



WEEK OF

FISH HOUSE & OYSTER BAR

JAXFISHHOUSE.COM/GLENDALE

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

## Sandwiches

### SALMON PASTRAMI SANDWICH - 5/9

red onion marmalade, dill cream cheese

### JAX BURGER - 9

house pickles, lettuce, mustard sauce  
ADD CHEDDAR \$1, BACON \$3, FRIED EGG \$1

### HANGTOWN ROLL - 9

fried oysters, scrambled egg, bacon, jax hot sauce

### CRAB CAKE SLIDER - 9

arugula, dijon hollandaise

## Small Brunch Plates

### BRIOCHE FRENCH TOAST - 7

whipped honey butter

### PORK BELLY BENNY - 10

biscuits, cayenne hollandaise

### SMOKED SALMON SCRAMBLE - 10

haystack mountain chevre, red onion, fried capers

### HUSH PUPPIES - 3

cayenne sugar

### THE HASH - 10

potatoes, fried eggs, chorizo, arugula,  
whole grain mustard

### CHICKEN & WAFFLES - 7

red eye gravy, belgian waffle,  
jax buffalo sauce

### GRITS - 7

preserved okra, white cheddar, sunny up egg  
ADD SHRIMP \$5

## Sunday Funday Happy Hour

### FROM THE KITCHEN

#### CALAMARI - 7

mango-chile mojo, lime aioli

#### FRUIT DE MER - 6

squid, shrimp, green lip mussels, octopus, castelvatrano olives

#### OYSTERS\* - 1.25 EA.

select oysters flown in daily from the east coast

#### PEEL N' EAT SHRIMP - 6

jax mustard sauce, cocktail sauce

#### CHICKEN & CRAWFISH GUMBO - 4

andouille sausage, chicken, crawfish, long grain rice

#### THE WEDGE - 5

iceberg lettuce, ranch dressing, bacon, bleu cheese

#### CHIMICHURRI FRIES - 4

haystack mountain chévre

#### STEAMED MUSSELS - 9

roasted tomato & chorizo OR caramelized onion & sherry  
ADD PASTA OR FRITES - 3

#### SEA DOG - 8

andouille, lump crab, jax mustard, split top bun

#### BRUSSELS SPROUTS - 4

nam-pla, crispy shallots, roasted peanuts

#### CONFIT CHICKEN WINGS - 8

char-siu bbq sauce

#### HAPPY HOUR SAMPLER - 18

3 oysters, ¼ lb snow crab, ¼ lb peel n' eat shrimp,  
butter, cocktail sauce, jax mustard

### FROM THE BAR

#### MIMOSA - 3

#### BLOODY MARY - 3

#### JAX SHRIMP BLOODY - 5

#### CUCUMBER LEMON PRESS - 5

cucumber infused vodka, housemade lemonade, soda

#### JAX STRAWBERRY LEMONADE - 5

strawberry infused vodka, housemade lemonade

#### RICKY RICARDO - 5

raspberry infused bourbon, lime, simple, soda

#### BANGKOK FIZZ - 5

thai chile infused vodka, pineapple syrup, lime, ginger beer

#### SANGRIA ON TAP - 5

white wine, pineapple syrup, orange vodka,  
blood orange juice, fresh citrus

#### OLD FASHIONED - 7

bourbon, bitters, sugar, cherry, orange peel

#### DAILY COCKTAIL FEATURE - 6

ask your bartender

#### WELL COCKTAILS - 5

#### RED TREE PINOT NOIR OR HESS SELECT CHARDONNAY - 6

#### THE POST HOWDY BEER AMERICAN PILSNER - 3

#### \$1 OFF ALL DRAFTS

\*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.