SHAREABLES

TURF

Focaccia & Olives
fresh-baked focaccia with castelvetrano and cerignola olives, prosciutto, whipped ricotta, cranberry mostarda, and housemade sea salt butter. 17

Little Bit Of Chicken Fried
buttermilk fried chicken bites with louisiana butter, hot sauce, and crinkle-cut pickles. 16 gf

Housemade Guacamole & Chips
hand-smashed haas avocado guacamole, pico de gallo, citrus, and housemade corn tortilla chips. 12 gf df

Brie & Cranberry Crostini
brie cheese, cranberry, ginger honey, aged balsamic, baby arugula, and pomegranate seeds. 14 v

Burrata
fresh burrata cheese, confit heirloom tomato, focaccia, shallots, aged balsamic, and purple micro basil. 20 v

General Tso's Cauliflower
crispy buttermilk dipped cauliflower bites, general tso's sauce, lightly spicy. 16 gf v

Nonna's Meatballs
four housemade beef meatballs in tomato cream sauce with whipped ricotta and housemade giardiniera. 19 gf

TIDE

Roasted Octopus
garlic marinated roasted octopus with crispy herb potatoes and garlic aioli. 22 gf df

Crispy Calamari
point judith calamari with bell peppers and housemade lemon aioli. 19 gf

Crabcake
solo chesapeake bay jumbo lump crab cake with pickled shallot rémoulade, tarragon, and chili oil. 24 gf

Spicy Garlic Shrimp
buttered sauteed shrimp, heaps of garlic and spicy sriracha inspired by the shrimp shack on the north shore of hawaii. 19 gf

Shrimp Cocktail
chilled shrimp, fresh lemon, housemade gazpacho cocktail sauce, and pickled red onion. 21 gf df

Tuna Poke
ahi tuna with seaweed salad, toasted sesame seeds, pickled ginger, and lotus chips. 24 gf df

Crab & Avocado Tower
jumbo lump crabmeat, hass avocados, red onions, tomato, cilantro, caper aioli, beet chips, and chili oil. 21 gf df

Roasted Bone Marrow
a house favorite! two roasted marrow bones with crostini, sea salt, and bacon jam. 21

FLATBREADS

Chicago-style Sausage
italian sausage and mozzarella topped in bianco dinapoli organic tomato sauce. 20

Calabrese Flatbread
calabrese salami, fresno chilis, mozzarella, and grated parmigiano reggiano. 19

Fig & Blue Flatbread
caramelized vidalia and yellow onions with hook's blue cheese and fresh figs. 17 v

Wild Mushroom
hen-of-the-woods mushrooms with truffle cream and shaved grana padano. 19 v

SOUP & CHILI

Lobster Bisque
rich and creamy bisque with brandy.
shooter 6 | cup 9 | bowl 14 gf

Chili & Cornbread
award-winning chili with cheddar cheese and housemade cornbread. cup 9 | bowl 14 gf
proudly voted #1 in the Frankfort Chili Cookoff

BURGERS & SANDWICHES

The DM Cheeseburger
½ lb Linz Angus beef custom blend, american cheese, housemade pickles, caramelized onions, mayo, and kettle chips. 16 | *add house-cured bacon +4*

Cheeseburger Sliders
three Linz Angus beef sliders with cheddar cheese, caramelized onions, and house-cured pickles. 15

Turkey Burger
turkey patty, mozzarella, lettuce, tomato, and spicy bell pepper mayo with kettle chips. 16

Mushroom Burger
fried hen-of-the-woods mushroom, spicy mayo, swiss, and arugula served with kettle chips. 15 v

Crispy Chicken Sandwich
crispy panko chicken thigh, lettuce, housemade pickles, and ranch dressing with kettle chips. 15

Maine Lobster Rolls
three mini top-cut new england rolls with butter-poached maine lobster. 25

SALADS

Beet Salad
roasted red and golden beets with champagne vinegar and fig reduction, toasted almonds, whipped ricotta cheese, and spiced honey. 17 gf v

Chopped Salad
grilled chicken, house-cured bacon, hook's blue cheese, avocado, iceberg, cucumber, scallions, red onions, tomatoes, roasted corn, crispy tortilla, house citrus vinaigrette. 18 gf

Kale Salad
finely cut tuscan kale, marcona almonds, hemp seeds, grana padano cheese, and meyer lemon dressing. 16 gf v

TACOS

three street tacos served on local-favorite el popocatepetl corn tortillas.

