



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

- Maryland Crab Cake Caesar Wrap** 24
romaine, parm, croutons, remoulade, chips

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

DRINK MENU

Cocktails

- French 76 14**
ketel one, sparkling, lemon, simple
- Barrel-Aged Old Fashioned 16**
maker's mark, simple, bitters
- Ranchrita 16**
sococho 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
Talbot "Sleepy Hollow", Santa Lucia Highlands 90
- Cabernet Sauvignon**
Daou, Paso Robles 14 / 56
Routestock, Napa 17 / 68
Caymus, California 80
BACA by Kathryn 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