



lunch menu

Starters

- TJ's Shrimp Cocktail 16** house cocktail, named "best in dallas"
- Tuna Tartare Tostadas 14** yuzu ponzu, toasted sesame, wakame salad, sriracha
- Hot Lava Fried Shrimp 14** spicy peanut aioli, scallion
- Rhode Island Style Fried Calamari 13** banana peppers, marinara, old bay aioli
- Sea Salt & Herb Fries 6**
truffle your fries add 3
- Dozen on the Halfshell 36 / Half 19** cocktail, horseradish, ginger shallot mignonette
- Hickory & Alder Smoked Salmon Board 23** dill cream cheese, fixings, crackers

Chilled Seafood Platter 75
oysters (8), clams (6), mussels (10), shrimp (5), tuna tartare & sauces

Three Tier Seafood Tower 165
chilled king crab (1.25lb), shrimp (7), oysters (8), clams (8), mussels (12), tuna tartare & sauces

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

Soups & Salads

- Seafood & Andouille Gumbo** cup 6.5 / bowl 12
- Soup of the Day 6.5 / 12**
- Classic Caesar 6.5 side / 12 entrée**
croutons, lemon zest, damn good dressing
- Arcadian Harvest Farms Garden 6 / 11**
seasonal greens, cucumbers, tomato, hearts of palm, sunflower seeds, grated eggs
wasabi vin, blood orange or champagne vin
- Iceberg Wedge 11**
bacon, onion, tomato, greek yogurt bleu cheese dressing
- Frisée & Apple Salad 13**
bibb lettuce, fennel, blood orange, candied walnuts

To Any Salad, Add...

| | |
|------------------------|-------------------|
| grilled fundy salmon 6 | grilled shrimp 7 |
| smoked salmon 7 | grilled chicken 5 |
| jumbo lump crabcake 15 | |

- Side Options (a la carte 5 ea)**
- Green Beans
 - Mashed Potatoes
 - Old Bay Kettle Chips
 - Honey Sriracha Brussels
 - Sub Cup Of Soup (add 3)
 - Sea Salt & Herb Fries (truffle add 3)
 - Sriracha Slaw
 - Walnut Cranberry Quinoa
 - Sauteed Squash
 - Coconut Rice

Sandwiches & Burgers

- with house old bay kettle chips*
- 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 16**
lettuce, pickle, spicy mayo, gambino baguette
 - Salmon Burger 14** (in season)
tomato, red onion, old bay aioli
 - Fresh Tuna Salad Sandwich 13**
not from a can, romaine, tomatoes, la spiga brioche
 - Chicken Sammy 15**
white cheddar, LTOP, bacon, spicy aioli, brioche
 - Hot Connecticut Lobster Roll Mkt** (limited supply)
butter-sautéed claw & tail, garlic, thyme, la spiga brioche

Hawaiian Poké Bowls

- with sesame, onion, edamame, cucumber, rice & kale*
- Classic Ahi Tuna 13**
soy, sesame oil, avocado, nori
 - Citrus Ponzu Salmon 12**
yuzu, chili orange, fried garlic
 - Sriracha Shrimp 14**
creamy lava sauce, avocado, radicchio

Lunch Entrees

- Beer Steamed Mussels & Andouillie 15**
rahr red amber, garlic aioli, shallot, grilled bread
- Blackened Idaho Trout 17**
creole sauce, green beans, mashed potatoes
- Maryland Jumbo Lump Crabcakes 22 / 33 (2)**
remoulade, sriracha slaw, sauteed squash
- Grilled Fundy Salmon 17**
pancetta, pumpkin, cannellini beans, velouté, chard
- Simple Grilled Catch Of The Day Mkt**
lemon caper butter, sauteed squash, mash
- Fish & Chips 16**
PBR beer batter, classic tartar, malt vinegar
- Crispy Fish Collar 13**
soy, ginger, napa cabbage, edamame
- Garlic Shrimp & Handmade Tortellini 24**
butternut squash & sage, crisp kale, pumpkin seeds, creamy spinach alfredo
- TJ's Fish Tacos 13 (2) / 17 (3)**
choice of grilled or coconut fried corn, flour or bibb lettuce wrap
sub shrimp add 1 per taco

Dinner portions available during lunch

gluten-free heart healthy omega-3s wild species

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

drink menu

Wine

White

Sparkling

| | |
|------------------------------------|---------|
| Proa Cava, Spain | 10 / 38 |
| Cote Mas Sparkling Rose, Limoux | 12 / 46 |
| Laurent-Perrier Brut NV, Champagne | 85 |
| Laurent-Perrier Brut (375ml) | 56 |

