

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
- Salmon Ceviche 17**  **R**
avocado, tomato, edamame, cilantro lime vin
- 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 

smoked salmon 11 

maryland crabcake 23

grilled shrimp 13

grilled chicken 11

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, summer 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



TJ's Seafood Market & Grill

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, topo chico
- Yacht Life 18**
aspen 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**
Castelforte 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
Talbot "Sleepy Hollow", Santa Lucia Highlands 90
- Cabernet Sauvignon**
Daou, Paso Robles 14 / 56
Turning Point, Alexander Valley 17 / 68
Napa Cellars, Napa 75
BACA by Kathryn 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