



TJ's Seafood Market & Grill

lunch menu

Starters

- Blistered Shishito Peppers 10**
orange zest, togarashi, garlic soy chili
- TJ's Shrimp Cocktail 17** 🐟
house cocktail, named "best in dallas"
- Hot Lava Fried Shrimp 16**
spicy peanut aioli, scallion
- Rosemary Focaccia 9**
dill & caper shrimp spread, butter
- Rhode Island Style Fried Calamari 16**
banana pepper, marinara, old bay aioli
- Sea Salt & Herb Fries 8**
truffle your fries add 3
- Dozen on the Halfshell 38 / Half 19.5** ♥^R
cocktail, horseradish, ginger shallot mignonette
- Hickory & Alder Smoked Salmon Board 26** ♥
dill cream cheese, fixings, crackers
- Caviar Service**
imported osetra 190 hackleback 95
blinis, grated egg, onion, capers, crème fraîche

Soups & Salads

- Seafood & Andouille Gumbo cup 8 / bowl 14**
- New England Seafood Chowder 8 / 14**
- Classic Caesar 8 side / 14 entrée** ♥
croutons, lemon zest, damn good dressing
- Arcadian Harvest Farms Garden 8 / 14** GF
seasonal greens, cucumber, tomato, heart of palm,
sunflower seed, grated egg
wasabi, parmesan or champagne vin
- Massaged Kale & Pear Salad 9 / 15**
crispy speck, heirloom tomato, pistachio, parm vin

To Any Salad, Add...

- | | |
|----------------------|-------------------|
| grilled salmon 12 ♥ | grilled shrimp 11 |
| smoked salmon 9 ♥ | grilled chicken 9 |
| maryland crabcake 21 | |

Side Options (a la carte 5 ea)

- | | |
|---------------------------------------|------------------------------|
| Green Beans ^{GF} | Sriracha Slaw ^{GF} |
| Mashed Potatoes ^{GF} | Broccolini ^{GF} |
| Old Bay Kettle Chips | Sauteed Squash ^{GF} |
| Sub Cup Of Soup (add 3) | Coconut Rice ^{GF} |
| Sea Salt & Herb Fries (truffle add 3) | |

Sandwiches & Burgers

with house old bay kettle chips

- Hot Connecticut Lobster Roll Mkt (limited supply)**
butter-sautéed claw & tail, garlic, thyme, la spiga brioche
- The Yacht Club Burger 17**
brisket shortrib patty, bacon, white cheddar, LTOP,
onion jam, roasted garlic aioli
"surf & turf" with grilled shrimp add 8
- Fried Shrimp Po Boy 18** 🐟
lettuce, pickle, remoulade, gambino baguette
- Salmon Burger 16** ♥ 🐟 (in season)
tomato, lettuce, red onion, old bay aioli
- Chicken Sammy 16**
white cheddar, LTOP, bacon, remoulade, brioche

Lunch Entrees

- Spicy Coconut Curry Mussels 19**
lemongrass, ginger, fresno chili, grilled bread
- Blackened Striped Bass 18** GF ♥
creole sauce, green beans, mashed potato
- Maryland Crabcakes 28 / 45 (2)**
remoulade, sriracha slaw, sauteed squash
- Grilled Atlantic Salmon 20** ♥ GF
parm crust, root vegetables, kale, creamy mustard
- Simple Grilled Catch of the Day MKT** 🐟 GF
lemon caper butter, sauteed squash, mashed potato
- Chilean Sea Bass Enchiladas 23** 🐟
corn, poblano, onion, cilantro crema, jicama slaw
- Vegetarian Garlic & Mushroom Tortellini 18**
butternut squash, crispy kale, pumpkin seeds, chive
add shrimp for 11
- Fish & Chips 18** 🐟
PBR beer batter, classic tartar, malt vinegar
- TJ's Fish Tacos 15 (2) / 19 (3)** 🐟
choice of grilled or coconut fried
corn, flour or bibb lettuce wrap
sub shrimp add 1 per taco

Share Sides

- Charred Corn & Poblano Hush Puppies 9**
- Mac & Cheese with Crispy Shallots 13**
- Roasted Brussels with Parmesan & Lemon Aioli 13**

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.

Wine

White

Sparkling

Maschio Prosecco, <i>Italy</i>	10 / 38
Gran Sello Cava Rosé, <i>Spain</i>	12 / 46
Argyle Brut, <i>Willamette</i>	18 / 70

Chardonnay

Louis Jadot 'Macon-Villages', <i>Burgundy</i>	15 / 58
Stags Leap, <i>Napa</i>	17 / 66
Hartford Court, <i>Russian River Valley</i>	20 / 80
Rombauer, <i>Carneros</i>	85
Domaine Laroche, <i>Chablis</i>	78

Sauvignon Blanc

J. de Villebois, <i>Sancerre</i>	17 / 66
Mohua, <i>Marlborough NZ</i>	12 / 46
Chateau La Freynelle Blanc, <i>Bordeaux</i>	50

More Fish Friendly White & Rosé

Folonari Pinot Grigio, <i>Italy</i>	9 / 34
Laurenz V. Gruner Veltliner, <i>Austria</i>	11 / 42
Chateau Ste. Michelle Riesling, <i>Washington</i>	11 / 42
Caymus Conundrum, <i>California</i>	42
Pine Ridge Chenin Blanc, <i>Loire</i>	45
Rose Gold Rosé, <i>Provence</i>	14 / 54

Yes, Drink Red With Seafood

Pinot Noir

Matthew Fritz, <i>North Coast</i>	15 / 58
Pike Road, <i>Willamette</i>	18 / 70
Patz & Hall, <i>Sonoma</i>	85
Mer Soleil Reserve, <i>Santa Lucia</i>	64

Cabernet Sauvignon & Cab Blends

Quilt by Josphe Wagner, <i>Napa</i>	18 / 70
Double Canyon, <i>Washington</i>	13 / 50
Leviathan Blend, <i>Napa</i>	22 / 88
Hall, <i>Napa</i>	28 / 110

More Fish Friendly Red

Domaine Bousquet Malbec, <i>Mendoza</i>	13 / 50
Ca Momi di Rosso Syrah Blend, <i>California</i>	10 / 38
La Maialina Super Tuscan, <i>Italy</i>	55

Cocktails

Le Fleur ✿ 14

rose vodka, framboise, chateau, elderflower, sparkling rose

Barrel-Aged Old Fashioned 13

barrel bourbon, orange peel, bitters

Modern Cape Cod 10

citron vodka, cranberry, cocchi, orange bitters

Gin Spritz 11

lillet blanc, lavender, juniper, sparkling

Red Bell Pepper Margarita 12

infused tequila, lemon, orange liqueur, smoked salt

Valencia Gin & Tonic 11

gin, ruby red grapefruit, rosemary

Classic Martini 14

vodka or gin

Blackberry Sour 11 *

barrel bourbon, fresh fruit, lemon, simple

Moscow Mule 9

vodka, gosling's ginger beer, lime

Winter Warm Sangria 11

red wine, dark fruit, apple, cinnamon, ginger

Beer

Draft

Yuengling 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

Join us for...

Monday: Lobster Night
Tuesday: Half Price Bottles of Wine after 6pm
Friday & Saturday: Late Night Happy Hour 9pm - close
Sunday: \$2 Premium E. Coast Oysters after 6pm
Every Day: Happy Hour from 2 - 6pm

* indicates drink contains egg