



# TJ's Seafood TJ's Market & Grill LUNCH MENU

## Chilled Starters

**TJ's Shrimp Cocktail 19** 🐟  
house cocktail, named "best in dallas"

**Cold Spread Trio 19**  
smoked salmon spread, crab bacon pimento,  
tuna salad, everything bagel chips

**Dozen on the Halfshell 39 / Half 22** ♥<sup>R</sup>  
cocktail, horseradish, ponzu, mignonette

**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 23** 🐟  
lobster & shrimp, spinach, bread crumbs, chips

**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 & Bowls

**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 ♥      grilled shrimp 13  
smoked salmon 11 ♥      grilled chicken 11  
maryland crabcake 23      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

**Tuna Poke Bowl 24** 🐟<sup>R</sup>  
wakame, veggies, wasabi, kale, rice, ginger ponzu

## Sandwiches & Burgers

*with house old bay kettle chips*

**Hot Connecticut Lobster Roll Mkt** (limited supply)  
butter-sautéed claw & tail, garlic, thyme, la spiga brioche

**Fresh Tuna Salad Sandwich 17** ♥ 🐟  
not from a can, romaine, tomatoes, la spiga brioche

**Double Smash Burger 17**  
american cheese, LTOP, fancy sauce

**Fried Fish Sandwich 18**  
asian slaw, pickled red onion, tartar

**Fried Shrimp Po Boy 21**  
lettuce, pickle, remoulade, gambino baguette

**Chicken Sammy 16**  
avocado, slaw, tomato, bacon, remoulade

**Salmon Burger 18** ♥ 🐟 (in season)  
tomato, lettuce, red onion, old bay aioli

## Lunch Entrees

**Saffron Shrimp Rigatoni 27**  
cream sauce, sun gold tomato, parm

**Coconut Fried Shrimp Basket 21**  
sriracha slaw, lava sauce

**Spicy Curry Mussels 19**  
coconut, green curry, potato, lime, baguette

**Idaho Trout Piccata 29** ♥  
green beans, 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 21** 🐟  
PBR batter, tartar, malt vinegar

**Grilled Salmon Atlantic 27 / King Mkt** 🐟 ♥  
creamed corn, sauteed broccolini

**San Francisco Cioppino 34** 🐟  
mussels, clams, shrimp, white fish, tomato-saffron  
broth, too much garlic bread

**TJ's Fish Tacos 17 (2) / 23 (3)** 🐟  
choice of grilled or coconut fried  
corn, flour or bibb lettuce wrap  
*sub shrimp add 1 per taco*

## Classic TJ's Soups

**New England Seafood Chowder**  
cup 10      bread bowl with steamed clams 22

**Seafood & Andouille Gumbo**  
cup 10      bowl with (3) grilled shrimp 19



scan for allergen / diet info

## Sides 9

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

♥ heart healthy omega-3s      🐟 wild species

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



# 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 vermouth, bitters
- Sicilian High Ball 14**  
bombay, campari, blood orange, topo chico
- Pomegranate Margarita 15**  
mi campo blanco, agave, salt rim
- 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
- Capertini 18**  
bombay, lillet blanc, orange bitters, caper brine, caper oil

**We Cater - More Than Just TJ's Seafood**  
Escondido Tex Mex, Ramble Room, Birdie's Eastside  
[catering@imperialfizz.com](mailto:catering@imperialfizz.com)

### White Wine

- Sparkling**
- Benvolio Prosecco, Veneto 13 / 52
- Rivarose, Provence 15 / 58
- Taittinger Brut, Champagne 26 / 100
- Delamotte Brut "Le Mesnil", Champagne 140
- Chardonnay**
- Charles Krug, Napa 16 / 64
- Laboure-Roi, Macon-Villages 16 / 64
- Penfolds Bin 311, S Australia 65
- Frank Family, Carneros 20 / 80
- Louis Jadot, Chablis 80
- 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
- More Whites**
- Chateau Ste Michelle Riesling, Washington 14 / 56
- Folonari Pinot Grigio, Italy 11 / 44

### Red Wine

- Pinot Noir**
- Sea Sun by Caymus, California 14 / 56
- Siduri, Willamette 15 / 60
- Albert Bichot, Burgundy 18 / 72
- Patz & Hall, Sonoma 80
- Talbott "Sleepy Hollow", Santa Lucia Highlands 90
- Cabernet Sauvignon**
- Daou, Paso Robles 14 / 56
- Routestock, Napa 17 / 68
- Caymus, California 80
- BACA by Katheryn Hall, Napa 21 / 84
- Clos Du Val, Napa 95
- Sequoia Grove, Napa 105
- Chateau Brane-Canternac "Baron de Brane", Margaux 110
- 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

Revolver Blood & Honey 9 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  
Yuengling Lager 7

#### Mocktails

Blood Orange Lemonade 10  
Cucumber Mint Refresher 10

Heinekin 0.0 7

### Happy Hour

\$10 Martinis

\$2.50 Oysters

1/2 Price Wine & Draft Beer

### Daily Specials

6-Close

Lobster Monday - Steamed & Thermidor  
'Tini Tuesday - \$10 Martinis All Day  
Wine Wednesday - 1/2 Price Bottles  
Oyster Sunday - \$2.50 ea