

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
- Tuna Poke 24**  **R**
wakame, veggies, wasabi, kale, rice, ginger ponzu
- Dozen on the Halfshell 38 / Half 21**  **R**
cocktail, horseradish, ponzu, mignonette
- Salmon Ceviche 17**  **R**
avocado, tomato, edamame, cilantro lime vin
- 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
- Spicy Curry Mussels 19**
coconut, green curry, potato, lime, baguette
dinner portion 27
- Hot Lava Shrimp 19**
spicy peanut sauce, scallion, sesame
- 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

- 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 

smoked salmon 11 

maryland crabcake 23

grilled shrimp 13

grilled chicken 11

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

Sandwiches & Burgers

- with house old bay kettle chips
- Hot Connecticut Lobster Roll Mkt** (limited supply)
butter-sautéed claw & tail, garlic, thyme, la spiga brioche
- Double Smash Burger 16**
american cheese, LTOP, fancy sauce
- Fried Shrimp Po Boy 20**
lettuce, pickle, remoulade, gambino baguette
- Salmon Burger 18**   (in season)
tomato, lettuce, red onion, old bay aioli

Classic TJ's Soups

- New England Seafood Chowder**
cup 10 bowl with steamed clams 21
- Seafood & Andouille Gumbo**
cup 10 bowl with (3) grilled shrimp 19

Entrees

- Saffron Shrimp Rigatoni 26**
cream sauce, sun gold tomato, parm
- Miso Glazed Seabass MKT** 
coconut rice, green beans
- 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
- Pan Seared Scallops 39** 
white wine, herb butter, summer succotash, pancetta
- Grilled Salmon Atlantic 33 / King Mkt**  
creamed corn, chili butter broccolini
- 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



scan for allergen / diet info

 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.

Sides 9

- Green Beans
- Roasted Vegetables
- Creamed Corn
- Coconut Rice
- Shrimp Broth Rice Pilaf
- Sriracha Slaw
- Citrus Farro Salad
- Chili Butter Broccolini
- Mashed Potatoes



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

socorro blanco, jalisco orange, agave, topo chico

Manhattan 17

bulleit rye, cocchi vermouht, bitters

Sicilian High Ball 14

bombay, campari, grapefruit, topo chico

Pomegranate Margarita 15

mi campo blanco, agave, salt rim

Cucumber Jalapeno Mojito 14

appleton rum, soda, lime, mint

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, topo chico

Yacht Life 18

aspen vodka, nolet's gin, lillet blanc

We Cater - More Than Just TJ's Seafood

Escondido Tex Mex, Ramble Room, Birdie's Eastside

catering@imperialfizz.com

White Wine

Sparkling

Castelforte Prosecco, Veneto	13 / 52
Argyle Brut, Willamette	65
Emolo by Caymus, California	75
Charles Le Bel, Champagne	25 / 100
Taittinger Brut, Champagne	110
Schramsberg Mirabelle Rosé, North Coast	19 / 76

Chardonnay

Charles Krug, Napa	16 / 64
Matthieu de Brully "Les Abeilles", Burgundy	16 / 64
Penfolds Bin 311, S Australia	65
Frank Family Carneros	20 / 80
Louis Jadot, Chablis	80
Plumpjack, Napa	90

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
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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
Rainstorm, Willamette	17 / 68
Albert Bichot, Burgundy	18 / 72
Patz & Hall, Sonoma	80
Talbott "Sleepy Hollow", Santa Lucia Highlands	90

Cabernet Sauvignon

Iron & Sand, Paso Robles	15 / 60
Turning Point, Alexander Valley	16 / 64
Napa Cellars, Napa	75
BACA by Katheryn Hall, Napa	21 / 84
Clos Du Val, Napa	95
Sequoia Grove, Napa	105

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

Monday - Lobster Night

Tuesday - Half Price Bottles of Wine

Sunday - Oyster Special