Chardonnays

| | |
|--|---------|
| Vigilance, Lake County | 12 / 46 |
| Rombauer, Carneros | 80 |
| Joseph Drouhin, Burgundy | 14 / 54 |
| Nickel & Nickel "Truchard" Carneros | 95 |
| Stags Leap, Napa | 16 / 62 |
| Meuliere "Mont De Milieu" 1er Cru, Chablis | 80 |
| Talbot "Kalie Hart", Monterey | 60 |
| Walt, Sonoma Coast | 75 |

Sauvignon Blancs

| | |
|--------------------------------------|---------|
| Crochet, Sancerre | 16 / 62 |
| Hay Maker, Marlborough NZ | 10 / 38 |
| Chateau La Freynelle Blanc, Bordeaux | 45 |

More Fish Friendly Whites

| | |
|--------------------------------------|---------|
| La Fiera Pinot Grigio, Veneto | 8 / 30 |
| Broadbent Vinho Verde, Portugal | 30 |
| Paco & Lola Albariño, Rias Baixas | 42 |
| Lenz Moser Gruner Veltliner, Austria | 9 / 34 |
| Kung Fu Girl Riesling, Ancient Lakes | 9 / 34 |
| Campuget Rosé, France | 10 / 38 |

Yes, Drink Red With Seafood

Pinot Noirs

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|--|---------|
| Butternut, California | 10 / 38 |
| Foris, Oregon | 15 / 58 |
| Stoller, Willamette Valley | 18 / 70 |
| Erath, Oregon | 45 |
| Patz & Hall, Russian River | 85 |
| Michel Gay "Savigny-Les-Beaune" 1er Cru Burgundy | 95 |

Cabernet Sauvignon

| | |
|----------------------------------|---------|
| Goldschmidt, Alexander Valley | 15 / 58 |
| Hogue, Columbia Valley | 9 / 34 |
| Stags Leap, Napa | 90 |
| Jordan, Alexander Valley | 95 |
| Charles Krug, Yountville | 65 |
| Decoy by Duckhorn, Sonoma County | 60 |
| Hall, Napa | 110 |

More Fish Friendly Reds

| | |
|----------------------------------|---------|
| Ca Momi di Rosso Red Blend, Napa | 10 / 38 |
| Henri Fessy Gamay Noir, Burgundy | 40 |
| Alta Vista Malbec, Mendoza | 13 / 50 |

Cocktails

Classic Martini 13

dolin blanc, zodiac vodka or horizon gin

Herman Marshall Old Fashioned 12

barrel-aged rye, orange, sugar, cherry, bitters

Skinny Cape Cod 8

zodiac vodka, light white cranberry, lime

Champagne Cocktail 10

brandy, sugar cube, cherry, bitters

Moscow Mule 9

zodiac vodka, gosling's ginger beer, fresh lime

Bloody Mary 8 / 14 jumbo

zodiac vodka, housemade mix, seafood skewer

Valencia Gin & Tonic 10

horizon gin, ruby red grapefruit, juniper, rosemary

Port Manhattan 16

herman marshall, dolin sweet, angostura, 10yr tawny

Dark & Smokey 10

house-smoked rum, gosling's ginger beer, fresh lime

Rosé Sangria 8

fresh fruit, brandy, thyme simple

Texas Honey Smash 11

herman marshall, local honey, rosemary simple, lemon

Painkiller 8 / 14 jumbo

rum, pineapple, coco lopez, oj, nutmeg, umbrella

Beer

Draft

| | |
|----------------------------|-----|
| Lakewood Lager | 6 |
| Ballast Point Sculpin IPA | 8.5 |
| Revolver Blood & Honey Ale | 7.5 |
| Firestone 805 Blonde Ale | 6.5 |

Cans & Bottles

| | |
|------------------------------------|-----|
| Rahr Texas Red Amber Lager | 5 |
| Ballast Point Longfin Lager | 6 |
| Four Corners Local Buzz Golden Ale | 6 |
| Lakewood Temptress Milk Stout | 8.5 |

Bait Shop

| | |
|-------------|---|
| Dos Equis | 5 |
| Miller Lite | 4 |
| Coors Lite | 4 |

Monday - Friday Half Price Beer & Wine BTG 3 - 6

Monday Lobster Night **Tuesday** Half Price All Bottles Of Wine

Friday & Saturday Late Night Happy Hour 9 - 10

Saturday & Sunday Award-Winning Brunch 11 - 3 **Sunday** \$2 Oysters 6 - 9

TJ's Caters! catering@tjsseafood.com