





Starters

- TJ's Shrimp Cocktail 16.5** 
house cocktail, named "best in dallas"
- Spicy Coconut Curry Mussels 17**
lemongrass, ginger, fresno chili, grilled bread
dinner portion available 23
- Hot Lava Fried Shrimp 15**
spicy peanut aioli, scallion
- Rosemary Focaccia 9**
dill & caper shrimp spread, butter
- Rhode Island Style Fried Calamari 15**
banana pepper, marinara, old bay aioli
- Sea Salt & Herb Fries 7**
truffle your fries add 3
- Dozen on the Halfshell 38 / Half 19.5** ^R
cocktail, horseradish, ginger shallot mignonette
- Hickory & Alder Smoked Salmon Board 25** 
dill cream cheese, fixings, crackers

Soups & Salads

- Seafood & Andouille Gumbo cup 7 / bowl 13**
- New England Seafood Chowder 7 / 13**
- Classic Caesar 7 side / 13 entrée** 
croutons, lemon zest, damn good dressing
- Arcadian Harvest Farms Garden 7 / 13** ^{GF}
seasonal greens, cucumber, tomato, heart of palm,
sunflower seed, grated egg
wasabi or champagne vin

To Any Salad, Add...

- | | |
|--|-------------------|
| grilled salmon 9  | grilled shrimp 8 |
| smoked salmon 7  | grilled chicken 7 |
| jumbo lump crabcake 17 | |



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)

^{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.

Brunch Entrées & Eggs

- Challah French Toast 12**
vanilla cinnamon custard, whipped cream, berries
- Lump Crab Frittata 17** ^{GF}
white cheddar, scallion, spinach, tomato
- Brunch Simple Grilled Catch MKT** ^{GF}
lemon caper butter, spinach egg scramble
- Lake Austin Migas 13**
scrambled eggs, pico, queso fresco, tortilla strips,
avocado, sour cream, flour tortillas
add blackened shrimp add 5
- Classic Bacon & Eggs 15**
scrambled eggs, bacon, hash browns, toast
- Avocado Toast Trio 15** 
home-smoked salmon, bacon & egg, micro salad
- TJ's Fish Tacos 14 (2) / 18 (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 bri-
oche
- The Yacht Club Burger 16**
brisket shortrib patty, bacon, white cheddar, LTOP,
onion jam, roasted garlic aioli
"surf & turf" with grilled shrimp add 5
- Fried Shrimp Po Boy 17** 
lettuce, pickle, remoulade, gambino baguette
- Salmon Burger 15**   (in season)
tomato, lettuce, red onion, old bay aioli

Share Sides

- Charred Corn & Poblano Hush Puppies 8**
- Mac & Cheese with Crispy Shallots 12**
- Roasted Brussels with Parmesan & Lemon Aioli 12**

Desserts

- Key Lime Cheesecake 9**
- Katharine Hepburn Brownie a la Mode 10**
- Panna Cotta 10**

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

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

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

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

Lakewood 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