



# MENU

A Taste of Tradition Since 1992



## **A Legacy from the Sea**

**Born in the heart of Dubai in 1992, Seafood Market  
is more than just a restaurant -  
it's a culinary journey.**

For over 33 years, we've welcomed guests to handpick their catch from our vibrant market display, brought to life with the spirit of the Far East - just as it's done in the coastal kitchens of Asia.

Rooted in our proud sea-to-plate philosophy, every dish is crafted with bold flavors, authentic techniques, and unwavering consistency. Each plate tells a story of ocean breezes, spice-laced kitchens, and timeless traditions.

This is where the sea meets the flame.  
This is where a legacy continues to thrive.

**Welcome to Seafood Market, a true dining legend.**



## Dedication

**To the fishermen –**  
who rise before the sun, braving the sea to bring in  
its freshest treasures.

**To the suppliers –**  
from every corner of the globe, who connect us to  
distant oceans and deliver the finest the deep has to  
offer.

**To the chefs –**  
whose skilled hands transform the ocean's bounty  
into culinary masterpieces.

**To the servers –**  
who serve each dish with a smile and carry warmth  
with every plate.

**And to our loyal guests –**  
who return time and again, bringing stories,  
laughter, and life into our space.

This book is for you.  
You are the heart of Seafood Market.

**Thank you for making it a true legendary dining  
destination.**

## Table of Contents

Seafood Service & Safety Reminder.....	07
Royal Spoon.....	09
Our Caviar Selection.....	10
• Beluga	
• Golden Oscietra	
• Royal Baerii	
• Imperial	
Bowls of the East.....	13
Garden Picks.....	15
Seaside Starters.....	17
Market Fresh Catch.....	19
Lobsters.....	21
King Crabs.....	23
Oysters.....	25
Shells & Tentacles.....	27
Omani Prawns.....	29

## Table of Contents

From the Arabian Waters.....	31
• Hammour	
• Halwayoo	
• Red Snapper	
• Red Mullet	
Catch of the Day.....	33
Sea to Plate Preparation.....	37
• Baked	
• Charcoal-Grilled	
• Deep-Fried	
• Wok-Fried	
• Steamed	
Vegetable Souq.....	39
Rice & Spice.....	41
Noodle Nest.....	43
Sweet Finale.....	45
• Dessert on Fire	
• Seasonal Scoop	



## Seafood Service and Safety Reminder

All prices are in AED and are inclusive of 10% service charge, 7% municipality fees and 5% VAT.

For any allergens and specific dietary requirements, please inform our team members.

Consumption of raw seafood may increase risk of food borne illness.

Market prices may adjust based on seasonal and market availability. Please visit our market display for the day's market price.



## The Royal Spoon

Caviar has long stood as the epitome of luxury, a rare delicacy harvested from the cold, deep waters of the Caspian and Black Seas, once reserved exclusively for royalty. Alongside this prized "black gold" emerged a subtle yet equally refined tradition: the use of the pearl spoon. For centuries, Russian and Persian aristocrats recognized that metal utensils, particularly silver, would react with the delicate roe, imparting a metallic aftertaste and diminishing its pure, exquisite flavor.

The elegant solution was spoons crafted from nacre, the iridescent inner layer of mollusk shells, known as mother-of-pearl. These spoons not only preserved the caviar's pristine taste, but also enhanced its presentation. Smooth, non-reactive, and shimmering like the sea itself, the pearl spoon quietly became a hallmark of sophistication, an unspoken rule among true connoisseurs. To serve caviar with anything less was considered a breach of respect.

Now, it's time to take up that regal spoon and savor our finest selection of caviar.

## Our Caviar Selection

### **BELUGA**

*Specie: Huso Huso*

Sourced from a premium farm located in Baku, Azerbaijan, the largest city in the Caspian Sea.

Known for its rich, delicate firm texture and creamy clean flavor profile, the Beluga's versatility and sophistication bring a touch of luxury to any meal.

50g - **AED 2,200**

30g - **AED 1,500**

### **GOLDEN OSCIETRA**

*Specie: Acipenser Gueldenstaedtii*

A distinguished species of Sturgeon, native to Russia. The Golden Oscietra has a slow maturation process, reaching full maturity between the ages of 10 and 11 years.

