TJ's®

Casual. Coastal. Fresh.

Starters

TJ's Shrimp Cocktail 16.5
house cocktail, named "best in dallas"

Rhode Island Style Fried Calamari 15
banana peppers, marinara, old bay aioli

White Wine & Herb Mussels 17
garlic, tomato, toasted bread
entree portion available 22

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

Caviar Service
imported osetra 140 hackleback 85
blinis, grated egg, onion, capers, crème fraîche

Soups & Salads

Seafood & Andouille Gumbo cup 7 / bowl 13

New England Seafood Chowder 6.5 / 12

Classic Caesar 7 side / 13 entrée ♥
croutons, lemon zest, damn good dressing

Arcadian Harvest Farms Garden 6.5 / 12 GF
seasonal greens, cucumbers, tomato, hearts

To Any Salad, Add…
grilled salmon 9 ♥ grilled shrimp 8
smoked salmon 7 ♥ jumbo lump crabcake 15

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

GF gluten-free ♥ heart healthy omega-3s wild species

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

Entrees

Fish & Chips 17
beer batter, classic tartar, malt vinegar

Fresh Tuna Salad 14 ♥
not from a can, romaine, tomatoes, la spiga brioche

Salmon Burger 15 ♥ **(in season)**
tomato, red onion, old bay aioli, brioche

Fried Shrimp Po Boy 17
lettuce, pickle, remoulade, gambino baguette

Maryland Style Jumbo Lump Crabcakes 23 / 35 (2)
remoulade, sriracha slaw, seasonal vegetables

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

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

Fresh Grilled Fish

with two sides and choice of: creole blackened, lemon butter **all GF** *or citrus glazed*

Chilean Sea Bass 38 Atlantic Salmon 28 ♥
Hawaiian Ahi Tuna 36 R Rainbow Trout 24 ♥
Gulf Shrimp 24 Wild Alaskan Halibut 36
Jumbo Sea Scallops 34

Sides Options (a la carte 5 ea)

Sauteed Squash GF Chilled Quinoa
Sea Salt & Herb Fries (truffle add 3)
Sriracha Slaw GF Mashed Potatoes GF
Old Bay Kettle Chips Sub Cup Of Soup (add 3)
Coconut Rice GF Broccolini GF

Share Sides

Charred Corn & Poblano Hush Puppies 7

Honey Bourbon Brussels 12 GF

drink menu

Wine

White

Sparkling
Stellina di Notte, Italy 10 / 38

Chardonnay
Josh Craftsman, North Coast 12 / 46
Stags Leap, Napa 16 / 62
Nickel & Nickel 'Truchard' Carneros 20 / 80

Sauvignon Blanc
Domaine Girard, Sancerre 16 / 62
Oyster Bay, Marlborough NZ 10 / 38

More Fish Friendly White & Rosé
Ca' Donini Pinot Grigio, Italy 9 / 34
Laurenz V Singing Gruner, Austria 11 / 38
Whispering Angel 'Palm' Rosé, Provence 13 / 50

Yes, Drink Red With Seafood

Pinot Noir
Sterling, California 10 / 38
Matthew Fritz, North Coast 15 / 58

Cabernet Sauvignon & Cab Blends
Louis Martini, California 12 / 46
Leviathan Blend, Napa 22 / 88

Beer

Firestone Walker Mind Haze **IPA** 7.5
Rahr Original **Lager** 5
Miller Lite 4

Lakewood Temptress **Stout** 8.5
Dos Equis 5

dessert menu

Eat Healthy Seafood. Enjoy Dessert

Key Lime Cheesecake 9

NEW! **Katherine Hepburn Brownie a la Mode 10**

Entertaining? TJ's Caters!

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

Email catering@tjsseafood.com for details.