



# TJ's Seafood

## TJ's Market & Grill

### Chilled Starters

- TJ's Shrimp Cocktail 18** 🐟  
house cocktail, named "best in dallas"
- Cold Spread Trio 19**  
smoked salmon spread, crab bacon pimento, tuna salad, everything bagel chips
- Tuna Poke 24** 🐟 R  
wakame, veggies, wasabi, kale, rice, ginger ponzu
- Dozen on the Halfshell 38 / Half 21** ♥ R  
cocktail, horseradish, ponzu, mignonette
- Salmon Ceviche 17** ♥ R  
avocado, tomato, edamame, cilantro lime vin
- Hickory & Alder Smoked Salmon Board 29** ♥  
dill cream cheese, fixings, crackers
- Caviar Service**  
blinis, grated egg, onion, capers, crème fraîche  
osetra 150  
siberian baika 95

### Warm Starters

- Warm Lobster Dip 21** 🐟  
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
- Roasted Brussels 14**  
apple cider butter, parm

### 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 14 ♥      grilled shrimp 13  
smoked salmon 11 ♥      grilled chicken 11  
maryland crabcake 23      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 25** ♥  
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 16**  
american cheese, LTOP, fancy sauce
- Fried Shrimp Po Boy 20**  
lettuce, pickle, remoulade, gambino baguette
- Salmon Burger 18** ♥ 🐟 (in season)  
tomato, lettuce, red onion, old bay aioli

### Sides 9

- Green Beans
- Mashed Potatoes
- Creamed Corn
- Roasted Vegetables
- Broccoli Slaw
- Coconut Rice
- Grilled Avocado
- Sriracha Slaw
- Citrus Farro Salad
- Chili Butter Broccolini

### Classic TJ's Soups

- New England Seafood Chowder**  
cup 10    bread bowl with steamed clams 21
- Seafood & Andouille Gumbo**  
cup 10    bowl with (3) grilled shrimp 19

### Entrees

- Saffron Shrimp Rigatoni 26**  
cream sauce, sun gold tomato, parm
- Miso Glazed Seabass MKT** 🐟  
coconut rice, green beans
- Seared Idaho Trout 29** ♥  
broccoli slaw, grilled avocado, green goddess
- 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 19** 🐟  
PBR batter, tartar, malt vinegar
- Pan Seared Scallops 39** 🐟  
farro risotto, herb butter
- Grilled Salmon Atlantic 33 / King Mkt** 🐟 ♥  
creamed corn, chili butter broccolini
- TJ's Fish Tacos 16 (2) / 22 (3)** 🐟  
choice of grilled or coconut fried  
corn, flour or bibb lettuce wrap  
sub shrimp add 1 per taco



scan for allergen / diet info

♥ 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 TJ's 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**  
socorro blanco, jalisco orange, agave, topo chico
- Manhattan 17**  
bulleit rye, cocchi vermouthe, bitters
- Sicilian High Ball 14**  
bombay, campari, grapefruit, topo chico
- Pomegranate Margarita 15**  
mi campo blanco, agave, salt rim
- Cucumber Jalapeno Mojito 14**  
appleton rum, soda, lime, mint
- 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, topo chico
- Yacht Life 18**  
aspen vodka, nolet's gin, lillet blanc

**We Cater - More Than Just TJ's Seafood**

Escondido Tex Mex, Ramble Room, Birdie's Eastside

[catering@imperialfizz.com](mailto:catering@imperialfizz.com)

### White Wine

#### Sparkling

Maschio Prosecco, <i>Italy</i>	12 / 46
Argyle Brut, <i>Willamette</i>	17 / 68
Emolo by Caymus, <i>California</i>	75
Perrier Jouet, <i>Champagne</i>	110
Schramsberg Mirabelle Rosé, <i>North Coast</i>	19 / 85

#### Chardonnay

San Simeon, <i>Monterey</i>	13 / 48
Charles Krug, <i>Napa</i>	16 / 62
Penfolds Bin 311, <i>S Australia</i>	65
Matthieu de Brully "Les Abeilles", <i>Burgundy</i>	16 / 62
Louis Jadot, <i>Chablis</i>	80
Trefethen, <i>Oak Knoll</i>	22 / 85

#### Sauvignon Blanc

Woven Stone, <i>Marlborough NZ</i>	14 / 53
Chateau La Freynelle Blanc, <i>Bordeaux</i>	55
Domaine des Cotes Blanches, <i>Sancerre</i>	18 / 72
Hourglass, <i>Napa</i>	80

#### Rosé

Rose Gold, <i>Provence</i>	16 / 62
Domaine de la Rouviere, <i>Provence</i>	14 / 53

#### More Whites

Chateau Ste Michelle Riesling, <i>Washington</i>	14 / 53
Folonari Pino Grigio, <i>Italy</i>	11 / 43
Lens Moser, <i>Gruner Veltliner</i>	14 / 53

### Red Wine

#### Pinot Noir

Sea Sun by Caymus, <i>California</i>	14 / 53
Rainstorm, <i>Willamette</i>	17 / 68
Patz & Hall, <i>Sonoma</i>	75
Nuiton-Beaunoy Cotes de Beaune, <i>Burgundy</i>	20 / 80
Stoller Reserve, <i>Willamette</i>	90

#### Cabernet Sauvignon

Daou, <i>Paso Robles</i>	14 / 53
Turning Point, <i>Alexander Valley</i>	16 / 62
Caronne Ste Gemme, <i>Haut-Medoc</i>	64
Napa Cellars, <i>Napa</i>	20 / 76
Post & Beam by Far Niete, <i>Napa</i>	85
Arrowood Knights Valley, <i>Sonoma</i>	90
Frank Family Vineyards, <i>Napa</i>	110
Stone Street, <i>Healdsburg</i>	120

#### More Fish Friendly Reds

Pratuccio Sangiovese, <i>Toscana</i>	14 / 53
Walking Fool Zin by Caymus, <i>California</i>	16 / 64
Ricossa Langhe, <i>Nebbiolo</i>	70
Daugay Grand Cru, <i>Bordeaux</i>	85

### Beer

#### Draft

Yuengling Lager 7	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	

### Mocktails

Blood Orange Lemonade 10
Cucumber Mint Refresher 10
<i>Make Any Mocktail With Seedlip Non-Alcoholic Spirit +3</i>

Heinekin 0.0 7

**Monday - Lobster Night**

**Tuesday - Half Price Bottles of Wine**

**Sunday - Oyster Special**