

STARTERS

Spicy Ahi Tuna Poke* - 13
SRIRACHA MAYO, SCALLION, WASABI TOBIKO,
TOGARASHI CRACKER

Calamari - 10
MANGO-CHILE MOJO, LIME AIOLI

Steamed PEI Mussels [½lb] - 11
PANANG CURRY - PEANUTS, CILANTRO, COCONUT MILK
POZOLE VERDE - POBLANO, CHORIZO, HOMINY
ADD PASTA OR RICE NOODLES - 2

Steak Tartare* - 13
SERRANO, QUAIL EGG, DIJON CREME, GRILLED BREAD

Wild Salmon Crudo* - 14
HOUSE CORN NUTS, HONEYCOMB, PICKLED FRESNO,
AVOCADO AIOLI

Jumbo Lump Blue Crab Cake - 16
TARTAR SAUCE, PEA SHOOTS

Fruit De Mer - 9
SHRIMP, CALAMARI, OCTOPUS, MUSSELS, BASIL, LEMON

Charred Octopus Panzanella - 15
OLIVE OIL CROUTONS, SPRING VEGETABLES,
PICKLED RAMP VINAIGRETTE

HOT OYSTERS

3.50 each

CHARBROILED - CHIMICHURRI, CHARRED LIME
ROCKEFELLER - KALE, PERNOD, ALMONDS

SALADS & SOUPS

Baby Head Lettuce - 6/10
FRISEE, GRANA PADANO, PICKLED SHALLOT,
WHOLE GRAIN MUSTARD VINAIGRETTE

The Wedge - 9
GRAPE TOMATOES, BLEU CHEESE, BACON, CHIVES, RANCH

Beets & Berries - 11
BLACKBERRIES, RANCHO GORDO QUINOA,
AVOCADO, PISTACHIOS

Grilled Little Gems 'Caesar' - 13
GRANA PADANO, SALSA VERDE,
BREADCRUMB, YOGURT

**Made To Order
Clam Chowder** - 15
NEW ENGLAND - ROASTED GARLIC CREAM, MANILA
CLAMS, POTATOES, BACON, SWEET ONIONS
MANHATTAN - TOMATOES, MANILA CLAMS, POTATOES,
BACON, CELERY, CARROTS

Chicken & Crawfish Gumbo - 5/9
ANDOUILLE SAUSAGE, OKRA, LONG GRAIN RICE

FACEBOOK.COM/JAXFISHHOUSELODO

ON ICE

½ Lb Peel N' Eat Shrimp - 12
1/2 Lb King Crab - 35
1/2 Lb Snow Crab - 16
Crab Duo - 46
1 LB SNOW CRAB, 1/4 LB KING CRAB, STEAMED OR CHILLED,
DRAWN BUTTER, FRESH LEMON

SEAFOOD SAMPLERS

The "Hook"* - 31
2 EAST COAST OYSTERS, 2 WEST COAST OYSTERS,
1/2 LB PEEL & EAT SHRIMP, 1/2 LB SNOW CRAB

The "Line"* - 66
1/3 LB KING CRAB, LOBSTER TAIL, FRUIT DE MER,
2 EAST COAST OYSTERS, 2 WEST COAST OYSTERS,
1/2 OZ GOLDEN CAVIAR

The "Sinker"* - 98
1/2 LB KING CRAB, 1/2 LB SNOW CRAB, 1/2 LOBSTER,
1/2 LB PEEL & EAT SHRIMP, FRUIT DE MER,
6 EAST COAST OYSTERS, 6 GREEN LIP MUSSELS

"Hook, Line & Sinker"* - 180.

FOR THE TABLE

Buttermilk Bread - 3
HONEY BUTTER

Kennebec Fries - 6
SALT, MARYLAND, OR GARLIC

Brussels Sprouts - 7
CANDIED BACON

Sautéed Greens - 7

Ayocote Blanco Beans - 8
CATAPLANA BROTH, FENNEL, FRIED EGG

Skillet Cornbread - 8
MAPLE BUTTER

AWARD WINNING

Maine Lobster Roll - 25
SMOKED BACON, CELERY, AIOLI, HOUSE PICKLES,
SPLIT TOP ROLL



SPRING 2016

EXECUTIVE CHEF SHEILA LUCERO
CHEF DE CUISINE SAM PEPPER
SOUS CHEF JERRED ASHTON

CAVIAR & ROE

grilled bread, chives, crème fraîche

Sea Trout [½Oz] - 18
SMOOTH, SWEET, DELICATE

Salmon [½Oz] - 21
LARGE GRAIN, ROBUST, CLEAN FINISH

Hackleback [½Oz] - 42
DRY, BRINY, SILKY, RICH

Osetra [10z] - 140
SMOOTH, LIGHT SALT, NUTTY, BUTTERY FINISH

SPECIALTIES & FAVORITES

**Chicken Fried Catfish
Po'Boy** - 14
HOUSE PICKLES, ICEBERG LETTUCE, CHILE AIOLI,
KENNEBEC FRIES

Salmon Cataplana* - 25
PEI MUSSELS, TOMATO-FENNEL BROTH, GRILLED
MUSHROOMS, AYOCOTE BLANCO BEANS

Royal Red Shrimp Hash - 22
CHORIZO VERDE, CHIMICHURRI, POTATOES,
PICKLED JALAPEÑOS, EPAZOTE

**Whole Grilled Lane
Snapper** - 27
BLACK BEER BARLEY, BABY FENNEL & HERB SALAD,
LEMON VINAIGRETTE

SEASONAL

Monkfish Osso Buco - 27
GREEN GARLIC SPAETZLE, FORAGED MUSHROOMS,
ASPARAGUS, ENGLISH PEAS

Seared Scallops* - 30
VEGETABLE RAGU, GRILLED SPRING ONION,
SMOKED NEW POTATO, CANDIED BACON

Grilled Ahi Tuna* - 31
COCONUT LEMONGRASS RICE, PEA TENDRIL SLAW,
SOY CARAMEL, HOUSE PICKLED GINGER

Pan Seared Halibut - 32
ACQUA PAZZA, FRIED BRUSSELS SPROUTS,
LEEK PURÉE

NOT SEAFOOD

10oz New York Strip* - 33
SMOKED POTATOES, GRILLED ASPARAGUS,
CHIMICHURRI, CRÈME FRAÎCHE

Jax 1/2 Lb Beef Burger* - 13
BRIOCHE BUN, LETTUCE, TOMATO, PICKLES,
JAX MUSTARD SAUCE, KENNEBEC FRIES
ADD FRIED EGG, FRIED OYSTER, BLEU CHEESE, CHEDDAR - 2 EA
ADD BACON - 3

SUNDAY - CIOPPINO

MONDAY - ALL NIGHT HAPPY HOUR

TUESDAY - LOBSTER NIGHT

*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.