



TJ's Seafood Market & Grill

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

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 ♥ 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

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

Sides 9

Green Beans
Creamed Corn
Shrimp Broth Rice Pilaf
Citrus Farro Salad
Mashed Potatoes

Roasted Vegetables
Coconut Rice
Sriracha Slaw
Chili Butter Broccolini



scan for allergen / diet info

Classic TJ's Soups

New England Seafood Chowder
cup 10 bread 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, succotash, pancetta

Grilled Salmon Atlantic 33 / King Mkt 🐟 ♥
creamed corn, chili butter broccolini

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

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

♥ 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.



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DRINK MENU

Cocktails

- French 76 14**
ketel one, sparkling, lemon, simple
- Barrel-Aged Old Fashioned 16**
maker's mark, simple, bitters
- Ranchrita 16**
soco 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**
hendrick's, 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

White Wine

Sparkling

Benvolio Prosecco, Veneto	13 / 52
Rivarose, Provence	15 / 58
Charles Le Bel, Champagne	25 / 100
Taittinger Brut, Champagne	110

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
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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
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

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

Happy Hour

\$10 Martinis

2.50 Oysters

1/2 Price Wine & Draft Beer

Daily Specials

Lobster Monday - Steamed & Thermidor

'Tini Tuesday - \$10 Martinis

Wine Wednesday - 1/2 Price Bottles

Oyster Sunday - 2.50 ea