



EXECUTIVE CHEF SHEILA LUCERO



FISH HOUSE & OYSTER BAR

JAXFISHHOUSE.COM/GLENDALE

WEEK OF

CHEF DE CUISINE MATT LEWIS SOUS CHEF PATRICK MIRANDA & CODY WOODWARD

ON ICE

PEEL N' EAT SHRIMP [1/2 lb] - 12

jax mustard sauce, cocktail sauce

FRESH SHUCKED OYSTERS* - MKT

CRAB DUO - 39

1 lb snow, 1/4 lb king

CHILLED SEAFOOD PLATTER* - 92 / 170

king & snow crab, lobster, shrimp, mussels, oysters, fruit de mer

LOBSTER COCKTAIL - 12

avocado, roasted olathe corn, pickled red onion, celery seed aioli

BETWEEN THE BREAD

BREAD FOR THE TABLE - 6

buttermilk bread, sweet & savory housemade selection, seasonal preserves

GRASS FED BEEF BURGER* - 9

housemade bun, fries, lettuce, tomato

ADD BLEU CHEESE, GOAT CHEESE, CHEDDAR OR FRIED EGG - 1

ADD BACON, BACON JAM OR FRIED OYSTER - 2

MAINE LOBSTER ROLL - 24

[LOBSTER BOAT: LIL' MORE TAIL]

smoked bacon, celery, aioli, house pickles, chips

CRAB CAKE SANDWICH - 18

arugula, pickled red onion, grilled lemon tartar, fries

BRUNCH COCKTAILS

THAI CHELADA - 8

thai basil, thai chile infused vodka, beer, siracha, cherry tomato, lemon, salt

TOP O' THE MORNING - 7

pimm's no. 1, orange juice, lemonade

HIGH & DRY - 8

mell vodka, orange juice, sparkling wine

STEAMERS, SOUPS & SALADS

STEAMED MUSSELS [1lb] - 12

roasted tomato & chorizo

ADD PASTA - 3

FRIED CALAMARI - 9

mango-chile mojo, lime aioli

CHICKEN & CRAWFISH GUMBO - 5 / 9

andouille sausage, red & green peppers, long grain rice, preserved okra

THE WEDGE - 9

tomato, crispy bacon, crumbled bleu cheese, ranch

BEETS & GREENS - 11

baby head lettuce, red & gold beets, candied pistachios, beet pickled egg, mouco 'ashley', local honey vinaigrette

FARM GREENS - 6

local tomatoes, radish, haystack mountain chevre, red wine vinaigrette

TRIO SAMPLER 1/2lb snow crab, 1/4lb shrimp, 3 oysters - 19

MIMOSA - 3

orange juice, sparkling wine

JAX BLOODY - 5

cucumber infused vodka, jax bloody mix, tabasco

BRUNCH PLATES

THE HASH - 11

shrimp, smoked trout, sugar cured bacon, potato, scrambled egg, arugula, whole grain mustard vinaigrette

SHRIMP & GRITS BENEDICT - 13

polenta cake, preserved okra, spinach, sunny side eggs, tabasco beurre blanc

SALMON SALAD - 14

grilled romaine, garlic brioche croutons, grana padano, whole grain mustard dressing

CHICKEN FRIED STEAK - 13

crispy red potato hash, chorizo gravy, fried egg

ENGLISH MUFFIN & CHORIZO GRAVY - 10

house english muffin, chorizo gravy, fried egg crawfish compound butter

RICOTTA PANCAKES - 9

lemon curd, lemon-thyme syrup, maple butter

COUNTRY HAM STEAK - 14

spoon bread, fried egg, gumbo, red pepper jam

THE ADMIRAL - 8

two eggs, bacon, toast, seasonal preserves

CHICKEN & WAFFLES - 13

crawfish maux choux, belgian waffle, jax buffalo sauce

SALMON LOX - 5 / 9

house pumpernickel bagel, chive cream cheese, caperberry relish, cured egg yolk

LEMON CURD & NOOSA YOGURT PARFAIT - 7

house granola, lemon curd, local honey

TWO EGGS - 4 | BACON - 4 | GUMBO FRIES - 5

TENDER BELLY SAUSAGE LINKS - 5 | FRUIT - 4 | TOAST - 2