



TJ's Seafood Market & Grill

LUNCH MENU

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
- 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
- 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 & Bowls

- 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 

smoked salmon 11 

maryland crabcake 23

grilled shrimp 13

grilled chicken 11

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** 29 
farro, greens, avocado, walnut, citrus champagne vin
- Tuna Poke Bowl** 24 ^R
wakame, veggies, wasabi, kale, rice, ginger ponzu

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



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

Sandwiches & Burgers

- with house old bay kettle chips*
- Hot Connecticut Lobster Roll** Mkt (limited supply)
butter-sautéed claw & tail, garlic, thyme, la spiga brioche
- Fresh Tuna Salad Sandwich** 17 
not from a can, romaine, tomatoes, la spiga brioche
- Double Smash Burger** 17
american cheese, LTOP, fancy sauce
- Fried Fish Sandwich** 18
asian slaw, pickled red onion, tartar
- Fried Shrimp Po Boy** 21
lettuce, pickle, remoulade, gambino baguette
- Chicken Sammy** 16
avocado, slaw, tomato, bacon, remoulade
- Salmon Burger** 19  (in season)
tomato, lettuce, red onion, old bay aioli

Lunch Entrees

- Saffron Shrimp Rigatoni** 27
cream sauce, sun gold tomato, parm
- Coconut Fried Shrimp Basket** 21
sriracha slaw, lava sauce
- Spicy Curry Mussels** 19
coconut, green curry, potato, lime, baguette
- 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 vinegar
- Grilled Salmon** Atlantic 28 / King Mkt 
creamed corn, sauteed 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

 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