Remarkable once mature, it produces velvety and moist caviar with delightful, sweet, and indulgent nutty flavors.

50g - **AED 1,200**

30g - **AED 750**

## Our Caviar Selection

### **ROYAL BAERII**

*Specie: Acipenser Baerii*

A premier delicacy harvested from the Siberian Sturgeon, renowned for its exceptional quality and rich flavor profile. The roe gives a creamy texture that melts in the mouth, delivering a harmonious blend of briny and nutty notes.

50g - **AED 1,050**

30g - **AED 650**

### **IMPERIAL**

*Specie: Hybrid Between Acipenser Schrenkii x Huso Dauricus*

Also known as Kaluga hybrid, this exquisite delicacy results from the perfect union of two Sturgeon species-Acipenser Schrenkii and Huso Dauricus-both native to the Amur River basin which spans Russia and China. This hybrid caviar pairs beautifully with blinis topped crème fraiche.

50g - **AED 950**

30g - **AED 600**



## Bowls of the East

**SEAFOOD & BLACK MUSHROOM** 65

Shrimp, fish, chinese mushroom and spring onion

**CRAB & SWEET CORN** 65

Crab meat, sweet corn and egg

**TOM YAM GOONG** 65

Shrimp, straw mushroom, lemongrass, galangal, chili and lemon juice

**SEAFOOD HOT & SOUR** 65

Shrimp, fish, bamboo shoot, tofu, chinese mushroom, egg, chili, vinegar and soya sauce

**CREAMY SEAFOOD** 65

Shrimp, fish, mushroom, spring onion and cream

**VEGETABLE & MUSHROOM** 60

Lettuce, carrot, bamboo shoot, tomato, cucumber and mushroom



## Garden Picks

**FRESH HARVEST BOWL** 65

Lettuce, cucumber, onion, olives, capsicum and tomato tossed in lemon olive oil

**SESAME SPINACH SALAD** 65

Baby spinach, mandarin orange, tomato and carrots in sesame dressing

**AVOCADO GARDEN SALAD** 75

Mixed lettuce, cherry tomato, white onion and pomegranate tossed with lemon olive oil or balsamic vinaigrette with honey

**GREEN MANGO &  
CRISPY FISH SALAD** 120

Shredded fresh green mango, celery, tomato, onion, coriander and mint leaves, tossed with peanuts, lemon juice and red chili, topped with crispy fried hammour flakes



## Seaside Starters

- SEAFOOD MARKET SIGNATURE PRAWNS ON TOAST** 55  
Golden deep-fried brown toast with minced prawns, coated with sesame seeds
- TEMPURA PRAWNS WITH SPRING ONION** 75  
Crispy deep-fried prawns with spring onion
- CRISPY SOFT SHELL CRAB** 80  
Deep-fried soft-shell crab with garlic, coriander and spring onion
- MUSSELS SRIRACHA** 80  
Baked mussels with mayonnaise, sriracha chili sauce, tobiko and bread crumbs
- WASABI TEMPURA OYSTERS** 85  
Fried oysters smothered with mayonnaise, wasabi, mango, strawberry and tobiko
- SALT & PEPPER CALAMARI** 100  
Crispy-fried squid tossed in salt, chili, pepper, coriander and spring onion
- TRIO OF PRAWNS** 100  
Lightly battered and fried prawns in salt pepper, hot chili and wasabi sauce
- SPICY CRISPY EEL** 120  
Wok-fried eel, celery, carrot, garlic, spring onion, and chili



## Market Fresh Catch

Immerse yourself in the true essence of the sea with our Market Fresh Catch, a thoughtfully curated selection of the freshest seafood, delivered straight from ocean to plate. At the heart of our menu lies a rotating collection of premium offerings: succulent lobster, tender crab, freshly shucked oysters, vibrant shellfish, and the renowned Omani prawns, prized for their natural sweetness and firm, succulent texture.

