



**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 & SUN

HAPPY HOUR 4PM-6PM DAILY