



FISH HOUSE & OYSTER BAR

JAXFISHHOUSE.COM/GLENDALE

EXECUTIVE CHEF SHEILA LUCERO CHEF DE CUISINE MATT LEWIS SOUS CHEF PATRICK MIRANDA

WEEK OF

ON ICE

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

jax mustard sauce, cocktail sauce

FRESH SHUCKED OYSTERS* - MKT

1/2 LB SNOW CRAB - 15

1/2 LB KING CRAB - 26

CHILLED SEAFOOD PLATTER* - 92 / 170

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

SANDWICHES

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

CRAB CAKE SANDWICH - 18

arugula, pickled red onion, grilled lemon tartar sauce, fries

GRILLED SWORDFISH SANDWICH - 14

korean chili vinaigrette, piquillo pepper, slaw, fries

BUFFALO OYSTER PO' BOY - 12

blue cheese, celery, jax buffalo sauce, cajun fries

MAINE LOBSTER ROLL - 24

[LOBSTER BOAT: LIL' MORE TAIL]

smoked bacon, celery, aioli, house pickles, chips

SOUPS & SALADS

BUTTERMILK BREAD - 3

whipped butter

CHICKEN & CRAWFISH GUMBO - 5 / 9

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

CARAMELIZED ONION SOUP - 5 / 9

white cheddar "cheez-it"

BEETS & GREENS - 11

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

SMALL SIDE SALAD - 3

local greens, local honey vinaigrette

THE WEDGE - 9

tomato, crispy bacon, crumbled bleu cheese, ranch

GRILLED SALMON CHOPPED SALAD* - 17

pickled green tomatoes, hard cooked egg, crispy bacon, butter beans, green goddess dressing

KALE & BABY ROOTS - 10

turnip, beets, carrot, manchego, pancetta hazelnut vinaigrette

ADD SALMON OR TUNA - 10 | ADD SWORDFISH - 12 | ADD SHRIMP - 3 EA | ADD LOBSTER - 17

LUNCH SPECIALTIES

STEAMED MUSSELS [1lb] - 12

roasted tomato & chorizo

ADD PASTA - 3

SOBA NOODLE BOWL - 16

shrimp, pork belly, pickled mushrooms, radish, peas, lemongrass chile broth

SEAFOOD CHOWDER - 14

mussels, clams, shrimp, potato, chiles, tender belly bacon, fried okra, carrot, roasted garlic cream

FRIED CALAMARI - 9

mango-chile mojo, lime aioli

FISH N' CHIPS - 12

[FISHING VESSEL: JENNIFER K]

beer batter, grilled lemon tartar, fennel slaw, fries

SEARED AHI TUNA* - 17

sushi rice, salted cucumber, radish, pickled mushrooms, baby head lettuce, citrus ponzu vinaigrette

BLACKENED FISH TACOS - 11

cabbage, citrus aioli, pickled red onion, roasted poblano-tomato salsa



*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.

OPEN 11:30AM MON-FRI | 4PM SAT | 10AM SUN

HAPPY HOUR 4PM-6PM DAILY