



FISH HOUSE & OYSTER BAR

JAXFISHHOUSE.COM/LODO

EXECUTIVE CHEF SHEILA LUCERO | CHEF DE CUISINE ERIC LEE | SOUS CHEF SAM PEPPER

ON ICE

FRESH SHUCKED OYSTERS* - MKT

PEEL N' EAT SHRIMP [1/2 lb] - 12
jax mustard sauce, cocktail sauce

CRAB DUO - MKT
1 lb snow, 1/4 lb king

CHILLED SEAFOOD SAMPLER* - 77/154
king crab, lobster, smoked green lip mussels, shrimp, oysters

CAVIAR & ROE*

served with crackers, shallots, chives, crème fraîche

AMERICAN HACKLEBACK CAVIAR [1/2 oz] - 42

RUSSIAN OSETRA CAVIAR [1 oz] - 140

SEA TROUT ROE [1/2 oz] - 18

SALMON ROE [1/2 oz] - 21

STARTERS

SPECIALTY EMERSUM OYSTERS - 3.5
kale rockefeller w/ pernod & almonds OR
charbroiled w/ pickled rhubarb & mint slaw

GRILLED FLATBREAD OF THE DAY - MKT

CALAMARI - 9
mango-chili mojo, lime aioli

SOCKEYE SALMON POKE* - 9
yuzu & hibiscus vinaigrette, salted cucumber,
sticky rice, cashews

JAX BUTTERMILK BREAD - 3
housemade, served with honey butter

JUMBO LUMP BLUE CRAB CAKE - 16
tartar sauce, pea shoots

STEAK TARTARE* - 13
serrano, hot sauce, quail egg, dijon creme,
grilled bread

POTTED OCTOPUS CONFIT - 16
cucumber & fava salad, lemon crisps,
grilled bread

AHI TUNA CRUDO* - 15
blackberries, candied walnuts, mizuna,
agrumato oil

SIDES

BRAISED BELUGA LENTILS mature spinach, crème fraîche - 8 | GRILLED ASPARAGUS fried egg, sherry shallot vinaigrette - 8

SAUTEED GREENS - 7 | JAX OLD BAY, GARLIC or MAPLE FRIES - 6 | SKILLET CORNBREAD maple butter - 6

from the STEAM KETTLES

STEAMED PEI MUSSELS [1/2 lb] - 11
cider, pearl onions, bacon, rosemary OR
panang curry, peanuts, cilantro, coconut milk
ADD HOUSE PASTA OR RICE NOODLES - 2

NEW ENGLAND CLAM CHOWDER - 14
roasted garlic cream, clams, potatoes,
bacon, sweet onions

LANGOUSTINE & WHITE SHRIMP - 19
pernod, english peas, radish, tarragon, cream

SHRIMP & CRAWFISH GUMBO - 5/9
andouille, okra, gulf shrimp, whole crawfish,
long grain rice

SALADS

GREEN SALAD - 6/11
broken shovels farm chèvre, pickled onions,
maple candied pecans, lemon olive oil

ROASTED SPRING VEGETABLES - 8/15
belgian endive, pea shoots, nettle vinaigrette

BRAISED BACON & STILTON SALAD - 9/17
gem lettuces, pickled shallots, toasted hazelnuts,
hazelnut vinaigrette

SPECIALTIES & JAX FAVORITES

SALMON PASTRAMI SANDWICH* - 19
shaved cabbage, horseradish creme,
pickled onions, sweet potato chips

CAVATELLI & FAVAS - 21
guanciale, fried breadcrumbs,
bottarga, calabrian chili oil

SPICY BUTTERED ROYAL RED SHRIMP - 24
garlic, fried baby artichokes,
chili de arbol aioli, jax old bay

GUANCIALE WRAPPED MONKFISH - 29
grilled radishes & turnips,
green goddess, sugar snap peas

SEARED AHI* - 31
oloroso onion jam,
grilled asparagus, fried egg

SEARED SCALLOPS - 32
raita, panisse fries, coffee beets,
chervil & grapefruit salad



GRILLED RAINBOW TROUT* - 27
potted fingerling confit, lardo butter,
pickled carrots, carrot greens pistou

FRIED BRAISED PORK SHOULDER - 26
ancho cider honey, date mostarda,
yorkshire pudding, apple & fennel salad

JAX MAINE LOBSTER ROLL - 24
bacon lardons, celery, aioli, split top roll

JAX 1/2 LB BEEF BURGER* - 15
brioche bun, sunny side up egg, aged white
cheddar, tender belly bacon, jax mustard sauce

SUNDAY - CIOPPINO | MONDAY - ALL NIGHT HAPPY HOUR | TUESDAY - LOBSTER RAVIOLO

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness. All menu items are made fresh daily and some ingredients may not be listed. Please inform your server if you are allergic to or intolerant of specific foods and we are happy to make adjustments. Substitutions may not be possible.