Birria Tacos
braised brisket, dried chilis, oaxaca cheese, onion, cilantro, and consommé. 18 gf

Pork Belly Tacos
fried house-cured pork belly, chipotle crema, turmeric-spiced jicama slaw, fresno chilis, and micro cilantro. 16 gf

Cauliflower Tacos
buttermilk fried cauliflower, spicy red cabbage, sweet maple aioli, pickled fresno chilis, and cilantro. 13 gf v

Shrimp & Chorizo
pan-seared shrimp, housemade chorizo, pico de gallo and lime tequila crema. 15 gf

Off The Hook
today's fresh seafood catch. 16

DANCING MARLIN'S SIGNATURE SEAFOOD

Salmon
loch duart scottish salmon, cilantro lime honey glaze with roasted butternut squash, marble potatoes, baby kale, and calabrian chili oil. 36 gf df

Sea Scallops
pan-seared scallops with wild mushroom risotto and grana padano cheese. 38 gf

Branzino
pan-seared with aleppo pepper and fresh herbs, served with wild rice and topped with chimichurri. 36 gf df

Grilled Shrimp
citrus cumin glazed gulf shrimp, fried sweet potato wedges, and brussels sprouts in orange miso butter. 29 gf

Crabcakes
two chesapeake bay jumbo lump crab cakes, pickled shallot rémoulade, tarragon, chili oil, and hand-cut sweet potato wedges with maple aioli. 36 gf

Seared Ahi Tuna
ahi tuna with togarashi spice, bok choy, jasmine rice, seaweed salad, and chili garlic ponzu. 34 gf df

Fish & Chips
beer battered fried walleye filets, housemade tartar sauce, and hand-cut fries. 27 gf

MAINS

Braised Beef Short Rib
tender braised beef short rib, yukon gold whipped potatoes, and english peas. 36 gf

Fried Half Free Range Chicken
buttermilk brined and fried with housemade pickles, cornbread, fries, coleslaw, and honey for dipping. 34 gf

Roasted Half Free Range Chicken
roasted half free range chicken, rich au jus glaze, and yukon gold whipped potatoes. 34 gf

Roasted Vegetable Ratatouille
zucchini, squash, hen-of-the-woods mushroom, red onion, tomatoes, heirloom baby carrots, topped with chimichurri, over bianco dinapoli organic tomato sauce. 28 gf **vg** df

PASTA

Lobster Gnocchi
maine lobster with roasted mushrooms, fresh herbs, and grana padano cheese. 34

Chicken & Tortellini
roasted chicken, seasonal vegetables, cheese tortellini in parmesan cream sauce, and hand-torn basil. 26

Henry's Short Rib Pappardelle
short rib sugo with béchamel sauce and grana padano. 29

SIDES

Brussels Sprouts
fried with orange miso butter and spiced candied walnuts. 17 gf v

Asparagus
grilled and finished with lemon, sea salt. 12 gf **vg**

Truffle Cheese Fries
thin hand-cut fries with truffle oil and a heap of grana padano cheese and garlic aioli on the side. 12 gf

Herb Fries
thin hand-cut fries with herbs, and garlic aioli on the side. 8 gf **vg** df

Sweet Potato Wedges
hand-cut sweet potato wedges tossed in house spices with maple aioli. 13 gf **vg** df

Yukon Gold Whipped Potatoes
buttery whipped potatoes. 10 gf v

Baked Potato
baked russet potato with butter and chives, sour cream on the side. 9 gf v

PRIME STEAKS

proudly serving Linz Heritage Angus - Chicago's finest family-raised, hand-cut prime beef since 1963

Prime NY Strip Steak
16 oz. center-cut prime grade beef sirloin with yukon gold whipped potatoes. 49 gf

Prime Filet Mignon
8 oz. center-cut prime grade beef tenderloin with a baked potato, butter, and sour cream on the side. 48 gf

Accompaniments
wild mushrooms & rich au jus glaze +7 gf
shallot compound butter & blue cheese +5 gf
three garlic shrimp +10 gf

MAC 'N CHEESE

Mama's Mac & Cheese
a creamy blend of white cheddar, american, oaxaca, brie cheese, and cavatappi pasta, baked, topped with cornbread crumbs. 15

- **Short Rib Mac** tender braised beef short rib. +9
- **Chorizo Mac** spicy chorizo. +6
- **Lobster Mac** maine lobster. +12

SWEET TREATS

Cheesecake Bites
NY-style cheesecake bites topped with seasonal sweet goodness. 10 v

Vanilla Crème Brûlée
madagascar vanilla with bourbon caramel drizzle and chantilly cream. 10 gf v

Flourless Chocolate Cake
with wild berry coulis and ancho whipped cream. 10 gf v

Gelato Trio
vanilla, chocolate, and salted caramel gelato. 10 gf v

Affogato
gelato served with espresso. 9 gf v

Sorbet
two scoops of seasonal sorbet. 8 gf df **vg**

Brownie Sundae
warm chocolate brownie sundae with vanilla gelato, caramel drizzle, and fresh whipped cream. 10 v

The O.G. Milk & Cookie
housemade chocolate chip cookie and vanilla gelato. 10 v

gf = gluten-friendly v = vegetarian **vg** = vegan df = dairy-free
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
parties of six or more may have a 20% gratuity added