



TJ's Seafood Market & Grill

Chilled Starters

- TJ's Shrimp Cocktail 18** 🐟
house cocktail, named "best in dallas"
- Cold Spread Trio 19**
smoked salmon spread, crab bacon pimento, tuna salad, everything bagel chips
- Tuna Poke 24** 🐟 R
wakame, veggies, wasabi, kale, rice, ginger ponzu
- Dozen on the Halfshell 38 / Half 21** ♥ R
cocktail, horseradish, ponzu, mignonette
- Hickory & Alder Smoked Salmon Board 29** ♥
dill cream cheese, fixings, crackers
- Caviar Service**
blinis, grated egg, onion, capers, crème fraîche
osetra 150
siberian baerii 95

Warm Starters

- Warm Lobster Dip 21** 🐟
lobster & shrimp, spinach, bread crumbs, chips
- Spicy Curry Mussels 19**
coconut, green curry, potato, lime, baguette
dinner portion 27
- Hot Lava Shrimp 19**
spicy peanut sauce, scallion, sesame
- Rhode Island Style Fried Calamari 17** 🐟
banana pepper, marinara, old bay aioli
- Sea Salt & Herb Fries 10**
truffle your fries add 4
- Oysters Rockefeller 24**
creamed spinach, parm, breadcrumb
- Corn & Poblano Hush Puppies 11**
bacon aioli

Salads

- Classic Caesar 11 / 17** ♥
croutons, lemon zest, damn good dressing
- House Salad 10 / 16**
greens, cucumber, tomato, radish, egg, ricotta
wasabi vin or green goddess dressing
- Add grilled salmon 14 ♥ grilled shrimp 13
smoked salmon 11 ♥ grilled chicken 11
maryland crabcake 23 cocktail shrimp 13

- TJ's Shrimp Louie 25** 🐟
romaine, avocado, cucumber, tomato, egg
- Crispy Shrimp Asian Salad 26**
slaw, orange, edamame, peanuts, sesame vin
- Grilled Salmon Grain Bowl 25** ♥
farro, greens, avocado, walnut, citrus champagne vin

Sandwiches & Burgers

- with house old bay kettle chips
- Hot Connecticut Lobster Roll Mkt** (limited supply)
butter-sautéed claw & tail, garlic, thyme, la spiga brioche
- Double Smash Burger 16**
american cheese, LTOP, fancy sauce
- Fried Shrimp Po Boy 20**
lettuce, pickle, remoulade, gambino baguette
- Salmon Burger 18** ♥ 🐟 (in season)
tomato, lettuce, red onion, old bay aioli

Classic TJ's Soups

- New England Seafood Chowder**
cup 10 bread bowl with steamed clams 21
- Seafood & Andouille Gumbo**
cup 10 bowl with (3) grilled shrimp 19

Entrees

- Saffron Shrimp Rigatoni 26**
cream sauce, sun gold tomato, parm
- Miso Glazed Seabass MKT** 🐟
coconut rice, green beans
- Idaho Trout Piccata 29** ♥
green bean, shrimp broth rice pilaf, almond, crispy shallot
- Chilean Sea Bass Enchiladas 27** 🐟
corn, poblano, onion, cilantro crema, jicama slaw
- Maryland Crabcakes 28 / 45 (2)**
remoulade, sriracha slaw, roasted vegetables
- Catch of the Day MKT**
lemon caper butter, roasted vegetables, mashed potato
- Fish & Chips 19** 🐟
PBR batter, tartar, malt vinegar
- Pan Seared Scallops 39** 🐟
white wine, herb butter, succotash, pancetta
- Grilled Salmon Atlantic 33 / King Mkt** 🐟 ♥
creamed corn, chili butter broccolini
- TJ's Fish Tacos 16 (2) / 22 (3)** 🐟
choice of grilled or coconut fried
corn, flour or bibb lettuce wrap
sub shrimp add 1 per taco



scan for allergen / diet info

♥ heart healthy omega-3s 🐟 wild species

R Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, esp with certain medical conditions.