Each item is handpicked for exceptional quality and freshness, promising an authentic taste of coastal indulgence, prepared to your liking. Whether grilled, steamed, or chilled over ice, our seafood highlights the pure, natural flavors of every ingredient. Whether you crave a light, refreshing starter or a generous seafood platter, the Market Fresh Catch caters to every appetite.

Accompanied by house-made sauces and market-inspired sides that enhance but never overshadow, each dish invites you to fully savor the star ingredients. Perfect for sharing or enjoying solo, this menu is a celebration for seafood enthusiasts and culinary adventurers alike. From relaxed dinners to special celebrations, experience a laid-back yet luxurious dining atmosphere, where the ocean's bounty takes center stage.



# Lobsters

	<u>PER KILO</u>
<b>LIVE BOSTON LOBSTER</b>	<b>865</b>
<b>LIVE AUSTRALIAN LOBSTER</b>	<b>1,020</b>
<b>FRESH OMANI LOBSTER</b>	<b>595</b>

## **KNOW THE DIFFERENCE: BOSTON LOBSTER VS AUSTRALIAN LOBSTER**

Boston Lobster, also known as Maine Lobster, is distinguished by its large, powerful claws. In contrast, the Australian Lobster, often called Spiny or Rock Lobster, lacks claws but features long, spiny antennae that set it apart.

Both varieties offer exceptional flavors and can be enjoyed in a variety of ways: fresh and delicate as sashimi, simply grilled to highlight their natural sweetness, or indulgently baked in a rich, cheesy Thermidor style. Whichever you choose, you're in for a truly memorable seafood experience.



## King Crabs

	<u>PER KILO</u>
<b>LIVE NORWEGIAN KING CRAB</b>	<b>1,250</b>
<b>LIVE AUSTRALIAN MUD CRAB</b>	<b>520</b>
<b>FRESH LOCAL BLUE CRAB</b>	<b>200</b>

### **KING OF THE SEA**

Sourced from the icy, pristine waters of Northern Norway, the Norwegian King Crab, hand-caught by skilled local fishermen, is among the most luxurious and coveted delicacies in the world. Renowned for its naturally sweet, tender meat, this majestic “King of the Sea” is best savored either steamed to perfection with butter and garlic, or bathed in a rich, aromatic black pepper sauce.



# Oysters

## FINE DE CLAIRE OYSTERS

PER PIECE

43

### REFINED BY NATURE

Sourced from the nutrient-rich waters of France's Marennes-Oléron basin, these oysters are carefully refined in shallow, 'claire' salt ponds which elevates their flavor and texture.

### INTERESTING FACTS

Claire oysters get their signature green tint from a rare blue algae called *Navicula*, naturally found in the claires. This centuries-old French refining method not only enhances their sweetness and minerality but also earned them the prestigious Label Rouge, the first seafood in France to receive this mark of excellence.



## Shells & Tentacles

	<u>PER KILO</u>
<b>LIVE ABALONE</b>	<b>930</b>
<b>HALF-SHELL MUSSELS</b>	<b>190</b>
<b>OMANI SCALLOPS WITH SHELL</b>	<b>225</b>
<b>SEA SCALLOPS</b>	<b>575</b>
<b>SQUID/CALAMARI</b>	<b>195</b>

### TREASURES OF THE SEA

Delight in the rich, ocean-fresh taste of succulent abalone and tender mussels. Expertly prepared and sustainably sourced, these sea treasures offer a perfect balance of flavor and finesse.

### INTERESTING FACTS

Squid have three hearts and can jet through water with ease. They can even change color in seconds using special cells called chromatophores a natural display of underwater magic!



## Omani Prawns

Harvested from the warm, crystal waters off Oman's southern coast, our Omani prawns are renowned for their sweet, buttery flavor and firm, meaty texture.

### *Endless Preparation Options*

- Tempura-fried or wasabi style
- Grilled and seasoned with salt and pepper, or basted with hot chili bean
- Steamed with golden garlic or black bean
- Sautéed with our most-sought lemon butter sauce, black bepper or hot chili sauce

PER KILO

### **TIGER PRAWNS**

(4-6 pieces per kilo)

**495**

### **JUMBO PRAWNS**

(8-10 pieces per kilo)

**470**



## From the Arabian Waters

### **HAMMOUR**

Hammour (local Grouper), a prized Emirati fish, is freshly caught from the Arabian Gulf. Known for its tender, flaky texture and mild taste, it's grilled, sautéed with Lemon Butter, or served with Spicy Chili Sauce—a delicious taste of Dubai's coastal tradition.

