



brunch menu

Starters

- TJ's Shrimp Cocktail 16** 🐟
house cocktail, named "best in dallas"
- Spicy Coconut Curry Mussels 16**
ginger, lemongrass broth, fresno chili, grilled bread
dinner portion available 23
- Crispy Fish Collar 9**
soy, ginger, napa cabbage, edamame
- Rosemary Focaccia 8**
dill & caper shrimp spread, butter
- Hot Lava Fried Shrimp 15**
spicy peanut aioli, scallion
- Rhode Island Style Fried Calamari 14**
banana peppers, marinara, old bay aioli
- Sea Salt & Herb Fries 6.5**
truffle your fries add 3
- Dozen on the Halfshell 36 / Half 19** ♥^R
cocktail, horseradish, ginger shallot mignonette
- Hickory & Alder Smoked Salmon Board 24** ♥
dill cream cheese, fixings, crackers

Three Tier Seafood Tower 165 ♥^R
chilled king crab (1.25lb), shrimp (7), oysters (8), clams (8), mussels (12), tuna tartare & sauces

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

Soups & Salads

- Seafood & Andouille Gumbo cup 7 / bowl 13**
- Soup of the Day 6.5 / 12**
- Classic Caesar 7 side / 13 entrée** ♥
croutons, lemon zest, damn good dressing
- Arcadian Harvest Farms Garden 6.5 / 12** GF
seasonal greens, cucumbers, tomato, hearts of palm, sunflower seeds, grated eggs
wasabi, ginger sesame or champagne vin
- Iceberg Wedge 11** GF ♥
bacon, onion, tomato, greek yogurt bleu cheese dressing
- Chilled Chicken Chop Chop Salad 14**
carrot, peanut, mandarin, cilantro, scallion, ginger sesame vin

To Any Salad, Add...

grilled fundy salmon 8 ♥	grilled shrimp 7
smoked salmon 7 ♥	grilled chicken 7
jumbo lump crabcake 15	

Brunch Entrées & Eggs

- Challah French Toast 11**
vanilla cinnamon custard, whipped cream, berries
- Lump Crab Frittata 16** GF
white cheddar, scallion, spinach, tomato
- Brunch Simple Grilled Catch Of The Day Mkt** GF
lemon caper butter, spinach egg scramble
- Lake Austin Migas 12**
scrambled eggs, pico, queso fresco, tortilla strips, avocado, sour cream, flour tortillas
add blackened shrimp add 5
- Classic Bacon & Eggs 14**
scrambled eggs, bacon, hash browns, toast
- Avocado Toast Trio 14** ♥
home-smoked salmon, bacon & egg, micro salad
- TJ's Fish Tacos 13.5 (2) / 17.5 (3)** 🐟
choice of grilled or coconut fried corn, flour or bibb lettuce wrap
sub shrimp add 1 per taco

Power Bowls

- Ahi Tuna Nicoise Bowl 17** ♥ 🐟 R GF
green beans, potatoes, egg, olives, champagne vin
- Marinated Chicken & Avocado Grain Bowl 16**
greens, tomato, cucumber, red onion, herbs, crema
- Grilled Salmon Ancient Grain Bowl 17** ♥
sweet potato, greens, cashews, sesame vin, mandarins

Sandwiches & Burgers

- with house old bay kettle chips*
- The Yacht Club Burger 16**
brisket shortrib patty, onion jam, toasted brioche bun, bacon, white cheddar, LTOP, secret sauce
"surf & turf" with grilled shrimp add 5
- Salmon Burger 14** ♥ 🐟 (in season)
tomato, red onion, old bay aioli, brioche roll
- Fried Shrimp Po Boy 16** 🐟
lettuce, pickles, spicy mayo, gambino baguette
- Fresh Tuna Salad Sandwich 13** ♥ 🐟
not from a can, romaine, tomatoes, la spiga brioche
- Hot Connecticut Lobster Roll Mkt (limited supply)**
butter-sautéed claw & tail, garlic, thyme, la spiga brioche

Share Sides

- Charred Corn & Poblano Hush Puppies 7**
- Mac & Cheese with Crispy Shallots 10**
- Honey Bourbon Brussels 12** GF

- Brunch Sides Options (a la carte 5 ea)**
- | | |
|---------------------|-------------------------------------|
| Hash Browns GF | Green Beans GF |
| Bacon GF | Sesame Ancient Grains |
| Cup Of Soup (add 3) | Sea Salt Herb Fries (truffle add 3) |

