SHAREABLES

Focaccia & Olives
fresh-baked focaccia with castelvetrano and cerignola olives, prosciutto, whipped ricotta, cranberry mostarda, and housemade sea-salt butter. 15

Little Bit of Chicken Fried
buttermilk-fried chicken bites with louisiana butter, hot sauce, and crinkle-cut pickles. 15 gf

General Tso's Cauliflower
crispy buttermilk-dipped cauliflower bites, general tso's sauce, lightly spicy. 14 gf v

FLATBREADS

Chicago-style Sausage
italian sausage and mozzarella topped with bianco dinapoli organic tomato sauce. 18

Calabrese Flatbread
calabrese salami, fresno chilis, mozzarella, and grated parmigiano reggiano. 17

Fig & Blue Flatbread
caramelized vidalia and yellow onions with hook's blue cheese and fresh figs. 15 v

Wild Mushroom
hen-of-the-woods mushrooms with truffle cream and shaved grana padano. 17 v

SOUP & CHILI

Lobster Bisque
rich and creamy bisque with brandy.
shooter 5 | cup 8 | bowl 13 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

SALADS

add grilled chicken +6 | shrimp +10 | salmon +13

Beet Salad
roasted red and golden beets with champagne-vinegar and fig reduction, toasted almonds, whipped ricotta cheese and spiced honey. 16 gf v

Chopped Salad
grilled chicken, house-cured bacon, hook's blue cheese, avocado, cucumber, scallions, red onions, tomatoes, roasted corn, crispy tortilla, iceberg, and housemade citrus vinaigrette. 17 gf
half chopped salad for one. 13

Kale Salad
tuscan kale, marcona almonds, hemp seeds, grana padano cheese, meyer lemon dressing. 14 gf v

House Salad
mixed greens, cucumber, tomato, red onion, and housemade citrus vinaigrette. 12 gf v df

Southwest Shrimp Salad
grilled gulf shrimp, avocado, roasted corn, black beans, crispy corn tortilla strips, mixed greens, and southwest spiced ranch dressing. 21 gf

TACOS

two street tacos served on local-favorite el popocatepetl corn tortillas

Birria Tacos
braised brisket, dried chilis, oaxaca cheese, onion, cilantro, and consommé. 13 gf

Pork Belly Tacos
fried house-cured pork belly, chipotle crema, turmeric-spiced jicama slaw, fresno chilis, and micro cilantro. 13 gf

Cauliflower Tacos
buttermilk fried cauliflower, spicy red cabbage, sweet maple aioli, pickled fresno chilis, and cilantro. 10 gf v

Shrimp & Chorizo
pan-seared shrimp with housemade chorizo, pico de gallo, and lime tequila crema. 12 gf

Crispy Calamari
point judith calamari with bell peppers and housemade lemon aioli. 17 gf

Crabcake
solo chesapeake bay jumbo lump crabcake with pickled shallot rémoulade, tarragon, and chili oil. 21 gf

Nonna's Meatballs
four housemade beef meatballs in tomato cream sauce with whipped ricotta and housemade giardiniera. 17 gf

MAINS

Tuna Poke Bowl
ahi tuna, jasmine rice, diced avocado, cucumber, toasted sesame seeds, pickled ginger, scallions, unagi drizzle, and lotus chips. 21 gf df

Salmon
loch duart scottish salmon, cilantro lime honey glaze, roasted butternut squash, marble potatoes, and baby kale with calabrian chili oil. 32 gf df

Fish & Chips
beer-battered fried walleye filets with housemade tartar sauce and hand-cut fries. 21 gf

Huli Huli Chicken
skewered grilled chicken thighs marinated in garlic, ginger, and soy sauce, served with jasmine rice. 17 gf df

BURGERS

served with kettle chips
add house-cured bacon or avocado +4 | fried egg +3

Bacon Blue Burger
½ lb Linz Angus beef custom blend with house-cured bacon, blue cheese, and bacon jam. 18

The Dancing Marlin Cheeseburger
½ lb Linz Angus beef custom blend, american cheese, housemade pickles, caramelized onions, and mayo. 15

Burger Patty Melt
½ lb Linz Angus beef custom blend, gruyère cheese, caramelized onions, mayo, served on texas toast. 15

Cheeseburger Sliders
two Linz Angus beef sliders with cheddar cheese, caramelized onions, and house-cured pickles. 12

Mushroom Burger
fried hen-of-the-woods mushroom, spicy mayo, swiss cheese, and arugula. 15 v

Turkey Burger
turkey patty, mozzarella cheese, lettuce, and tomato with spicy bell pepper mayo. 15

SANDWICHES

served with kettle chips

Steak Sandwich
Linz Angus flat iron steak, grilled and sliced, chimichurri, tomatoes, iceberg, focaccia bread. 19 df

Nashville Hot Chicken Sliders
two fried spicy chicken thighs, sweet pickles, creamy slaw. 12

Crispy Chicken Sandwich
crispy panko chicken thigh, lettuce, housemade pickles, and ranch dressing. 14

Maine Lobster Rolls
two mini top-cut new england rolls with butter-poached maine lobster. 19

Salmon Sandwich
seared salmon, tomato, arugula, avocado, multigrain bread, and lemon zest aioli. 17 df

Crabcake Sandwich
chesapeake bay jumbo lump crabcake, lettuce, tomato, pickled shallot, and tarragon rémoulade. 23

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

SIDES

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

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

Truffle Cheese Fries
thin hand-cut fries with truffle oil, 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

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

Over a decade ago, a small team set out to create something rare: a restaurant that captures the spirit of connection through food and drink. They called it Dancing Marlin, inspired by the blue marlin, a symbol of movement, energy, and pursuit.

From the start, Dancing Marlin has been a true scratch kitchen. No microwaves, no shortcuts, just honest cooking, fresh ingredients, and daily creativity. Our chefs craft seasonal specials and a fresh catch of the day at dinner to keep the menu alive with new flavors from land and sea.

Today, Dancing Marlin has grown into part of the fabric of Frankfort. It is a place where the kitchen's rhythm, the bar's craft, and guests' laughter blend into one experience. Weekday lunches, Sunday brunch, and dinner every night give friends, families, and neighbors a place to gather and share a meal.

We cook with purpose, serve with pride, and thank you for sharing your table with us.

None of this happens without our guests, our team, and our community. We are grateful for your support and the opportunity to be of service to you.

- The Dancing Marlin Team

Dancing Marlin
eat. drink. share.

LUNCH SELECTION