



## Starters

- TJ's Shrimp Cocktail 16** 🐟  
house cocktail, named "best in dallas"
- Rhode Island Style Fried Calamari 14**  
banana peppers, marinara, old bay aioli
- Beer Steamed Mussels & Andouille 16**  
rahr red amber, garlic aioli, shallot, grilled bread  
*entree portion available 22*
- Hot Lava Fried Shrimp 15**  
spicy peanut aioli, scallion
- Crispy Fish Collar 9**  
soy, ginger, napa cabbage, radish, togarashi
- Sea Salt & Herb Fries 6.5**  
*truffle your fries add 3*
- Dozen on the Halfshell 36 / Half 19** ♥<sup>R</sup>  
cocktail, horseradish, ginger shallot mignonette
- Hickory & Alder Smoked Salmon Board 24** ♥  
dill cream cheese, fixings, crackers
- 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** <sup>GF</sup>  
seasonal greens, cucumbers, tomato, hearts  
of palm, sunflower seeds, grated eggs  
*wasabi vin, blood orange vin or champagne vin*

### To Any Salad, Add...

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

## Sides Options (a la carte 5 ea)

- Seasonal Vegetables <sup>GF</sup>
- Sea Salt & Herb Fries (truffle add 3)
- Sriracha Slaw <sup>GF</sup>      Mashed Potatoes <sup>GF</sup>
- Old Bay Kettle Chips      Seasonal Quinoa <sup>GF</sup>
- Coconut Rice <sup>GF</sup>      Sub Cup Of Soup (add 3)
- Green Beans <sup>GF</sup>

## 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*  
*sub vegan 'beyond burger' add 3*
- Fried Shrimp Po Boy 16** 🐟  
lettuce, pickle, spicy mayo, gambino baguette
- Fresh Tuna Salad 13** ♥ 🐟  
not from a can, romaine, tomatoes, la spiga brioche
- Salmon Burger 14** ♥ 🐟 (in season)  
tomato, red onion, old bay aioli, brioche
- Hot Connecticut Lobster Roll Mkt** (while supplies last)  
drawn butter, garlic, thyme, la spiga brioche

## Classic TJ's Entrees

- Fish & Chips 16** 🐟  
beer batter, classic tartar, malt vinegar
- Creamy Creole Chicken Penne 16**  
tomato, parmesan, andouille, basil
- Maryland Style Jumbo Lump Crabcakes 22 / 33 (2)**  
remoulade, sriracha slaw, seasonal vegetables
- 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*

**See Chalkboard For Daily Specials**

## Fresh Grilled Fish

*with two sides and choice of: creole blackened, wasabi,  
lemon butter <sup>all GF</sup> or citrus glazed, miso glazed*

- |                                     |                    |
|-------------------------------------|--------------------|
| Chilean Sea Bass 36 🐟               | Fundy Salmon 26 ♥  |
| Hawaiian Ahi Tuna 36 🐟 <sup>R</sup> | Rainbow Trout 23 ♥ |
| King Salmon Mkt 🐟 ♥                 | Gulf Redfish 28    |

**See Chalkboard For Market Fish Selections**

## Share Sides

- Charred Corn & Poblano Hush Puppies 7**
- Mac & Cheese with Crispy Shallots 10**

- Mon Night:** Lobster Special
- Tues Night:** 1/2 Price Wine Bottles
- Fri & Sat Night:** Reverse Happy Hour 9-10
- Sun Night:** \$2 Premium Oysters

<sup>GF</sup> gluten-free    ♥ heart healthy omega-3s    🐟 wild species

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

# drink menu

## Wine

### White

#### Sparkling

Proa Cava, Spain 10 / 39

#### Chardonnays

Vigilance, Lake County 12 / 46

Rombauer, Carneros 80

Joseph Drouhin, Burgundy 14 / 54

Talbot "Kalie Hart" Monterey 65

Stags Leap, Napa 16 / 62

#### Sauvignon Blancs

Crochet, Sancerre 16 / 62

Hay Maker, Marlborough NZ 10 / 38

Chateau La Freynelle Blanc, Bordeaux 45

#### More Fish Friendly Whites

Ca' Donini Pinot Grigio, Veneto 8 / 30

Broadbent Vinho Verde, Portugal 30

Lenz Moser Gruner Veltliner, Austria 9 / 32

Kung Fu Girl Riesling, Ancient Lakes 9 / 36

Campuket Rose, France 10 / 38

### Yes, Drink Red With Seafood

#### Pinot Noirs

Butternut, California 10 / 38

Foris, Oregon 15 / 58

Stoller, Willamette Valley 75

#### Cabernet Sauvignon

Goldschmidt, Alexander Valley 15 / 58

Hogue, Columbia Valley 9 / 34

Decoy by Duckhorn, Napa 60

Charles Krug, Yountville 65

#### More Fish Friendly Reds

Ca Momi di Rosso Syrah, Napa 10 / 38

Alta Vista Malbec, Mendoza 50

## Beer

Lakewood All Call **Kolsch** 6

Ballast Point Sculpin **IPA** 8.5

Rahr Texas Red Amber **Lager** 5

Lakewood Temptress **Stout** 8.5

Four Corners Local Buzz **Golden Ale** 6

Dos Equis 5

Miller Lite 4

# dessert menu

Eat Healthy Seafood. Enjoy Dessert

**Creme Brulee** 9

**Key Lime Cheesecake** 9

ham cracker crust, vanilla whipped cream

gra-

**Chocolate Frangelico Bread Pudding** 8

butterscotch creme

### Entertaining? TJ's Caters!

TJ's offers everything from party platters to full service catering.

Email [catering@tjsseafood.com](mailto:catering@tjsseafood.com) for details.