



10 Best Value Restaurants in Dallas: From Casual Hidden Gems to Affluent Upscale Dining

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Trying to pin down words like frugal, value, and deal can be exasperating because different people have different ideas of cost savings. For 10Best, the range is broad - we include impossibly cheap eateries with amazing menus, and we share really nice restaurants that have perks like terrifically affordable prix fixe menus. If you're looking for Best Value restaurants in Dallas, let us introduce you to a few of our favorites that feature great food and dining atmospheres that will go easy on your wallet.

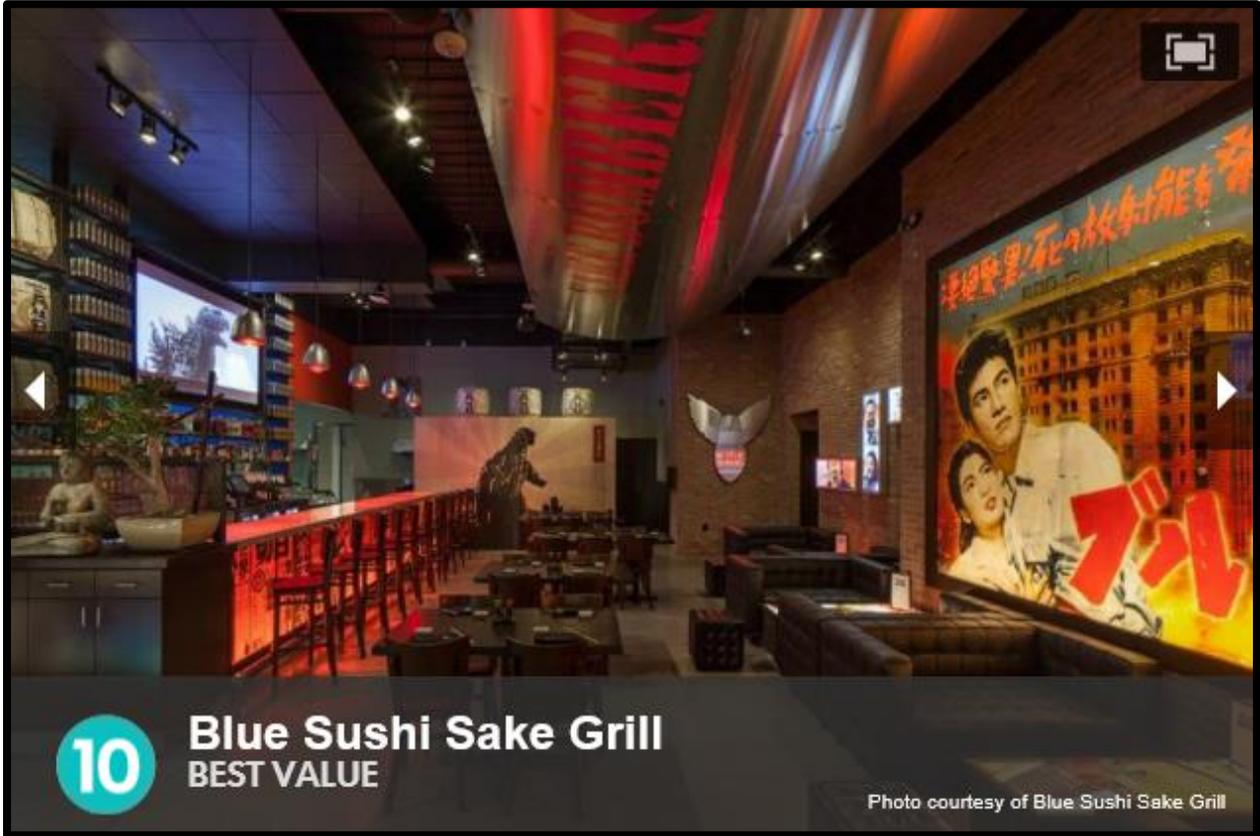
If you're in the mood for seafood on a budget, you can still get fresh fish and shellfish flown in straight from the Gulf Coast at Hook, Line and Sinker on Lemmon Ave. This staple catfish and shrimp spot is the place to go when you're craving crab legs and boiled shrimp, and that platter will serve between two and three adults for less than \$25. If you're hankering for sushi, go to the Dallas Fish Market in Downtown. This restaurant offers free sushi during happy hour on some days and a three-course sunset menu that comes with wine pairings for only \$30 a person.

More in the mood for steak? Of course you are - you're in Dallas! Head on over to the old-school Palm Restaurant during lunch and get a full meal for less than \$20, less than half of what you'd pay in the evening. No matter what you're in the mood for, Dallas has great value restaurants that are low in expenditures and high in appeal.

10. Blue Sushi Sake Grill

This buzzy Nebraska import, with its signature blue-hued dining room and red-lit sake lounge-- has been a hit with locals since it opened earlier this year. And with prices starting at around \$7.50 for eight pieces of sushi and happy hour specials everyday, it's not hard to see why. Take a trip through the extensive sushi menu and you'll find classic rainbow rolls; vegetarian rolls with tempura sweet potato; specialty maki filled with lobster knuckle and claw meat; and nigiri with baked seabass or soy-cured tuna. Also worth exploring is the sashimi which features three types of salmon, four types of tuna and nine types of white fish, including escolar--a rare find on most sushi menus. It should also be noted that Blue sources its fish from some of the best seafood purveyors in the world, yet sells it for far less than many of its big name competitors. (972-677-7887)





10

Blue Sushi Sake Grill
BEST VALUE

Photo courtesy of Blue Sushi Sake Grill

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