

# TJ's Valentine's Recipe



## Grilled Lobsters for Two with Citrus Cilantro Butter

Check [Tjsseafood.com](http://Tjsseafood.com) for more recipes

2 each 1-1/2 lb. Live Maine lobsters (or lobster tails)  
1/2 cup unsalted butter (1 stick)  
1/4 cup chopped fresh cilantro  
1 each juice of fresh lemon  
1 each juice of fresh lime  
Garnish: lemon and lime wedges & cilantro sprigs

**1.** Bring large pot of water to rolling boil over high heat. Cook for 5 minutes, or until bright red. Remove lobsters & plunge into a large bowl of cold water to stop the cooking. Drain in a colander. Refrigerate if not grilling right away.

**2.** Prepare citrus cilantro butter: Melt butter in a small saucepan over medium heat. Remove from heat & stir in cilantro, lemon and lime juice. Set aside.

Preheat the grill to high and brush with oil.

**3.** Place lobster on its back on a cutting board. Using a large sharp knife split the lobster down middle being careful not to cut completely through the shell. Remove black vein from tail, tomalley from body & sand sac located near head. Baste lobster meat with some of the lemon/lime butter.

**4.** Grill lobsters flesh side down for 5-6 minutes, or until the flesh is just beginning to look opaque. Turn lobsters over, baste with more lemon/lime butter & continue to cook for 4 to 5 minutes longer, or until lobsters are cooked through. Transfer lobsters to a large warm platter and garnish with lemon and lime wedges, and cilantro sprigs. Transfer the remaining lemon/lime butter to a small dipping dish and pass separately.

**TJ's will par-steam and split lobsters (steps # 1 & 3)  
for this recipe at no additional charge.**

♥ **Live Maine Lobsters** (1 1/2 lb +) ♥  
Live or steamed & cracked...Market Price

♥ **Lobster Tails** ♥  
Variety of sizes...14.99 – 33.99



## TJ's Valentine's Menu



*A special catch for you  
on Valentine's Day*

**11661 Preston Road, Suite 149  
(214) 691-2369  
[sales@tjmarketandcatering.com](mailto:sales@tjmarketandcatering.com)**



**Open Daily**  
**Mon – Fri, 10 am – 6:30 pm**  
**Sat, 10 am – 6 pm**  
**Sun, 12 – 5 pm**

# TJ's Says "Make Love, Not Dinner!"

## ♥ Valentine's Favorites ♥

### TJ's Crab Cakes

Dinner size...6.99 , Appetizer size...3.99

### Baked Brie with Fruits & Nuts

Large (serves 10-16)...35.99, Small (serves 6-8)...22.99

### TJ's Famous Shrimp Cocktail...9.99

6 succulent shrimp with cocktail sauce & lemon wedge

### Fresh Florida Stone Crabs...Mkt Price

with special mustard sauce. PLEASE ORDER AHEAD

### Nothing Says "Love" Like FINE CAVIAR

Osetra, Sevruga, Domestic Sturgeon &  
Salmon Roe...Market Price

*We also have cocktail blinis & fixings!*

### Lovers' Fruit & Fromage Platter...7.99/person

An assortment of fresh fruit, upscale cheese & crackers

### ♥ Live Maine Lobsters (1½ lb +) ♥

Live or steamed & cracked...Market Price

## ♥ Desserts ♥

Chocolate Covered Strawberries...1.95 ea

Assortment of Mini Pastries...1.75 ea

### *(you have to get a gift too)*

♥ Votivo candles

♥ Vietri Italian dinner, flat & stemware

♥ Messermeister knives

♥ Cooking lessons with Chef Chase Cheatham

♥ TJ's gift certificates

## Sweetheart Dinners

**only 38.99 per person**

*Select one item from each category and surprise someone special with a sensual dinner*

### Entrees

Free Range Rack of Lamb

*Mustard & coriander-seared rack of lamb, topped with basil & pine nuts in a garlic wine sauce*

Beef Tenderloin (add 2.00)

*Seasoned to perfection and topped with a rich bordelaise wine sauce*

Macadamia Encrusted Sea Bass

*Freshest Chilean sea bass encrusted in macadamia nuts, topped with tangy rhubarb sauce*

Maine Lobster Tail (add 6.00)

*Succulent 8 oz Maine lobster tail, steamed & cracked served with drawn butter*

♥ SURF & TURF SPECIAL (add 12.00) ♥

*Beef tenderloin filet & 4 oz lobster tail*

### Salads

Mixed Field Green Salad (add .75)

*With fresh strawberries & candied walnuts*

Seasonal Garden Salad

### Sides (choose 2)

Roasted Garlic Mashed Potatoes

Green Beans With Almonds

Sautéed Mushrooms

Wild Rice Pilaf

### Desserts

Soft-Center Chocolate Molten Cakes  
NY Cheesecake With Raspberry Sauce

**Order today 214-691-2369, or sales@tjmarketandcatering.com**