



DAILY CEVICHEs

*Fresh catch of the day, marinated in lime juice,
Served with house made plantain chips • \$10*



DIVE TO THE SIDE

BOURSIN MASH POTATO • \$6

COCONUT or CILANTRO RICE • \$5

SAUTEED SPINACH • \$5

ARTICHOKE • \$5

GREEN BEANS • \$5

CAULIFLOWER • \$5

BLACK BEANS • \$4

CORN ON THE COB • \$4



THE KIDDIE POOL

KIDS' CRUDITE • \$6

*Fresh Fruits & Veggies with Peanut butter
& Cream Cheese Dip*

PB & BANANA SANDWICH • \$6

Served with Fresh Fruit

CHEESE QUESADILLA • \$5

Served with Guacamole and Sour Cream

BABY BARBECUE SANDWICH • \$6

Served with Corn on the cob

CHICKEN FINGERS • \$7

Served with Corn on the cob

COCONUT FRIED SHRIMP • \$7

Served with Corn on the cob



GET REFRESHED

ORGANIC ICED TEA BAR • \$3

NATURAL COCONUT WATER • \$3

ALL NATURAL OOGAVE SODAS • \$2.50
Watermelon Cream & Grapefruit

ASSORTED SODAS • \$2-\$2.50
*Coke, Diet Coke, Sprite, IBC Root Beer,
Cream Soda & Dublin Dr. Pepper*

PRESSED FRENCH ROAST COFFEE • \$3

POLAR CLUB FRAPPÉS • \$5
Strawberry, Raspberry, Mango & Orange

DIVE COCKTAILS

\$8 each

GAINER

Corona, lime juice & spicy Clamato

TWISTED MOJITO

*Prosecco, fresh mint, lime juice & your choice of:
Strawberry, raspberry, blueberry or mango puree*

PIKE

*Red wine, iced tea, raspberry puree
Lemon & orange juice, Agave nectar*

SWIMMING SAKE

Lychee or Apple infused Sake

ASSORTED BEERS

*Bud, Bud Light, Stella, Corona, Sierra Nevada
Shiner Bock, Blue Moon*

WINE

*Please ask about our Global Wine Selection
to compliment our Coastal Cuisine*

DIVE



COASTAL CUISINE

CRUISE ON BY

3404 RANKIN ST.

DALLAS, TEXAS • 75205

ORDER ONLINE

DIVE-DALLAS.COM

ORDER BY PHONE

214 891 1700

Our friendly operators are standing by!



DAILY SPECIALS

We offer an array of freshly made specials — *just ask!*



SKINNY DIPS

Served with soft Pitas & crispy Lavash crackers

\$5 EACH / THREE FOR \$12 / SAMPLER \$15

ROASTED EGGPLANT, RED PEPPER & GARLIC
BABY BELLA MUSHROOM & SERRANO HAM
ROMA TOMATO & BASIL
WHITE BEAN & CHICKPEA HUMMUS
CUCUMBER YOGURT



COVE SIZE SALADS

\$6 EACH / THREE FOR \$12

DIVE GREENS

Mixed greens, sprouts, carrot, beet, tomato
avocado & cucumber with house dressing

TABBOULI

Bulgar wheat, parsley, mint, tomatoes
cucumber, extra virgin olive oil & lemon juice

GRILLED VEGETABLE SALAD

Mixed greens & Balsamic vinaigrette

JICAMA SLAW

Jicama, mango, red pepper, red onion
cilantro & citrus

GINGER SLAW

Mix of Savoy, white & red cabbage, carrot, red onion



OLYMPIC SIZE SALADS

SPINACH SALAD • \$9

Sautéed Vidalia onions, raspberry vinaigrette
Pistachio-crusting goat cheese

CHOPPED SALAD • \$13

Romaine & iceberg lettuce, chicken, salami, mozzarella
Chickpeas, tomato, scallions, basil & Red wine vinaigrette

ARUGULA FIG SALAD • \$9

Fennel, feta, lemon juice, extra virgin olive oil, sea salt

CURRY SHRIMP SALAD • \$12

Mixed greens, granny smith apples
Celery & creamy curry dressing

CRAB CAKE SALAD • \$16

Mixed baby greens, cucumber, carrot
Roasted red pepper vinaigrette, touch of tarter sauce

HEARTS OF PALM • \$8

Romaine, hearts of palm, sliced avocado & grapefruit
Garlic citrus vinaigrette & Hawaiian sea salt

ADD A PROTEIN • \$4-6



OFF THE COAST

MUSSELS • \$13

Champagne, chorizo, tomato & garlic
Served with Sourdough toast

MOJO MARINATED GROUPER • \$14

Pan seared with mango avocado salsa & black beans

SEARED SCALLOPS • \$15

Truffle cauliflower hash

LITTLE NECK CLAMS • \$12

Pesto & angel hair pasta

GRILLED WILD SALMON • \$18

Boursin mash potato, green beans & tarter sauce

DIVE SURF & TURF • \$18

Churrasco steak, grilled shrimp, cilantro rice
Black Beans with house made chimichurri sauce

COASTAL TACOS 3 WAYS • \$10

Soy ginger lime marinated Grilled fish
Classic fried Baja fish
Spicy Shrimp -
All served on soft corn tortillas
with Jicama slaw



DIVE WRAPS & SANDWICHES

DIVE WRAP • \$9

Chicken, grilled onions, cilantro rice, jack cheese
Tomato, tahini dressing – in a spinach tortilla

GRILLED CHURRASCO STEAK WRAP • \$10

Grilled onions & peppers, corn, avocado, pico de gall
& jack cheese – in a sundried tomato tortilla

GRILLED VEGGIE WRAP • \$8

Grilled vegetables, fresh tomato, mozzarella
& pesto – in a sundried tomato tortilla

SEARED AHI TUNA WRAP • \$12

Ginger slaw, cucumber, avocado, coconut rice
& chilli ponzu sauce – in a spinach tortilla

BBQ PULLED PORK SANDWICH • \$9

Served with mustard slaw on a ciabatta bun

PANKO FRIED COD FISH SANDWICH • \$12

Tomatillo citrus slaw, tomato, tarter sauce, on a
ciabatta bun, plantains chips on the side

AHI TUNA SLIDERS • \$12

Arugula, avocado, tomato, red onion, garlic aioli

WE USE ORGANIC PRODUCE WHEN AVAILABLE.
OUR CHICKENS ARE ORGANIC FRAN'S FRYERS.
OUR MEATS ARE FREEDMAN'S ALL-NATURAL FREE RANGE
SKIRT STEAKS. OUR SEAFOOD IS SHIPPED FRESH DAILY.
THERE IS A RISK ASSOCIATED WITH CONSUMING RAW
SEAFOOD. IF YOU ARE NOT SURE, PLEASE CONSULT YOUR
PHYSICIAN.