



TJ's Seafood Market & Grill

Chilled Starters

TJ's Shrimp Cocktail 19 🐟

house cocktail, named "best in dallas"

Cold Spread Trio 19

smoked salmon spread, crab bacon pimento, tuna salad, everything bagel chips

Ahi Tuna Tower 24 🐟 R

spicy tuna tartare, avocado, ginger, cucumber, furikake, sushi rice, wasabi vin

Dozen on the Halfshell 39 / Half 22 ♥ 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 23 🐟

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 16 ♥	grilled shrimp 13
smoked salmon 11 ♥	grilled chicken 11
maryland crabcake 23	cocktail shrimp 13

Stacked Shrimp Louie Salad 22 🐟

avocado, grape tomato, asparagus, radish, cucumber, egg, caper, old bay vin - sub jumbo lump crab +7

Crispy Shrimp Asian Salad 26

slaw, orange, edamame, peanuts, sesame vin

Grilled Salmon Grain Bowl 29 ♥

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 17

american cheese, LTOP, fancy sauce

Fried Shrimp Po Boy 21

lettuce, pickle, remoulade, gambino baguette

Salmon Burger 19 ♥ 🐟 (in season)

tomato, lettuce, red onion, old bay aioli

Classic TJ's Soups

New England Seafood Chowder

cup 10 bread bowl with steamed clams 22

Seafood & Andouille Gumbo

cup 10 bowl with (3) grilled shrimp 19

Entrees

Saffron Shrimp Rigatoni 27

cream sauce, sun gold tomato, parm

Miso Glazed Seabass MKT 🐟

coconut rice, green beans

Idaho Trout Piccata 29 ♥

green beans, 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 23 🐟

PBR batter, tartar, malt vinega

Grilled Salmon Atlantic 36 / King Mkt 🐟 ♥

creamed corn, chili butter broccolini

TJ's Fish Tacos 18 (2) / 24 (3) 🐟

choice of grilled or coconut fried

corn, flour or bibb lettuce wrap

sub shrimp add 1 per taco



scan for allergen / diet info

Sides 9

Green Beans

Creamed Corn

Shrimp Broth Rice Pilaf

Citrus Farro Salad

Mashed Potatoes

Roasted Vegetables

Coconut Rice

Sriracha Slaw

Chili Butter Broccolini

♥ 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.



TJ's Seafood Market & Grill

D R I N K M E N U

Cocktails

French 76 14

ketel one, sparkling, lemon, simple

Barrel-Aged Old Fashioned 16

maker's mark, simple, bitters

Ranchrita 16

socorro 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

bombay, 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

Taittinger Brut, Champagne 26 / 100

Delamotte Brut "Le Mesnil", Champagne 140

Chardonnay

Charles Krug, Napa 16 / 64

Laboure-Roi, Macon-Villages 16 / 64

Frank Family, Carneros 20 / 80

Jean-Marc Brocard, 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

More Whites

Torresella Pinot Grigio, Veneto 11 / 44

Chateau Ste Michelle Riesling, Washington 14 / 56

Terras Gauda "O Rosal" Albarino, Rias Baixas 15 / 60

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 Malescasse, Haut-Medoc 115

Silver Oak, Alexander Valley 140

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

Revolver Blood & Honey 9 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

Yuengling Lager 7

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

6-Close

Lobster Monday - Steamed & Thermidor

'Tini Tuesday - \$10 Martinis All Day

Wine Wednesday - 1/2 Price Bottles

Oyster Sunday - \$2.50 ea