

M E N U

ENTREES

MISO-GLAZED SALMON WITH JASMINE RICE & SESAME BROCCOLI

Umami-rich salmon with steamed rice and nutty roasted broccoli

CITRUS-POACHED COD WITH QUINOA & ROASTED ZUCCHINI

Delicate cod paired with fluffy quinoa and tender zucchini

ROASTED HALIBUT WITH POTATOES & TOMATO-BASIL GREEN BEANS

Flaky halibut served with roasted potatoes and herb-finished green beans

SPICED TROUT WITH COUSCOUS & CUCUMBER-DILL SALAD

Warm-spiced trout with light couscous and cool, refreshing vegetables

HERB-CRUSTED SALMON WITH MUSTARD POTATOES & WILTED SPINACH

Fragrant herbs, sharp mustard notes, and classic comforting sides

CITRUS-BRAISED HALIBUT WITH FENNEL, ORANGE & FARRO

Light, aromatic braise with bright citrus and chewy whole grains

COCONUT-GINGER SHRIMP WITH RICE NOODLES & SNOW PEAS

Fragrant shrimp paired with soft noodles and crisp vegetables

HARISSA-SPICED SHRIMP WITH ROASTED POTATOES & BROCCOLI

Bold, spicy shrimp with crispy potatoes and roasted broccoli

GARLIC-POACHED SHRIMP WITH WHITE RICE & SAUTEED SPINACH

Tender shrimp with fluffy rice and gently wilted greens



Eats by ATX

Austin, TX