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Meat Market Tampa

Menu Prices — October 25, 2026

Meat Market Tampa menu with prices in United States, updated May 2020:
50 items across 13 categories, prices from $2.00 to $110.00.

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Meat Market Tampa Menu with Prices (United States)

Meat Market Tampa menu with prices in United States, updated May 2020: 50 items across 13 categories, prices from $2.00 to $110.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/meat-market-tampa

Menu categories: Popular Items · Appetizers · Salads · Sandwiches · Crudos & Shells · Land & Sea · Signature Steaks · Reserved Cuts · House Creation · Creative Sauces · Chef Signature Sides · Sides · Dessert

Popular Items

ITEM	PRICE
Cookies Warm chocolate chip cookies stuffed with nutella.	**$11.00**
Wagyu Beef Dumplings Kimchee cabbage, brown miso aioli.	**$14.00**

Appetizers

ITEM	PRICE
Spinach & Ricotta Ravioli Roasted Tomato Sauce, Fried Eggplant, Parmesan.	**$14.00**
Choclo Spiced Peruvian corn.	**$8.00**
Empanadas (2) Waygu ground beef, mango BBQ sauce.	**$8.00**
Wagyu Beef Dumplings (Appetizers) Kimchee cabbage, brown miso aioli.	**$14.00**
Niman Ranch BBQ Beef Ribs Jalapeño coleslaw, cornbread fritters.	**$19.00**
Crab and Lobster Cakes Cured pineapple, kale, rémoulade.	**$21.00**

Salads

ITEM	PRICE
Tomato and Ricotta Salad Red Beets, Cherry Tomato, Balsamic, Whipped Olive Oil Ricotta, Toasted Hazelnuts	**$15.00**
Mango Wedge Salad Fresh mango, candied bacon, bleu cheese crumbles, walnuts, chopped eggs.	**$13.00**
Meat Market House Salad Organic greens, pecans, goat cheese, red wine vinaigrette.	**$11.00**
Tomato Buratta Salad Bustered tomato, crostini, balsamic extra virgin olive oil, vine ripe tomato .	**$15.00**
Grilled Kale Caesar Kale, romaine, roasted panko sourdough croutons.	**$11.00**

Sandwiches

ITEM	PRICE
Hot Proscuitto Press Gouda cheese, white cheddar, arugula, truffle vinaigrette.	**$14.00**

ITEM	PRICE
Classic Burger Wagyu beef, vine ripe tomato, red onion, bacon, cheddar cheese, brioche bun.	**$15.00**

Crudos & Shells

ITEM	PRICE
Tuna Tartare Ginger, soy, avocado smash, mango mole , citrus foam.	**$19.00**
Beer Poached Shrimp Cocktail (3) Sweet miso, mm cocktail sauce, spicy rémoulade.	**$22.00**

Land & Sea

ITEM	PRICE
Seabass Truffle mash, wild mushrooms, sweet corn, tomato concasse, truffle nage and soybean.	**$35.00**
Wood Grilled Scottish Salmon Red wine cherry butter, stir fried quinoa.	**$29.00**
Tristan Lobster Tail (6 oz)	**$36.00**
Grilled Organic Chicken Breast Organic bell and evans chicken breast, boursin mashed potatoes.	**$19.00**
Braised Shortrib Gnocchi Tomato, wild mushrooms, corn, sherry cream.	**$25.00**

Signature Steaks

ITEM	PRICE
Prime New York (16 oz)	**$58.00**
Prime New York (8 oz)	**$29.00**
Prime Picanha Steak (8 oz) Prime picanha, habanero chimichurri.	**$24.00**
Filet Mignon (12 oz)	**$56.00**
Filet Mignon (6 oz)	**$28.00**

Reserved Cuts

ITEM	PRICE
Bone - in Filet (14 oz)	**$65.00**
8 oz Grilled Churrasco Served with confit garlic and grilled onion	**$27.00**
Wagyu Tomahawk Ribeye (30 oz)	**$110.00**

House Creation

ITEM	PRICE
American Style Kobe Meatloaf Bacon, mango BBQ, sweet and sour onion rings, curried sweet potato mash.	**$26.00**

ITEM	PRICE
Buffalo Tenderloin Chili, espresso chocolate mole butter.	**$60.00**

Creative Sauces

ITEM	PRICE
Atomic Horseradish Truffle	**$2.00**
Jack Daniels Pasilla Garlic Sauce	**$2.00**
Homemade MM A-100 Steak Sauce	**$2.00**
Habanero Chimichurri	**$2.00**

Chef Signature Sides

ITEM	PRICE
Scalloped Potatoes & Goat Cheese	**$15.00**
Lobster Mashed Potatoes	**$15.00**
Gratinee of Mac 'n Cheese	**$15.00**
Wild Mushrooms	**$15.00**

Sides

ITEM	PRICE
White Truffle Mash	**$10.00**
Butter Whipped Mash	**$9.00**
Truffle Cream Corn	**$10.00**
Grilled Broccolini Romesco, Sliced Almonds, and Shaved Parmesan	**$11.00**
Gouda Tater-Tots Served with Garlic Aioli	**$9.00**
Market French Fries	**$9.00**
Grilled Asparagus Herb Butter	**$13.00**

Dessert

ITEM	PRICE
Fireman Dereks Seasonal Seasonal selection of pie or cheesecake.	**$11.00**
Cookies (Dessert) Warm chocolate chip cookies stuffed with nutella.	**$11.00**
Cinnamon Roll Cream cheese icing bourbon carmel glaze.	**$12.00**