



Starters

- TJ's Shrimp Cocktail** 17 house cocktail, named "best in dallas"
- Spicy Coconut Curry Mussels** 18 lemongrass, ginger, fresno chili, grilled bread
dinner portion available 25
- Hot Lava Fried Shrimp** 15 spicy peanut aioli, scallion
- Rosemary Focaccia** 9 dill & caper shrimp spread, butter
- Rhode Island Style Fried Calamari** 16 banana pepper, marinara, old bay aioli
- Sea Salt & Herb Fries** 10
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

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, cucumber, tomato, heart of palm, sunflower seed, grated egg
wasabi or champagne vin

To Any Salad, Add...

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

Side Options (a la carte 5 ea)

- Hash Browns ^{GF} Green Beans ^{GF}
Bacon ^{GF} Cup Of Soup (add 3)
Sea Salt Herb Fries (truffle add 3)

Brunch Entrées & Eggs

- Challah French Toast** 13 vanilla cinnamon custard, whipped cream, berries
- Lump Crab Frittata** 19 ^{GF} white cheddar, scallion, spinach, tomato
- Brunch Simple Grilled Catch** **MKT** ^{GF} lemon caper butter, spinach egg scramble
- Lake Austin Migas** 14 scrambled eggs, pico, queso fresco, tortilla strips, avocado, sour cream, flour tortillas
add blackened shrimp add 5
- Classic Bacon & Eggs** 16 scrambled eggs, bacon, hash browns, toast
- Avocado Toast Trio** 16 home-smoked salmon, bacon & egg, micro salad
- 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

Sandwiches & Burgers

with house old bay kettle chips

- Hot Connecticut Lobster Roll** **Mkt** (limited supply) butter-sautéed claw & tail, garlic, thyme, la spiga brioche
- The Yacht Club Burger** 17 brisket shortrib patty, bacon, white cheddar, LTOP, onion jam, roasted garlic aioli
"surf & turf" with grilled shrimp add 5
- Fried Shrimp Po Boy** 18 lettuce, pickle, remoulade, gambino baguette
- Salmon Burger** 16 (in season) tomato, lettuce, red onion, old bay aioli

Share Sides

- Charred Corn & Poblano Hush Puppies** 9
- Mac & Cheese with Crispy Shallots** 13
- Roasted Brussels with Parmesan & Lemon Aioli** 13

^{GF} gluten-free 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.

Wine

White

Sparkling

Stellina di Notte, Italy	10 / 38
Domaine Bousquet Rosé, Argentina	12 / 46
Roederer Estate Brut, Anderson Valley	18 / 70

Chardonnay

Louis Latour 'Ardeche' Burgundy	14 / 54
Stags Leap, Napa	16 / 62
Jordan, Russian River Valley	20 / 80
Rombauer, Carneros	85
Domaine Laroche, Chablis	78

Sauvignon Blanc

J. de Villebois, Sancerre	16 / 62
Mohua, Marlborough NZ	12 / 46
Chateau La Freynelle Blanc, Bordeaux	50

More Fish Friendly White & Rosé

Folonari Pinot Grigio, Italy	9 / 34
Laurenz V. Gruner Veltliner, Austria	11 / 42
Kung Fu Girl Riesling, Ancient Lakes	11 / 42
Neboa Albariño, Rias Baixas	42
Pine Ridge Chenin Blanc, Loire	45
Rose Gold Rosé, Provence	14 / 54

Yes, Drink Red With Seafood

Pinot Noir

Matthew Fritz, North Coast	15 / 58
Pike Road, Willamette	18 / 70
Patz & Hall, Sonoma	85
Mer Soleil Reserve, Santa Lucia	64

Cabernet Sauvignon & Cab Blends

Quilt by Joseph Wagner, Napa	18 / 70
Double Canyon, Washington	13 / 50
Leviathan Blend, Napa	22 / 88
Hall, Napa	110

More Fish Friendly Red

Domaine Bousquet Malbec, Mendoza	13 / 50
Ca Momi di Rosso Syrah Blend, California	10 / 38
La Maialina Super Tuscan, Italy	55

Brunch Cocktails

Bloody Mary 9 / 15 jumbo

vodka, housemade mix, seafood skewer

Modern Cape Cod 10

citron vodka, cranberry, cocchi, orange bitters

Second-to-Last Word 10

gin, luxardo, fresh lime, ginger & pear syrup, sparkling

Moscow Mule 9

vodka, gosling's ginger beer, fresh lime

Dark & Stormy 10

gosling's rum & ginger beer, fresh lime

Buena Vista Irish Coffee 8

whiskey, whipped cream (add Bailey's 3)

Brandy Milk Punch 8 / 14 jumbo

whole milk, madagascar vanilla, fresh nutmeg

Valencia Gin & Tonic 11

gin, ruby red grapefruit, rosemary

Brunch Specials 5

TX Peach Sangria white wine, lillet, fresh peach, mint

TJ's White Mimosa sparkling, white cranberry

Bloody Mary Oyster Shooter ballast point bloody, vodka

Beer

Draft

Yuengling Lager	6
Four Corners IPA	9
Blue Moon Belgian White	5.5
Firestone 805 Blonde Ale	6.5

Cans & Bottles

Rahr Texas Red Amber Lager	5
Lakewood Temptress Milk Stout	8.5

Bait Shop

Modelo Especial	6
Miller Lite	4
Coors Lite	4