**AED 275** per kilo

### **HALWAYOO**

A native treasure of the warm Arabian Gulf waters, Halwayoo is prized for its firm texture and bold, clean flavor. This fish shines when prepared Cantonese-style-steamed gently with Ginger and Soy Sauce or simply grilled to perfection.

**AED 275** per kilo

### **RED SNAPPER**

Locally known as Hamra, this tender and flavorful fish has been a cherished staple of coastal Emirati cuisine for generations. Its versatility shines through – whether grilled, steamed or prepared in classic Asian style. Try it with sweet and sour glaze or rich black bean sauce for a delightful twist.

**AED 255** per kilo

### **RED MULLET**

A prized catch from the Arabian Gulf, our locally sourced Red Mullet, known as Sultan Ibrahim, is celebrated for its delicate texture and subtly sweet flavor. Best enjoyed deep fried with a squeeze of fresh lemon.

**AED 145** per kilo



## Catch of the Day

### **LIVE FISH**

PER KILO

SEABASS	460
TURBOT	520
HAMMOUR	495
EEL	600

### **FRESH WHOLE FISH**

PER KILO

SEABREAM	280
SEABASS	290
POMFRET	275
DORADE	130
EMPEROR	128
LADY FISH	220
ANCHOVY	145
SARDINE	92

### **FILLET**

PER KILO

FILLET OF SALMON	380
FILLET OF HAMMOUR	330







# Sea to Plate Preparation

## BAKED

- Thermidor with cheese & mushroom
- Egg white with salt

## CHARCOAL-GRILLED

- Rock salt
- Spicy chili hot bean
- BBQ
- Teriyaki
- Singapore spicy sambal
- Harra mashawi
- Cajun mashawi

## DEEP-FRIED

- Far-eastern style  
(with corn flour coating)
- Salt, chili, pepper, garlic, coriander  
& spring onion
- Tempura
- Wasabi
- Sweet & sour
- Garlic mountain

## WOK-FRIED

- Black bean sauce
- Ginger, spring onion & soy sauce
- Cheese & butter
- Lemon butter sauce
- Oyster sauce
- Hot chili
- Thai yellow curry
- Sambal chili
- Spicy szechuan
- Black pepper sauce
- Soy sauce, garlic & coriander

## STEAMED

- Ginger, garlic, spring onion,  
coriander & soy sauce
- Black bean, garlic, spring onion,  
coriander & soy sauce
- Fresh garlic, golden garlic, spring  
onion, coriander & soy sauce



TOMATO  
AED57/kg

Cherry Tomato  
AED130/kg

# Vegetable Souq

## GREENS

	<u>PER KILO</u>
ASPARAGUS	190
BROCCOLI	132
KAILAN	130
BABY SPINACH	220
SNOWPEAS	130
PAKCHOY	123
CHOY SUM	123
FRENCH BEANS	90
SPRING ONION	65
ICEBERG LETTUCE	64
CABBAGE	39
CUCUMBER	39
CHINESE CABBAGE	38

## ROOTS

	<u>PER KILO</u>
CARROT	39
BABY POTATO	93
SWEET POTATO	58
POTATO	36
WHITE ONION	35

## FROM THE GARDEN PER KILO

CHERRY TOMATO	130
BABY CORN	131
BEAN SPROUTS	88
CAPSICUM YELLOW	91
CAPSICUM RED	91
CAPSICUM GREEN	45
TOMATO	57
EGGPLANT	55

## MUSHROOM MIX PER KILO

BLACK CHINESE MUSHROOM	215
CRABTASTE MUSHROOM	210
STRAW MUSHROOM	120
BUTTON MUSHROOM	125
FUNGUS	180



## Rice & Spice

### **X.O. SEAFOOD FRIED RICE** 90

Spicy fried rice with shrimp, fish cake, egg, X.O. sauce with dried scallops, dried shrimps, dried fish, chili, onion and garlic

