



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.

PARA EMPEZAR

Coctel Acapulco Style ^{GF}
Shrimp Cocktail, Avocado. \$22



Caldo Dos Mares
Shrimp, Octopus, Fish, Mussels, Clams,
Scallops, Croutons, House-Made Alioli.
Cup \$ 11 / Bowl \$ 22

Tuétanos con Atún ^{GF}
Charcoal Roasted Bone Marrow, Sauteéd Tuna,
Pineapple Pico de Gallo, Avocado Mousse, Ash Garlic
Alioli, Handmade Blue Corn Tortilla for Tacos. \$19

Tostada de Atún ^{GF}
Yellowtail # 1 Tuna Raw Slices, Avocado, Fried Leek,
Anchovy Sauce. \$17

Guacamole ^{GF}
Housemade Guacamole, Pico de Gallo and Piña,
Handmade Corn Tortillas \$ 21
- Add Chicharrón de Pescado & Pulpo \$8

Tacos Estilo Baja
Sea Bass Tempura, Garlic Alioli, Cabbage Salad,
Handmade Flour Tortilla. \$8 (1 pc) / \$21 (3 pcs)

Taco Gobernador ^{GF}
Sautéed Shrimp, Onions, Green Bell Peppers,
Chihuahua Cheese And Avocado Mousse,
Handmade Blue Corn Tortilla. \$8 (1 pc) / \$21 (3 pcs)

La Reina del Comal ^{GF}
Garlic Shrimp, Ranchera Sauce, Black Beans, Avocado
Mousse, Queso Fresco, Handmade Thick Corn Tortilla \$24

ENSALADAS



Ensalada César ^{GF}
Baby Romaine, Arugula, Housemade
Caesar Anchovy 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}
Roasted Baby Beets, Mixed Greens, Walnuts &
Pumpkin Seeds, Goat Cheese Yogurt Citrus
Dressing. \$19

OSTRAS

Ostiones ^{GF}
Fresh Oysters, Mignonette, Housemade Dry Chile
Sauce, Lime. (6 /12 Pcs)

- Alabama \$25 / \$42

Lightly Broiled Alabama Oysters, Black Truffle
Bechamel. \$ 35 (6pcs)

Lightly Broiled Alabama Oysters Foie Gras Foam.
\$35 (6pcs)

Balazo de Ostión ^{GF}
Oyster Shooter, Cucumber, Cilantro, Onion, Lime,
Housemade Clam And Tomato Juice. \$ 6

- Add Mezcal: \$12

CRUDOS



Aguachile Verde ^{GF}
Aguachile, Red Onion, Cucumber, Chile Serrano,
Aguachile Caviar, Cactus-Lime Sorbet.

- Shrimp \$18
- Scallops \$24

CEVICHES

Ceviche Frito
Octopus, Texas Striped Seabass, Shrimp, Red
Tiger Sauce, Ash Garlic Alioli, Xnipec Salad. \$24

Ceviche Negro ^{GF}
Texas Striped Seabass, Yucatecan Recado Lime
Sauce, Cucumber. Tostada With Ash Garlic Alioli
And Avocado Mousse. \$24

Ceviche Coliflor ^{V/GF}
Cauliflower, Carrot, Cucumber, Pickled Corn,
Mango, Serrano, Cilantro, Onion, Aguachile Caviar.
\$19

Ceviche Estilo Vallarta ^{GF}
White Fish, Cucumber, Carrot, Serrano Chile, Red
Onion, Avocado Mousse. \$ 21

Ceviche de Almeja ^{GF}
Clams, Leche de Tigre, House-Made Clamato with
Cucumber, Red Onion. \$24 (6 pcs) / \$42 (12 pcs)

- Served with Mignonette

*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.*



DE LOS MARES

Pescado Zarandeado ^{GF}
(Serves 2-4 People) **To Share**
Red Snapper Loin Wood-Fired, Nayarit Style Adobo,
Black Bean Pureé, Garlic White Rice. \$ 78

Langosta Tikin Xic ^{GF}
Grilled Lobster, Yucatecan Achiote Adobo, Aioli,
Avocado Mousse, Black Bean Ancho Pureé, Garlic
White Rice. \$69

Pulpo en Tinta Estilo Veracruz ^{GF}
Octopus, Veracruz Ink Sauce, To Share (Serves Two),
Garlic White Rice, Plantains, Alioli, Handmade Blue
Corn Tortillas For Tacos. \$ 38

Pulpo en Recado Negro ^{GF}
Octopus, Yucatecan Recado & Sour Orange
Marinade. Served with Rustic Mashed Potatoes,
Chorizo Crumbles. \$ 42

Pescado a La Cordobesa ^{GF}
Chilean Sea Bass, Creamy Chipotle Sauce, Crispy
Onions, Cauliflower Cheese Pureé. \$ 52

Pesca del Día a La Veracruzana ^{GF}
Catch Of The Day, Tomato Olive Bell Pepper Sauce,
Garlic White Rice. \$ 42

V - VEGAN
GF - GLUTEN FREE

DE LA TIERRA

Prime Arrachera Outside 10 Oz ^{GF}
Prime Outside Skirt, Tomatillo Chipotle Sauce,
Beef Tallow Marble Potatoes. \$ 38

Rack De Cordero en Croûte
Herb Butter Crusted Lamb Rack, Truffle Sauce,
Lard Marble Potatoes. \$ 58

Prime Porterhouse al Carbón 32 Oz ^{GF}
Prime Charcoal Grilled Porterhouse, Truffle
Potato Pureé, Red Wine Sauce. \$145



POSTRES

Tamal de Chocolate
Chocolate Tamal Filled with Pineapple and Pecans;
Hibiscus Reduction, Coconut Ice Cream, Sesame
Nougatine. \$17

Panqué de Gloria
Pecan Sponge Cake, Dulce de Leche Pecan Sauce,
Vanilla Ice Cream, Berry Coulis, Mint Chocolate Gel.
\$ 17

Pay de Limón
Deconstructed Key Lime Pie, Lime Mousse
Quenelles, Passion Fruit Gel, Pecan Crumble,
Meringues. \$ 17

Flan Casero de 30 Horas (Serves 4 People)
Slow-Baked Flan To Share, Macadamia Brittle,
Berries. \$ 25 (Subject to availability)

COCTELES DE LA CASA

Cucumber Mint Mule
Mezcal, Cucumber Mint Jalapeno Syrup, Splash
Ginger Beer, Cocoa Rim, Lime. \$20

Té en Kioto y Acapulco
Earl Grey Tea, Mexican Sake, Blackland Gin,
Ginger, Lemon Juice. \$ 20

Bruma del Pacífico
Raicilla, Lychee, Guanabana, Lime. \$18

Desierto y Mar
Bacanora, Tomatillo Pineapple Syrup, Splash
TonicLime. \$18

Punta Brava
Uruapan Charanda, Pineapple Liqueur, Coconut
Syrup, Scrappy's Firewater Bitters, Lime. \$18

Foam del Desierto 
Mezcal, Chica-Chida Peanut Butter Tequila,
Strawberry Syrup, Half & Half, Scrappy's Black
Lemon, Prickly Pear Foam. \$18

Kiwi Coconut Margarita
Tequila, Kiwi, Combier, Coconut Water, Agave, Lime.
\$18

Sin Nombre
Luma Vodka, Banana Liquor, Lime, Passionfruit,
Honey, Maraschino, Mint. \$18

Carajillo 43
Licor 43, Coldbrew, Shaken Over Ice. \$17

Cariñosa
Non-Alcoholic
Lemon, Honey, Sparkling Mineral Water \$12

VINO

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



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

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.

