



brunch menu

Starters

- TJ's Shrimp Cocktail 16** 🐟
house cocktail, named "best in dallas"
- Beer Steamed Mussels & Andouille 15**
rahr red amber lager, garlic aioli, shallot, grilled bread
- Crispy Fish Collar 9**
soy, ginger, napa cabbage, edamame
- Rosemary Focaccia 8**
dill & caper shrimp spread, butter
- Hot Lava Fried Shrimp 14**
spicy peanut aioli, scallion
- Rhode Island Style Fried Calamari 13**
banana peppers, marinara, old bay aioli
- Sea Salt & Herb Fries 6**
truffle your fries add 3
- Dozen on the Halfshell 36 / Half 19** ♥^R
cocktail, horseradish, ginger shallot mignonette
- Hickory & Alder Smoked Salmon Board 23** ♥
dill cream cheese, fixings, crackers

Chilled Seafood Platter 75 ♥^R
oysters (8), clams (6), mussels (10), shrimp (5),
tuna tartare & sauces

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 6.5 / bowl 12**
- Soup of the Day 6.5 / 12**
- Classic Caesar 6.5 side / 12 entrée** ♥
croutons, lemon zest, damn good dressing
- Arcadian Harvest Farms Garden 6 / 11** GF
seasonal greens, cucumbers, tomato, hearts
of palm, sunflower seeds, grated eggs
wasabi vin, blood orange vin or champagne vin
- Iceberg Wedge 11** GF ♥
bacon, onion, tomato, greek yogurt bleu cheese dressing
- Frisée & Apple Salad 13** GF ♥
bibb lettuce, fennel, blood orange, candied walnuts

To Any Salad, Add...

grilled fundy salmon 6 ♥	grilled shrimp 7
smoked salmon 7 ♥	grilled chicken 5
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 (2) / 17 (3)** 🐟
choice of grilled or coconut fried
corn, flour or bibb lettuce wrap
sub shrimp add 1 per taco

Hawaiian Poké Bowls

with sesame, onion, edamame, cucumber, rice & kale

- Classic Ahi Tuna 13** ♥ 🐟^R
soy, sesame oil, avocado, nori
- Citrus Ponzu Salmon 12** ♥^R
yuzu, chili orange, fried garlic
- Sriracha Shrimp 14** 🐟^R
creamy lava sauce, avocado, radicchio

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

- Honey Sriracha Brussels 9** GF
- Charred Corn & Poblano Hush Puppies 7**
- Creamy Parmesan Potato Gratin 10**

- Brunch Sides Options (a la carte 5 ea)**
- | | |
|---------------------|-------------------------------|
| Hash Browns GF | Green Beans GF |
| Bacon GF | Walnut Cranberry Quinoa GF |
| Cup Of Soup (add 3) | Sea Salt Herb (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
Cote Mas Sparkling Rose, Limoux	12 / 46
Laurent-Perrier Brut NV, Champagne	85
Laurent-Perrier Brut (375ml)	56

Chardonnays

Vigilance, Lake County	12 / 46
Rombauer, Carneros	80
Joseph Drouhin, Burgundy	14 / 54
Nickel & Nickel "Truchard" Carneros	95
Stags Leap, Napa	16 / 62
Meuliere "Mont De Milieu" 1er Cru, Chablis	80
Talbot "Kalie Hart", Monterey	60
Walt, Sonoma Coast	75

Sauvignon Blancs

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

More Fish Friendly Whites

La Fiera Pinot Grigio, Veneto	8 / 30
Broadbent Vinho Verde, Portugal	30
Paco & Lola Albariño, Rias Baixas	42
Lenz Moser Gruner Veltliner, Austria	9 / 34
Kung Fu Girl Riesling, Ancient Lakes	9 / 34
Campuguet Rosé, France	10 / 38

Yes, Drink Red With Seafood

Pinot Noirs

Butternut, California	10 / 38
Foris, Oregon	15 / 58
Stoller, Willamette Valley	18 / 70
Erath, Oregon	45
Patz & Hall, Russian River	85
Michel Gay "Savigny-Les-Beaune" 1er Cru Burgundy	95

Cabernet Sauvignon

Goldschmidt, Alexander Valley	15 / 58
Hogue, Columbia Valley	9 / 34
Stags Leap, Napa	90
Jordan, Alexander Valley	95
Charles Krug, Yountville	65
Decoy by Duckhorn, Sonoma County	60
Hall, Napa	110

More Fish Friendly Reds

Ca Momi di Rosso Red Blend, Napa	10 / 38
Henri Fessy Gamay Noir, Burgundy	40
Alta Vista Malbec, Mendoza	13 / 50

Brunch Cocktails

Bloody Mary 8 / 14 jumbo

zodiac vodka, housemade mix, seafood skewer

Skinny Cape Cod 8

zodiac vodka, light white cranberry, lime

Champagne Cocktail 10

brandy, sugar cube, cherry, bitters

Moscow Mule 8

zodiac vodka, ginger beer, fresh lime

Peach Bellini 9

sparkling, house-made peach puree

Dark & Smokey 10

house-smoked dark 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

horizon gin, ruby red grapefruit, juniper, rosemary

Brunch Specials 5

Rosé 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

Rahr Texas Red Amber Lager 5
Ballast Point Longfin Lager 6
Four Corners Local Buzz Golden Ale 6
Lakewood Temptress Milk Stout 8.5

Bait Shop

Dos Equis 5
Miller Lite 4
Coors Lite 4

Monday - Friday 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