### **SEAFOOD FRIED RICE** 75

Shrimp, fish cake, egg, spring onion and lettuce

### **GARLIC & EGG FRIED RICE** 65

Fried garlic, egg, spring onion and lettuce

### **VEGETABLE FRIED RICE** 65

Mixed vegetable, spring onion and lettuce

### **FUJIAN SEAFOOD FRIED RICE** 105

*A coastal classic from China's Fujian province.*

Fragrant jasmine rice with shrimp, fish, french beans, spring onion, chinese , mushroom, and finished with silky egg drop sauce

### **KIMCHI SEAFOOD FRIED RICE** 75

Kimchi, pickled ginger, mixed seafood, egg and seaweed

### **STEAMED WHITE RICE** 45

Jasmine Rice



Asia is home to more than 100 varieties of noodles, crafted from ingredients like rice, wheat, buckwheat, mung bean, and even potato starch. In a remarkable feat, a Chinese chef once created a single hand-pulled noodle stretching over 10,000 feet long!

## Noodle Nest

### **FLYING CRISPY NOODLES** 140

Crispy egg noodles, prawns, scallops, fish, calamari, carrots, and spring onions, in black bean sauce

Add: Choice of lobster at current market price

### **BRAISED UDON NOODLES** 85

Udon noodles, prawns, onion, spring onion, mushroom, carrots, green pepper and garlic sprouts

### **STIR-FRIED MIXED SEAFOOD** 80

#### **EGG NOODLES**

Egg noodles, prawn, fish, cabbage, mushroom, onion, pepper and bean sprouts

### **SEAFOOD SINGAPOREAN RICE NOODLES** 80

Vermicelli, prawns, fish, cabbage, onion, pepper, carrots and bean sprout

### **VEGETABLE SINGAPOREAN RICE NOODLES** 70

Vermicelli, carrots, onion, pepper, cabbage, and bean sprouts

### **STIR-FRIED MIXED VEGETABLE** 70

#### **EGG NOODLES**

Stir-fried egg noodles with carrots, onion, bell pepper, cabbage, and bean sprouts in a savory, lightly spiced sauce



## Sweet Finale

**PISTACHIO CRÈME BRULÉE** 70

Creamy pistachio crème brulée, pistachio ice cream and candied pineapple

**DATES PUDDING** 70

Warm date pudding topped with dates ice cream caramel sauce

**DEEP-FRIED ICE CREAM** 70

Choice of vanilla, chocolate, coffee or pistachio ice cream served with diced strawberries with chocolate shavings

**TOFFEE BANANA** 70

Battered and deep-fried banana, vanilla ice cream, caramel sauce and sesame sprinkles

**CAKE OF THE MOMENT** 75

Visit our display and pick from today's delicious cake selection.

**CHEF'S SELECTION OF MIXED FRESH FRUITS** 70

## Dessert on Fire

### **STRAWBERRY KILIMANJARO** 125

Fresh strawberries, caramelized sugar, butter, fresh orange juice, full cream, and vanilla ice cream

### **MANGO JUBILEE** 125

Fresh ripe mango slices, caramelized sugar, butter, fresh orange juice and vanilla ice cream

### **CARIBBEAN BANANA** 125

Banana slices, caramelized sugar, butter, fresh orange juice and vanilla ice cream

## Seasonal Scoops

### **AFFOGATTO** (Contains alcohol) 80

Vanilla ice cream, espresso and Kahlua coffee liqueur

### **FROZEN LIMONCELLO** (Contains alcohol) 80

Lemon sorbet, limoncello and lemon twist

### **SCOOP OF HAPPINESS** (125g of pure joy!) 40

#### •Ice Cream

Double Vanilla | Double Chocolate | Double Mango Pistachio | Mixed Berry Cheesecake | Coffee Caramel Dates and Walnut | Matcha | Black Sesame

Camel Milk Ice Cream 45

#### •Sorbet 40

Pomegranate | Lemon Basil | Pink Guava Passion





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**WAS IT A FIN-TASTIC FEAST?  
YOUR VOICE. OUR STORY.**

