



TJ's Seafood Market & Grill

Starters

- TJ's Shrimp Cocktail 17** 🐟
house cocktail, named "best in dallas"
- Spicy Coconut Curry Mussels 18**
lemongrass, ginger, fresno chili, grilled bread
dinner portion available 25
- Hot Lava Fried Shrimp 15**
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

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 or champagne vin

To Any Salad, Add...

- | | |
|------------------------|-------------------|
| grilled salmon 10 ♥ | grilled shrimp 9 |
| smoked salmon 8 ♥ | grilled chicken 8 |
| jumbo lump crabcake 20 | |

Side Options (a la carte 5 ea)

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

Classic TJ's Entrees

- Blackened Idaho Trout 26** GF ♥
creole sauce, green beans, mashed potato
- Miso Glazed Chilean Seabass 42** 🐟
coconut rice, green beans
- Maryland Jumbo Lump Crabcakes 28 / 45 (2)**
remoulade, sriracha slaw, sauteed squash
- Hickory & Alder Smoked Chicken Breast 23**
broccolini, mashed potato, tomato & fresno cream sauce
- Simple Grilled Catch of the Day MKT** GF
lemon caper butter, sauteed squash, mashed potato
- Fish & Chips 18** 🐟
PBR batter, tartar, malt vinegar
- Grilled Salmon Atlantic 29 / King Mkt** 🐟 ♥ GF
asparagus & snap peas, mashed potatoes, cucumber dill
- 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

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 5
- Fried Shrimp Po Boy 18** 🐟
lettuce, pickle, remoulade, gambino baguette
- Salmon Burger 16** ♥ 🐟 (in season)
tomato, lettuce, red onion, old bay aioli

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

Stellina di Notte, Italy	10 / 38
Domaine Bousquet Rosé, Argentina	12 / 46
Roederer Estate Brut, Anderson Valley	18 / 70

Chardonnay

Louis Latour 'Ardeche' Burgundy	14 / 54
Stags Leap, Napa	16 / 62
Jordan, Russian River Valley	20 / 80
Rombauer, Carneros	85
Domaine Laroche, Chablis	78

Sauvignon Blanc

J. de Villebois, Sancerre	16 / 62
Mohua, Marlborough NZ	12 / 46
Chateau La Freynelle Blanc, Bordeaux	50

More Fish Friendly White & Rosé

Folonari Pinot Grigio, Italy	9 / 34
Laurenz V. Gruner Veltliner, Austria	11 / 42
Kung Fu Girl Riesling, Ancient Lakes	11 / 42
Neboa Albariño, Rias Baixas	42
Pine Ridge Chenin Blanc, Loire	45
Rose Gold Rosé, Provence	14 / 54

Yes, Drink Red With Seafood

Pinot Noir

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

Cabernet Sauvignon & Cab Blends

Quilt by Joseph Wagner, Napa	18 / 70
Double Canyon, Washington	13 / 50
Leviathan Blend, Napa	22 / 88
Hall, Napa	110

More Fish Friendly Red

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

Cocktails

Classic Martini 14

vodka or gin

Herman Marshall Old Fashioned 13

barrel bourbon, black walnut bitters, orange peel

Modern Cape Cod 10

citron vodka, cranberry, cocchi, orange bitters

Second-to-Last Word 10

gin, luxardo, fresh lime, ginger & pear syrup, sparkling

Moscow Mule 9

vodka, gosling's ginger beer, fresh lime

Valencia Gin & Tonic 11

gin, ruby red grapefruit, rosemary

Sencha Paloma 12

tequila, fresh lemon, thyme, ancho reyes, green tea

TX Honey Smash 11

barrel bourbon, honey-rosemary syrup, lemon

House Margarita 12

tequila, lime, simple, cointreau

TX Peach Sangria 10

white wine, lillet, fresh peach, mint

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