



TJ's Seafood Market & Grill

brunch menu

Starters

- Blistered Shishito Peppers 10**
orange zest, togarashi, garlic soy chili
- TJ's Shrimp Cocktail 17**
house cocktail, named "best in dallas"
- Spicy Coconut Curry Mussels 19**
lemongrass, ginger, fresno chili, grilled bread
dinner portion available 25
- 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 10**
truffle your fries add 3
- Dozen on the Halfshell 38 / Half 19.5**
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**
seasonal greens, cucumber, tomato, heart of palm,
sunflower seed, grated egg
wasabi or champagne vin
- Massaged Kale & Pear Salad 9 / 15**
crispy speck, heirloom tomato, pistachio, parm 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)

- Hash Browns Green Beans
- Bacon Cup Of Soup (add 3)
- Sea Salt Herb Fries (truffle add 3)

Brunch Entrées & Eggs

- Challah French Toast 13**
vanilla cinnamon custard, whipped cream, berries
- Smoked Salmon Frittata 19**
white cheddar, scallion, spinach, tomato
- Brunch Simple Grilled Catch MKT**
lemon caper butter, spinach egg scramble
- Lake Austin Migas 14**
scrambled eggs, pico, queso fresco, tortilla strips,
avocado, sour cream, flour tortillas
add blackened shrimp add 5
- Chilean Sea Bass Enchiladas 23**
corn, poblano, onion, cilantro crema, jicama slaw
- Vegetarian Garlic & Mushroom Tortellini 18**
butternut squash, crispy kale, chive, pumpkin seeds
add shrimp for 11
- Classic Bacon & Eggs 16**
scrambled eggs, bacon, hash browns, toast
- Avocado Toast Trio 16**
home-smoked salmon, bacon & egg, micro salad
- 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**

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.

Wine

White

Sparkling

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

Chardonnay

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

Sauvignon Blanc

J. de Villebois, Sancerre	17 / 66
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
Chateau Ste. Michelle Riesling, Washington	11 / 42
Caymus Conundrum, California	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	28 / 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

Brunch Cocktails

Le Fleur ✿ 14

rose vodka, framboise, chateau, elderflower, sparkling rose

Bloody Mary 9 / 15 Jumbo

vodka, housemade mix, seafood skewer

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

Buena Vista Irish Coffee 8

whiskey, whipped cream (add Bailey's 3)

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

Brunch Specials 5

TJ's White Mimosa sparkling, white cranberry
Bloody Mary Oyster Shooter ballast point bloody, vodka

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