



Sundance Location

353 Throckmorton @ 3rd Fort Worth, TX (817) 332-2477

Lobster and fresh seafood is our specialty. We also feature pasta and a terrific steak. All of our sauces are made from scratch. Among our most popular dishes is the Lobster Fra Diavlo, which includes Maine lobster, clams, mussels and shrimp in a spicy marinara over linguini.

Additionally, we have wonderful nightly dishes, off the menu, including such favorites as jumbo sea scallops, gulf flounder, redfish, snapper and halibut. Our menu brings together East Coast traditions with a Texas flair. A wonderful choice for an intimate meal, a casual get together or group celebration, Daddy Jack's in Sundance Square is a Fort Worth favorite. Dine indoors or enjoy our beautiful urban patio.

FRESH THIS WEEK

Daily Lunch Specials

ATLANTIC SALMON, BLACKENED OR GRILLED..... \$13.95
served with mashed potato and vegetable.

STEAK-N-SCAMPI.....\$19.95
Aged Beef tenderloin topped with shrimp in a white wine, garlic and butter. Served with mashed potato and vegetable.

Lobster Madness!!! Mon - Wed

YOU GET:

ONE POUND WHOLE MAINE LOBSTER CULL (one claw)- served with baked potato and vegetable

- *Single (one lobster dinner).....\$16.95
- *Twins (two lobster dinner).....\$31.95
- *Triplets (three lobster dinner)...\$45.95

Anniversary Special

Couple celebrating their anniversary at Daddy Jack's have the option of sharing a dessert or two glasses of house champagne after dinner compliments of the restaurant.

Birthday Special

Complimentary dessert with candle and gift certificate worth half the age of the birthday celebrant good for next visit (maximum \$20)

*****Must mention this advertisement for gift card redemption.

Dinner for Two Take-Out Special

(Sunday Thru Thursday)

Two Entrees, Large Caesar Salad and a pint of Lobster Bisque or New England Clam Chowder - \$29.95

Choose from:

GRILLED NORTH ATLANTIC SALMON
with Dijon Caper Cream

SAUTEED CATCH
with Lemon Scallion Cream Sauce

SHRIMP SCAMPI
with Garlic, Tomatoes Mushrooms

GRILLED GULF SHRIMP
served on a bed of fettucine tossed in a herb tomato cream sauce

Entrees served with a baked potato and veggies except pasta dishes

Offer not valid through Entrees-On-Trays

COMBINING PROMOTIONS PROHIBITED

Soups

Lobster Bisque <i>(add Claw Meat \$4.00)</i>	bowl \$6.00 cup \$5.00
New England Clam Chowder	bowl \$6.00 cup \$5.00

Salads

All salads served with house Creamy Balsamic Vinaigrette

Daddy's House Salad <i>greens, tomato, carrot, radish, mushrooms, red onion</i>	\$6.00
Daddy's Caesar Salad <i>Romaine, Parmesan cheese, Italian vinaigrette</i>	\$6.00
Dominick's Special Salad * <i>greens, sun dried tomato, walnuts, blue cheese, hearts of palm</i>	\$7.00
Portabella Mushroom Salad <i>greens, portabella and sliced tomato</i>	\$9.00
Fresh Mozzarella Salad <i>greens, fresh mozzarella, sliced tomato and fresh basil</i>	\$8.95
Lobster and Shrimp Louie Salad <i>greens, portabella and sliced tomato</i>	\$17.95

Add Shrimp \$6, Chicken \$6, Salmon \$13, or Filet of Beef \$15

Appetizers

New England Style Crab Cake	\$9.95
Mussels Marinara	\$9.00
Clams <i>in lemon, butter, white wine and garlic broth</i>	\$11.95
Shrimp Cocktail	6 for \$9.00 12 for \$17.00

Entrees

All entrees come with baked potato and veggies except pasta dishes.

Traditional Lobster Roll <i>with House Salad and Potato Chips</i>	\$23.95
Sautéed Catch <i>with Lemon Butter Scallion Cream Sauce</i>	\$18.95
Stuffed Catch <i>Ritz Cracker Crabmeat Stuffing and Lemon Butter Cream</i>	\$20.95
Pecan Breaded Rainbow Trout <i>with Side of Artichoke Remoulade*</i>	\$21.95
Shrimp Scampi <i>with Tomatoes, Mushrooms & Garlic Butter Sauce</i>	\$22.00
Baked Stuffed Shrimp <i>with Ritz Cracker Crabmeat Stuffing and Lemon Butter Cream</i>	\$21.95
Baked Eggplant Parmesan <i>with mozzarella, marinara and pasta</i>	\$15.95
Grilled Chicken Breast <i>with white wine cream, capers and sundried tomato</i>	\$17.95
Veggie Platter <i>with mushrooms, baked potato, sliced tomato, sautéed veggie</i>	\$14.95
Shrimp Pasta <i>with Grilled Shrimp, Linguini and Herbed Tomato Cream</i>	\$19.95
Pasta Primavera <i>with Marinara</i>	\$16.00
Lobster Macaroni and Cheese	\$19.95
Grilled North Atlantic Salmon <i>with Dijon Caper cream</i>	\$20.95
12oz. Filet of Beef <i>Topped with Burgundy Garlic Mushrooms</i>	\$34.95
Steak-N-Scampi: <i>12oz Filet topped with Shrimp Scampi</i>	\$39.95
Fra Diavlo <i>Lobster, Shrimp, Mussels, clams, with Spicy Marinara over pasta</i>	\$29.95
Alaskan King Crab Legs - 1 pound	Market Price
Whole Main Lobster - 1 pound cull	Market Price
New England Dinner <i>1 pound Maine lobster & 1 pound Alaskan King Crab Legs</i>	Market Price
8oz or 16oz Jumbo Broiled Rock Lobster Tail	Market Price
Surf and Turf <i>16oz Rock Lobster Tail with 12oz Filet of Beef</i>	Market Price

18% Gratuity Added to Parties of 6 or more

Split Entree \$3.00

Substitution \$2.00

* Peanut Allergy.