Chihuahua cheese, avocado mousse, white corn tortilla.

A Sinaloa classic. 9 (1 pc) / 25 (3 pcs)

Tacos de Langosta

Beer batter-fried lobster, handmade butter flour tortilla, pico de gallo, ancho black bean purée, shaved cabbage slaw, housemade macha mayonnaise. 24 (2 pcs)

La Reina del Comal ^{GF}

Garlic shrimp, ranchera sauce, black beans, avocado mousse, queso fresco, on a thick handmade corn tortilla. Inspired by the street-side comals of Veracruz. 24

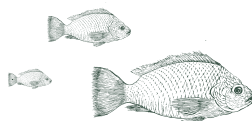
CRUDOS

Crudo de Salmón Fresa y Jamaica ^{GF}

Norwegian salmon belly, strawberry-hibiscus aguachile, fresh strawberry, serrano chile, cucumber, onion ash. 18

Aguachile Verde ^{GF}

Shrimp, red onion, cucumber, chile serrano, aguachile caviar, cactus-lime sorbet. 21



OSTRAS

Ostiones Frescos ^{GF}

Fresh oysters on the half shell, mignonette, housemade dry chile sauce, lime.

26 (6 pc) / 44 (12 pcs)

- Alabama 26 / 44
- Lightly broiled Alabama oysters, black truffle béchamel. 36 (6pcs)
- Lightly broiled Alabama oysters, foie gras foam. 36 (6pcs)

Balazo de Ostión ^{GF}

Oyster shooter — cucumber, cilantro, red onion, lime, housemade clam and tomato juice. 8

- Add Mezcal. 12

Everything at Dos Mares is made in-house — from our daily-ground corn masa to our 12-hour moles.

CEVICHES

Ceviche Frito

Crispy octopus, Texas stripe bass, shrimp in red tiger sauce, ash garlic aioli, xnipec salad. 24

Ceviche Negro ^{GF}

White fish in Yucatecan recado negro and lime, avocado, cucumber, tostada with ash garlic aioli and avocado mousse. 24

Ceviche Coliflor ^{V/GF}

Cauliflower, carrot, cucumber, pickled corn, mango, serrano, cilantro, aguachile caviar. Plant-based. 19

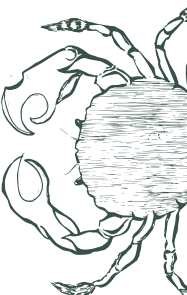
Ceviche Estilo Vallarta ^{GF}

Choose your protein, cucumber, carrot, serrano chile, red onion, avocado mousse. Puerto Vallarta's beloved classic.

- White Fish. 22
- Shrimp. 24

Ceviche Yucateco con Mango ^{GF}

White fish, mango, radish, red onion, Yucatecan dried oregano, leche de tigre. 24



Before placing your order, please inform your server if a person of your party has a food allergy.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Fish may contain bones. If you have allergies, please alert us as not all ingredients are listed. Some items will have limited availability.

ENSALADAS



Ensalada César GF

Baby romaine, house-made anchovy Caesar dressing. 18

Add-ons:

- Grilled Butterfly Shrimp. 12
- Ghee-Poached Lobster Medallions. 27
- Sous Vide Grilled Chicken Breast. 12

Ensalada de Betabel al Rescoldo GF

Fire-roasted beets, mixed greens, toasted walnuts, pumpkin seeds, citrus goat cheese yogurt dressing. 19

DE LA TIERRA

Filete de Res al Asador 10 Oz GF

Charcoal-grilled filet mignon, Yucatecan recado negro and sour orange marinade, charcoal-roasted bone marrow, cilantro-lime rustic mashed potatoes. 62

Prime Arrachera Outside 10 Oz GF

10 oz. Prime outside skirt steak, tomatillo chipotle sauce, roasted potatoes. 44

Rack de Cordero en Croûte

Herb butter-crusted lamb rack, truffle sauce, roasted potatoes 62



Dry Aged Ribeye al Carbón 32 Oz GF

14-day house dry-aged, bone-in ribeye, 32 oz. Charcoal grilled, truffle potato purée, red wine reduction. For the table 165



POSTRES

Tamal de Chocolate

Chocolate tamal brownie, roasted pineapple, candied pecans, hibiscus reduction, coconut ice cream. 19

Panqué de Gloria

Pecan sponge cake, dulce de leche pecan sauce, vanilla bean ice cream, berry coulis, mint chocolate gel. 17

Pay de Limón

Deconstructed key lime pie — lime mousse, passion fruit gel, pecan crumble, toasted meringue. 17

Flan Casero de 30 Horas (Serves 3–4)

Our 30-hour flan — slow-baked and rested to perfection. Sesame brittle, fresh berries. 29
(Subject to availability)

DE LOS MARES

Pescado Zarandeado GF (Serves 1-2 People)

Whole red snapper loin, wood-fired Nayarit style, adobo, black bean purée, garlic white rice. Carefully filleted, marinated and grilled over live fire. 88

Langosta Tikin Xic GF

Grilled lobster, Yucatecan achiote adobo, aioli, avocado mousse, ancho black bean purée, garlic white rice. A celebration of the Yucatán Peninsula. 69

Pulpo en Tinta Estilo Veracruz GF

Octopus braised in Veracruz-style ink sauce, garlic white rice, sweet plantains, aioli, handmade blue corn tortillas. 42

Pulpo en Recado Negro GF

Octopus, Yucatecan recado negro, sour orange marinade, rustic mashed potatoes, chorizo crumbles. 46

Pescado a La Cordobesa GF

Chilean sea bass, creamy chipotle sauce, crispy onion straws, cauliflower cheese purée. 56

Pesca del Día a La Veracruzana GF

Texas striped bass, slow-simmered tomato, olive, and roasted pepper sauce, garlic white rice. Veracruz’s most iconic preparation. 45

Salmón en Pipián Blanco GF

Charcoal-roasted Norwegian salmon, white pipián mole, toasted almonds, roasted vegetables. 45

Caviar Siberian Baerii

1 oz of a Balanced, Buttery Delight with Nutty Notes, featuring small, firm Pearls and a clean finish. Caviar from Poland, Served with Shallots, Avocado–Crème Fraîche, Chives, and House-made Blini. 89

VINO

Discover our full wine list by scanning the QR code below and explore the perfect pairings for your coastal dining experience.



V - VEGAN
GF - GLUTEN FREE

DOSMARES.US
3260 W. 7TH ST. FORT WORTH. TX 76107
FOR RESERVATIONS CALL (682) 480-2143

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