

# NEW YEAR'S EVE SPECIALS

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## FROM THE RAW BAR

<b>Bubbles &amp; Pearls</b> .....	5 ea
jax signature emersum oyster on the half shell, lemon creme fraiche, champagne pearls, osetra caviar, chive	
<b>Whole Lobster</b> .....	40
<b>King Crab Legs</b> .....	68/lb
<b>Stone Crab</b> 2.5 oz claw .....	7
<b>Snow Crab</b> .....	24/lb
<b>Peel &amp; Eat Shrimp</b> .....	24/lb
<b>Crab Trio</b> ¼ lb king crab, ½ lb snow crab, ½ lb stone crab .....	42

## CAVIAR & ROE

<b>Bowfin</b> ½ oz .....	25
small grain, buttery, briny	
<b>American Paddlefish</b> ½ oz .....	35
small grain, silky, rich & smooth	
<b>Israeli Osetra</b> 1 oz .....	140
large grain, nutty, clean & creamy	

## FROM THE KITCHEN

<b>Ahi Tuna Crudo</b> .....	13
tumeric aioli, beet pickled turnip, mission fig mostardo, radish, charred onion vinaigrette	
<b>Maine Lobster Frico</b> .....	17
piave, leeks, bacon confit potato, tarragon & caper aioli, true leaf salad	
<b>Seared Scallops</b> .....	31
fennel sausage, roasted garlic cream, marble potatoes, cider, honey, fried almonds, frond	
<b>Grilled Prime NY Strip &amp; Red King Crab</b> .....	75
truffle, creamed spinach, wild mushroom conserva, cipollini onion, foie gras butter, saba	