



# TJ's Seafood TJ's Market & Grill LUNCH MENU

## 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

**Dozen on the Halfshell 38 / Half 21** ♥<sup>R</sup>

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

**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 & Bowls

**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

**Tuna Poke Bowl 24** 🐟<sup>R</sup>

wakame, veggies, wasabi, kale, rice, ginger ponzu

## 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 Sandwich 17** ♥ 🐟

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

**Double Smash Burger 16**

american cheese, LTOP, fancy sauce

**Fried Fish Sandwich 18**

asian slaw, pickled red onion, tartar

**Fried Shrimp Po Boy 20**

lettuce, pickle, remoulade, gambino baguette

**Chicken Sammy 16**

avocado, slaw, tomato, bacon, remoulade

**Salmon Burger 18** ♥ 🐟 (in season)

tomato, lettuce, red onion, old bay aioli

## Lunch Entrees

**Saffron Shrimp Rigatoni 26**

cream sauce, sun gold tomato, parm

**Coconut Fried Shrimp Basket 21**

sriracha slaw, lava sauce

**Spicy Curry Mussels 19**

coconut, green curry, potato, lime, baguette

**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

**Grilled Salmon Atlantic 26 / King Mkt** 🐟 ♥

creamed corn, sauteed broccolini

**San Francisco Cioppino 34** 🐟

mussels, clams, shrimp, white fish, tomato-saffron broth, too much garlic bread

**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

## 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



scan for allergen / diet info

## Sides 9

Green Beans

Creamed Corn

Shrimp Broth Rice Pilaf

Citrus Farro Salad

Mashed Potatoes

Roasted Vegetables

Coconut Rice

Sriracha Slaw

Chili Butter Broccolini

♥ heart healthy omega-3s 🐟 wild species

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



# 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**  
soco blanco, jalisco orange, agave, topo chico
- Manhattan 17**  
bulleit rye, cocchi vermouth, bitters
- Sicilian High Ball 14**  
bombay, campari, blood orange, topo chico
- Pomegranate Margarita 15**  
mi campo blanco, agave, salt rim
- 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
- Capertini 18**  
hendrick's, lillet blanc, orange bitters, caper brine, caper oil

**We Cater - More Than Just TJ's Seafood**  
Escondido Tex Mex, Ramble Room, Birdie's Eastside  
[catering@imperialfizz.com](mailto:catering@imperialfizz.com)

### White Wine

- Sparkling**
- |                            |          |
|----------------------------|----------|
| Benvolio Prosecco, Veneto  | 13 / 52  |
| Rivarose, Provence         | 15 / 58  |
| Charles Le Bel, Champagne  | 25 / 100 |
| Taittinger Brut, Champagne | 110      |
- Chardonnay**
- |                               |         |
|-------------------------------|---------|
| Charles Krug, Napa            | 16 / 64 |
| Laboure-Roi, Macon-Villages   | 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 |
| Siduri, Willamette                             | 15 / 60 |
| 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     |
| Chateau Brane-Canternac "Baron de Brane", Margaux | 110     |
- 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

### Happy Hour

\$10 Martinis

2.50 Oysters

1/2 Price Wine & Draft Beer

### Daily Specials

Lobster Monday - Steamed & Thermidor

'Tini Tuesday - \$10 Martinis

Wine Wednesday - 1/2 Price Bottles

Oyster Sunday - 2.50 ea