



Starters

TJ's Shrimp Cocktail 17

house cocktail, named "best in dallas"

Rhode Island Style Fried Calamari 16

banana peppers, marinara, old bay aioli

White Wine & Herb Mussels 18

garlic, tomato, toasted bread
entree portion available 25

Hot Lava Fried Shrimp 15

spicy peanut aioli, scallion

Sea Salt & Herb Fries 8

truffle your fries add 3

Dozen on the Halfshell 38 / Half 19.5 ^R

cocktail, horseradish, ginger shallot mignonette

Hickory & Alder Smoked Salmon Board 26

dill cream cheese, fixings, crackers

Caviar Service

imported osetra 140 hackleback 85
blinis, grated egg, onion, capers, crème fraîche

Soups & Salads

Seafood & Andouille Gumbo cup 8 / bowl 14

New England Seafood Chowder 8 / 14

Classic Caesar 8 side / 14 entrée

croutons, lemon zest, damn good dressing

Arcadian Harvest Farms Garden 8 / 14 ^{GF}

seasonal greens, cucumbers, tomato, hearts
of palm, sunflower seeds, grated eggs
wasabi vin or champagne vin

To Any Salad, Add...

grilled salmon 10 grilled shrimp 9
smoked salmon 8 jumbo lump crabcake 20

Mon Night: Lobster Special

Tues Night: 1/2 Price Wine Bottles

Fri & Sat Night: Reverse Happy Hour 9-10

Sun Night: \$2 Premium Oysters

^{GF} gluten-free heart healthy omega-3s wild species

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

Sandwiches & Burgers

with house old bay kettle chips

Hot Connecticut Lobster Roll Mkt (limited supply)

butter-sautéed claw & tail, garlic, thyme, la spiga brioche

Fresh Tuna Salad 15

not from a can, romaine, tomatoes, la spiga brioche

Salmon Burger 16 (in season)

tomato, red onion, old bay aioli, brioche

Fried Shrimp Po Boy 18

lettuce, pickle, remoulade, gambino baguette

Entrees

Fish & Chips 18

beer batter, classic tartar, malt vinegar

Maryland Style Jumbo Lump Crabcakes 28 / 45 (2)

remoulade, sriracha slaw, seasonal vegetables

TJ's Fish Tacos 15 (2) / 19 (3)

choice of grilled or coconut fried
corn, flour or bibb lettuce wrap
sub shrimp add 1 per taco

Fresh Grilled Fish

*with two sides and choice of: creole blackened,
lemon butter ^{all GF} or citrus glazed*

Chilean Sea Bass 42 Atlantic Salmon 28

Hawaiian Ahi Tuna 37 ^R Rainbow Trout 26

Gulf Shrimp 26 Alaskan Halibut 38

Jumbo Sea Scallops 39 Icelandic Cod 24

Sides Options (a la carte 5 ea)

Sauteed Squash ^{GF} Chilled Quinoa

Sea Salt & Herb Fries (truffle add 3)

Sriracha Slaw ^{GF} Mashed Potatoes ^{GF}

Old Bay Kettle Chips Sub Cup Of Soup (add 3)

Coconut Rice ^{GF} Broccoli ^{GF}

Green Beans ^{GF}

Share Sides

Charred Corn & Poblano Hush Puppies 9

Roasted Brussels with Lemon Aioli & Parmesan 13 ^{GF}

drink menu

Wine

White

Sparkling

Stellina di Notte, Italy 10 / 38

Chardonnay

Josh Craftsman, North Coast 12 / 46

Stags Leap, Napa 16 / 62

Jordan, Russian River Valley 20 / 80

Sauvignon Blanc

J. de Villebois, Sancerre 16 / 62

Mohua, Marlborough NZ 12 / 46

More Fish Friendly White & Rosé

Folonari Pinot Grigio, Italy 9 / 34

Laurenz V Singing Gruner, Austria 11 / 42

Kung Fu Girl Riesling, Washington 11 / 42

Rose Gold Rosé, Provence 14 / 54

Yes, Drink Red With Seafood

Pinot Noir

Sterling, California 10 / 38

Matthew Fritz, North Coast 15 / 58

Cabernet Sauvignon & Cab Blends

Double Canyon, Washington 13 / 50

Leviathan Blend, Napa 22 / 88

Beer

Firestone Walker Mind Haze **IPA** 7.5

Rahr Original **Lager** 5

Miller Lite 4

Lakewood Temptress **Stout** 8.5

Dos Equis 5

dessert menu

Eat Healthy Seafood. Enjoy Dessert

Key Lime Cheesecake 9

Molten Chocolate Cake a la Mode 10

Entertaining? TJ's Caters!

TJ's offers everything from party platters to full service catering.

Email catering@tjsseafood.com for details.