Sides 9

- Green Beans
Creamed Corn
Shrimp Broth Rice Pilaf
Citrus Farro Salad
Mashed Potatoes
- Roasted Vegetables
Coconut Rice
Sriracha Slaw
Chili Butter Broccolini



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DRINK MENU

Cocktails

- French 76 14**
ketel one, sparkling, lemon, simple
- Barrel-Aged Old Fashioned 16**
maker's mark, simple, bitters
- Ranchrita 16**
sococho blanco, jalisco orange, agave, topo chico
- Manhattan 17**
bulleit rye, cocchi vermouht, bitters
- Sicilian High Ball 14**
bombay, campari, grapefruit, topo chico
- Pomegranate Margarita 15**
mi campo blanco, agave, salt rim
- Cucumber Jalapeno Mojito 14**
appleton rum, soda, lime, mint
- Whiskey Strawberry Smash 16**
high west bourbon, simple, lemon, mint

TJ's Martini Bar

- Filthy 16**
tito's or bombay, olive brine, bacon & bleu olives
- Indian Paint Brush 16**
tito's, grapefruit, rosemary simple, lime
- Cosmopolitan 16**
tito's, cranberry, cointreau, lime
- Classic Espresso 17**
tito's, cold brew espresso, mr black coffee liqueur
- Rosalita 17**
lunazul reposado, aperol, grapefruit, lime
- Yacht Life 18**
belvedere vodka, nolet's gin, lillet blanc

We Cater - More Than Just TJ's Seafood
Escondido Tex Mex, Ramble Room, Birdie's Eastside
catering@imperialfizz.com

White Wine

- Sparkling**
- | | |
|----------------------------|----------|
| Benvolio Prosecco, Veneto | 13 / 52 |
| Rivarose, Provence | 15 / 58 |
| Argyle Brut, Willamette | 65 |
| Charles Le Bel, Champagne | 25 / 100 |
| Taittinger Brut, Champagne | 110 |
- Chardonnay**
- | | |
|---|---------|
| Charles Krug, Napa | 16 / 64 |
| Matthieu de Brully "Les Abeilles", Burgundy | 16 / 64 |
| Penfolds Bin 311, S Australia | 65 |
| Frank Family Carneros | 20 / 80 |
| Louis Jadot, Chablis | 80 |
- Sauvignon Blanc**
- | | |
|--------------------------------------|---------|
| Echo Bay, Marlborough NZ | 14 / 56 |
| Chateau La Freynelle Blanc, Bordeaux | 60 |
| Sonoma Cutrer, Sonoma | 16 / 64 |
| Domaine des Cotes Blanches, Sancerre | 18 / 72 |
- Rosé**
- | | |
|---------------------|---------|
| Rose Gold, Provence | 16 / 64 |
|---------------------|---------|
- More Whites**
- | | |
|---|---------|
| Chateau Ste Michelle Riesling, Washington | 14 / 56 |
| Folonari Pinot Grigio, Italy | 11 / 44 |
| Lomer Louis, Gruner Veltliner | 14 / 56 |

Red Wine

- Pinot Noir**
- | | |
|--|---------|
| Sea Sun by Caymus, California | 14 / 56 |
| Rainstorm, Willamette | 17 / 68 |
| Albert Bichot, Burgundy | 18 / 72 |
| Patz & Hall, Sonoma | 80 |
| Talbott "Sleepy Hollow", Santa Lucia Highlands | 90 |
- Cabernet Sauvignon**
- | | |
|-----------------------------|---------|
| Daou, Paso Robles | 14 / 56 |
| Routestock, Napa | 17 / 68 |
| Caymus, California | 80 |
| BACA by Katheryn Hall, Napa | 21 / 84 |
| Clos Du Val, Napa | 95 |
| Sequoia Grove, Napa | 105 |
- More Fish Friendly Reds**
- | | |
|---|---------|
| Vitiano Red Blend, Tuscany | 11 / 44 |
| Harvey & Harriet Red Blend, Paso Robles | 16 / 64 |
| Halter Ranch CDP, Paso Robles | 65 |

Beer

Draft

- | | |
|-------------------|---------------------------------|
| Yuengling Lager 7 | Four Corners El Chingon IPA 9.5 |
| Modelo Especial 7 | Firestone 805 Blonde Ale 8 |

Bottles & Cans

- | | |
|---------------------------------|------------------|
| Miller Lite 6 | Michelob Ultra 6 |
| Manhattan Half-Life Hazy IPA 10 | |

Mocktails

- | |
|----------------------------|
| Blood Orange Lemonade 10 |
| Cucumber Mint Refresher 10 |
| Heinekin 0.0 7 |

- Monday - Lobster Night**
Tuesday - Half Price Bottles of Wine
Sunday - Oyster Special