FW DOS MARES TX

FROM THE SEAS OF MEXICO

PARA EMPEZAR (TO SHARE)

Guacamole GF — 18
Housemade guacamole, pineapple pico de gallo, handmade blue corn tortilla
Add seafood (chicharrón de pescado, octopus and shrimp) 8

Ceviche Frito — 19
Crispy octopus, white fish, shrimp in red tiger sauce, ash garlic aioli, xnipec salad

Ceviche Negro GF — 18
White fish in Yucatecan recado negro and lime, avocado, cucumber, tostada with ash aioli and avocado mousse

Ceviche de Coliflor V/GF — 16
Cauliflower, carrot, cucumber, pickled corn, mango, serrano chile, cilantro, aguachile caviar. Plant-based.

Ceviche Estilo Vallarta GF — **Shrimp 16 | Fish 18**
Choose your protein, cucumber, carrot, serrano chile, red onion, avocado mousse

Ceviche Yucateco con Mango GF — 18
White fish, mango, radish, red onion, Yucatecan dried oregano, leche de tigre

La Reina del Comal GF — 24
Garlic shrimp, ranchera sauce, black beans, avocado mousse, queso fresco, handmade thick corn tortilla

Coctel Acapulco GF — 16
Shrimp cocktail with avocado, housemade clam and tomato juice, lime
Add seafood (octopus and oyster) 8

Tuétanos con Atún GF — 32
Charcoal roasted bone marrow, sautéed tuna, pineapple pico de gallo, avocado mousse, ash garlic alioli. Served with handmade blue corn tortillas.

BARRA FRÍA (RAW BAR)

Ostiones Frescos GF
Ask for our oyster selection of the week

- *Fresh oysters, mignonette, housemade dry chile sauce, lime (Choose 6 or 12 pcs)* — 25/42
- *Lightly broiled oysters, black truffle béchamel (6 pcs)* — 35
- *Lightly broiled oysters, foie gras foam (6 pcs)* — 35

Balazo de Ostión GF — 6
Oyster shooter, cucumber, cilantro, onion, lime, housemade clam and tomato juice
Add mezcal 12

Crudo de Salmón GF — 15
Norwegian salmon belly, strawberry-hibiscus aguachile, fresh strawberry, serrano chile, cucumber, onion ash

Aguachile Verde GF — 16
Shrimp, red onion, cucumber, serrano chile, aguachile caviar, cactus-lime sorbet

Aguachile Negro Estilo Sinaloa GF — 16
Lime-cured shrimp tossed in a bold, smoky black chile sauce. Topped with fresh cucumber, red onion and avocado mousse.

ENSALADAS Y SOPAS

César GF — 18
Baby romaine, housemade anchovy Caesar dressing, parmesan cheese crisp
Add chicken breast 8 | shrimp 14 | steak 19

Betabel GF — 17
Local mixed salad, grilled beets, fried pecan breaded avocado, roasted tomatoes, burrata cheese with orange vinaigrette
Add chicken breast 8 | shrimp 14 | steak 19

Higos GF — 17
Local mixed salad, local figs, sun-dried tomatoes, pine nuts, balsamic reduction, Texas goat cheese ice cream
Add chicken breast 8 | shrimp 14 | steak 19

Caldo Dos Mares — 11
Shrimp, octopus, fish, mussels, clams, scallops in broth with croutons and housemade aioli

Before placing your order, please inform your server if a person in 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.

TACOS Y TOSTADAS

Tostada de Atún GF — **19**
Yellowtail #1 tuna raw slices, avocado, fried leek, and anchovy sauce on a tostada

Tostada Estilo Vallarta GF — **Shrimp 8 | Fish 9**
Cured white fish in lime juice for 12 hours, cucumber, carrot, red onion and avocado on a tostada

Tacos Gobernador GF — **19**
Sautéed shrimp, roasted peppers, melted Chihuahua cheese, avocado mousse, white corn tortilla. A Sinaloa classic. (3 pcs)

Tacos Estilo Baja — **19**
Crispy white fish tempura, garlic aioli, shaved cabbage slaw, ranchera salsa, handmade butter flour tortilla. The classic Baja taco, our way. (3 pcs)

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

Tacos Camarón al Ajillo GF — **19**
Shrimp in garlic butter with guajillo chile on handmade blue corn tortilla – a classic preparation from Mexico's southern Pacific coast (3 pcs)

Quesabirrias GF — **21**
Adobo shrimp, Chihuahua cheese, white corn tortillas. Served with consommé. (3 pcs)

Gaonera de Res — **22**
Seared prime beef, caramelized onions, handmade butter flour tortilla, cilantro, chipotle and tomatillo sauce (3 pcs)

PLATO FUERTE (ENTRÉES)

Prime Arrachera Outside *10 oz* GF — **44**
Prime outside skirt steak, tomatillo chipotle sauce, roasted potatoes

Pescado a la Veracruzana GF — **36**
White fish in slow-simmered tomato, olive and roasted pepper sauce, roasted garlic white rice. Veracruz's most iconic preparation.

Salmón al Ajillo GF — **38**
Fresh sautéed Norwegian salmon in Ajillo sauce, roasted garlic white rice, local mixed salad

Pulpo en Tinta Estilo Veracruz GF — **36**
Octopus braised in Veracruz-style ink sauce, roasted garlic white rice, sweet plantains, aioli. Served with handmade blue corn tortillas.

Pollo Estilo Sinaloa GF — **28**
Grilled airline chicken in a traditional Sinaloan sauce with lemon and garlic, rustic mashed potatoes, grilled vegetables

Hamburguesa — **22**
Brioche bun, ground Texas Wagyu beef seared on the charcoal grill, Chihuahua and mozzarella cheese, caramelized onions. Served with house-fried potato wedges.

Pescado Empanizado — **34**
Crispy breaded white fish, roasted garlic white rice, pico de gallo, cabbage salad. Served with handmade blue corn tortillas, grilled lemon and housemade macha mayonnaise.

ESPECIALIDADES DE DOS MARES
(DOS MARES HOUSE SPECIALTIES)

Pescado Zarandeado *1 lb* GF — **88**
Whole red snapper loin, wood-fired Nayarit style, adobo, roasted garlic white rice. Carefully filleted, marinated and grilled over live fire.

Langosta Tikin Xic *8 oz* GF — **69**
Grilled lobster, Yucatecan achiote adobo, aioli, avocado mousse, ancho black bean purée, roasted garlic white rice. A celebration of the Yucatán Peninsula.

Pescado a la Cordobesa *7 oz* GF — **56**
Chilean sea bass, creamy chipotle sauce, crispy onion straws, cauliflower cheese purée

Filete de Res *7 oz* GF — **62**
Charcoal-grilled filet mignon, Yucatecan recado negro and sour orange marinade, charcoal-roasted bone marrow, cilantro-lime rustic mashed potatoes

Dry-Aged Prime Ribeye by Oz *(Min. 12 oz)* GF **MKT**
Charcoal-grilled 14-day house dry-aged ribeye, truffle mashed potatoes, red wine reduction

ACOMPAÑAMIENTOS (SIDES)

Roasted Garlic White Rice V/GF — **8**
Ancho Black Bean Purée GF — **8**
Rustic Mashed Potatoes V/GF — **9**
Cauliflower Cheese Purée GF — **8**
Truffle Mashed Potatoes GF — **12**
Grilled Vegetables V/GF — **10**
Butter Flour Tortillas — **10**
Blue Corn Tortillas GF — **12**

V – Vegan | GF – Gluten Free