GF gluten-free ♥ heart healthy omega-3s 🐟 wild species

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

drink menu

Wine

White

Sparkling

Proa Cava, Spain	10 / 38
Belstar Rosé, Italy	12 / 46
Laurent-Perrier Brut NV, Champagne	85
Laurent-Perrier Brut (375ml)	56

Chardonnays

Vigilance, Lake County	12 / 46
Rombauer, Carneros	80
Domaine Montrose, France	14 / 55
Nickel & Nickel "Truchard" Carneros	95
Stags Leap, Napa	16 / 62
Schaller 1er Cru, Chablis	80
Hanzell Estate "Sebella", Sonoma County	60
Walt, Sonoma Coast	75

Sauvignon Blancs

Domaine Girard, Sancerre	16 / 62
Hay Maker, Marlborough NZ	10 / 38
Chateau La Freynelle Blanc, Bordeaux	45

More Fish Friendly Whites

Storie di Vite Pinot Grigio, Italy	8 / 30
Broadbent Vinho Verde, Portugal	30
Neboa Albariño, Rias Baixas, Spain	42
Lenz Moser Gruner Veltliner, Austria	9 / 34
Kung Fu Girl Riesling, Ancient Lakes	9 / 34
La Galope Rosé, France	10 / 38

Yes, Drink Red With Seafood

Pinot Noirs

Butternut, California	10 / 38
Matthew Fritz, North Coast	15 / 58
Pike Road, Willamette Valley	18 / 70
Erath, Oregon	45
Elk Cove, Willamette Valley	65
Patz & Hall, Russian River	85
Michel Gay "Savigny-Les-Beaune" 1er Cru Burgundy	95

Cabernet Sauvignon

Goldschmidt, Alexander Valley	16 / 62
Hogue, Columbia Valley	9 / 34
Stags Leap, Napa	90
Miner Family "Emily's Cuvee", Napa Valley	95
True Myth, Paso Robles	14 / 55
Decoy by Duckhorn, Sonoma County	65
Hall, Napa	110

More Fish Friendly Reds

Ca Momi di Rosso Red Blend, California	10 / 38
Henri Fessy Gamay Noir, Burgundy	40
Domaine Bousquet Malbec, Mendoza	13 / 50
L'Ecole no. 41 Merlot, Columbia Valley	75

Brunch Cocktails

Bloody Mary 9 / 15 jumbo

zodiac vodka, housemade mix, seafood skewer

Modern Cape Cod 8

citron vodka, cranberry, cocchi, orange bitters

Violet Aperol Spritz 10

sparkling, angostura, creme yvette, soda

Moscow Mule 8

zodiac vodka, ginger beer, fresh lime

Peach Bellini 9

sparkling, house-made peach puree

Dark & Stormy 10

gosling's rum & ginger beer, fresh lime

Buena Vista Irish Coffee 8

whiskey, whipped cream

Brandy Milk Punch 8 / 14 jumbo

whole milk, madagascar vanilla, fresh nutmeg

Valencia Gin & Tonic 10

hayman's gin, ruby red grapefruit, rosemary

Brunch Specials 5

Summer Peach Sangria fresh fruit, brandy, thyme infused simple syrup

TJ's White Mimosa sparkling, white cranberry

Bloody Mary Oyster Shooter ballast point bloody, vodka

Beer

Draft

Lakewood Lager	6
Ballast Point Sculpin IPA	8.5
Revolver Blood & Honey Ale	7.5
Firestone 805 Blonde Ale	6.5

Cans & Bottles

Lakewood All Call Kolsch	6
Austin Eastciders Rose Cider	6
Rahr Texas Red Amber Lager	5
Lakewood Temptress Milk Stout	8.5

Bait Shop

Modelo Especial	6
Miller Lite	4
Coors Lite	4
Corona Premier	5

Seven Days a Week Half Price Beer & Wine BTG 3 - 6

Monday Lobster Night **Tuesday** Half Price All Bottles Of Wine

Friday & Saturday Late Night Happy Hour 9 - 10

Saturday & Sunday Award-Winning Brunch 11 - 3 **Sunday** \$2 Oysters 6 - 9

TJ's Caters! catering@tjsseafood.com