



lunch menu

Starters

- TJ's Shrimp Cocktail 16** 🐟
house cocktail, named "best in dallas"
- Hot Lava Fried Shrimp 15**
spicy peanut aioli, scallion
- Rhode Island Style Fried Calamari 14**
banana pepper, 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
- Ecuadorian Style Shrimp Ceviche 16**
pico, avocado, cilantro, chili lime chips, popcorn

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, cucumber, tomato, heart of palm, sunflower seed, grated egg
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	

- Side Options (a la carte 5 ea)**
- Green Beans GF
 - Mashed Potatoes GF
 - Old Bay Kettle Chips
 - Broccoli GF
 - Sub Cup Of Soup (add 3)
 - Sea Salt & Herb Fries (truffle add 3)
 - Sriracha Slaw GF
 - Sesame Ancient Grains
 - Sauteed Squash GF
 - Coconut Rice GF

Sandwiches & Burgers

- with house old bay kettle chips*
- The Yacht Club Burger 16**
brisket shortrib patty, bacon, white cheddar, LTOP, onion jam, roasted garlic aioli
"surf & turf" with grilled shrimp add 5
 - Fried Shrimp Po Boy 16** 🐟
lettuce, pickle, spicy mayo, gambino baguette
 - Salmon Burger 14** ♥ 🐟 (in season)
tomato, lettuce, red onion, old bay aioli
 - Fresh Tuna Salad Sandwich 13** ♥ 🐟
not from a can, romaine, tomatoes, la spiga brioche
 - Chicken Sammy 15**
white cheddar, LTOP, bacon, spicy aioli, brioche
 - Hot Connecticut Lobster Roll Mkt (limited supply)**
butter-sautéed claw & tail, garlic, thyme, la spiga brioche

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

Lunch Entrees

- Spicy Coconut Curry Mussels 16**
ginger, lemongrass broth, fresno chili, grilled bread
- Blackened Idaho Trout 17** GF ♥
creole sauce, green beans, mashed potato
- Maryland Jumbo Lump Crabcakes 22 / 33 (2)**
remoulade, sriracha slaw, sauteed squash
- Grilled Fundy Salmon 17** ♥ GF
mushroom oat risotto, broccolini, apple butternut chutney
- Simple Grilled Catch Of The Day Mkt** GF
lemon caper butter, sauteed squash, mash
- Fish & Chips 16** 🐟
PBR beer batter, classic tartar, malt vinegar
- Crispy Fish Collar 13**
soy, ginger, napa cabbage, edamame
- 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

Share Sides

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

Dinner portions available during lunch

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

Cocktails

Classic Martini 13

dolin blanc, sobieski vodka or fords gin

Herman Marshall Old Fashioned 12

barrel-aged rye, black walnut bitters, orange peel

Modern Cape Cod 8

citron vodka, cranberry, cocchi, orange bitters

Violet Aperol Spritz 10

sparkling, angostura, creme yvette, soda

Moscow Mule 9

vodka, gosling's ginger beer, fresh lime

Bloody Mary 9 / 15 jumbo

vodka, housemade mix, seafood skewer

Valencia Gin & Tonic 10

fords gin, ruby red grapefruit, rosemary

Classic Manhattan 16

herman marshall, vermouth, bitters

Dark & Stormy 10

gosling's rum & ginger beer, fresh lime

Summer Peach Sangria 9

white wine, texas peach, lillet blanc, mint

Red Bell Margarita 11

infused tequila, lemon, cointreau, basil, smoked salt

New Orleans Hurricane 9 / 15 jumbo

light & dark rum, orange, lime, grenadine, umbrella

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