**STARTERS**
- CALAMARI 11
  mango-chile mojo, lime aioli
- STEAK TARTARE* 13
  serranos, quail egg, dijon creme, semolina toast
- JUMBO LUMP CRAB CAKE 19
  preserved lemon aioli
- STEAMED PEI MUSSELS (½ LB) 11.50
  OR
- STEAMED VENUS CLAMS (¾ LB) 18.50
  thai curry - fresno, candied coconut, cilantro
  red chorizo - tomato, oregano, basil
  chardonnay garlic - fines herbs

**CAVIAR**
[all caviar & roe served with grilled bread, chives, crème fraîche]
- PADDLE FISH ROE* (½ OZ) 38
  earthy, silky, subtle finish
- SALMON ROE* (½ OZ) 21
  large grain, robust, clean finish
- BOWFIN ROE* (½ OZ) 25
  small grain, buttery, briny
- HACKLEBACK ROE* (½ OZ) 42
  dry, briny, silky, rich
- ISRAELI OSETRA CAVIAR* (1 OZ) 150
  smooth, light salt, nutty, buttery finish

**SANDWICHES**
all sandwiches come with fries and slaw
- CRISPY FISH SANDWICH 12.25
  pete’s tartar sauce, iceberg lettuce
- SALMON RILLETTE MELT 12.25
  pickled mustard seeds, white cheddar
- NIMAN RANCH BURGER* 13.25
  brioche bun, lettuce, tomato, jax mustard sauce
  add fried egg*, fried oyster, bleu cheese, cheddar 2 ea  I  add bacon 3
- TUNA BURGER 16
  kewpie, avocado, arugula, sesame brioche bun
- CRAB CAKE BURGER 21.75
  lemon aioli, arugula

**SPECIALTIES**
- FISH N’ CHIPS 15.50
  beer battered, crispy fried, french fries, slaw
- GRILLED MISO SALMON 23.50
  soba noodles, edamame, umami mushrooms, brussels
- TUNA TATAKI BOWL 26.25
  sticky rice, seaweed, miso cucumber, scallions,
  furikake, shoyu
- SPICY AHI TUNA POKE* 18.50
  sushi rice, fuji apple, avocado,
  black pepper ponzu, spiced cashews

**SOUPS & SALADS**
**LUNCH**
- add to any salad
- jumbo lump blue crab meat 15
- grilled shrimp 11  I  grilled salmon 12

**CHICKEN & CRAWFISH GUMBO** 6/10
andouille sausage, green peppers, okra,
long grain rice, scallions

**CAESAR SALAD** 9.75
romaine, grain mustard dressing, crouton, lemon

**BABY ICEBERG WEDGE** 9.25
grape tomatoes, bleu cheese, bacon, chives, ranch

**LOCAL GREENS SALAD** 11
candied pistachio, cooked egg, honey vinaigrette, grana padano

**FRUIT DE MER** 13
squid, shrimp, mussels, octopus, basil, jalapeño, arugula,
red wine vinaigrette

**GRILLED SHRIMP SALAD** 16
bulgar wheat, pickled shallot, crispy chickpeas, parsley,
arugula, preserved lemon, feta

**MADE TO ORDER SEAFOOD CHOWDER** 16.50
fish, shrimp, mussels, venus clams, potato,
bacon, sweet onion

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*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.
Sometimes a little mystery in life can be a good thing... sometimes.

And at other times, any amount of mystery is a terrible idea. Some things are just too important to leave to chance or fate. Our top three areas of required certainty would have to be brain surgery, rocket science, and oysters. And while all three are pretty awesome in their own right, our area of expertise is oysters. Top quality, fresh, delicious oysters.

The Emersum Oyster is exclusive to Jax Fish House and is the freshest oyster ‘this side’ of either coast. Rappahanock River Oysters (RRO) has been run by the Croxton family since its inception in 1899. Ryan and Travis Croxton sustainably grow and harvest every Emersum Oyster for us with the certainty that for every oyster that’s grown, dozens of wild oysters are seeded in an improved Chesapeake Bay eco-system.

That kind of certainty means that we don’t just know where the Emersum Oyster comes from, we know exactly where it lives. It means that we can point to an exact spot on a map where the Emersum was raised and know the quality of the water, the environmental influences, and the conditions that will produce this consistently rich and delicious oyster with a size, taste, texture and liquor that you can count on, each and every time.

EAT FISH, LIVE LONGER.

We serve amazing seafood to ‘coast-less communities’. Our greatest desire is to share the best, freshest and most delicious seafood with deserving, landlocked diners. We build relationships with fishmongers all over the country and mindfully prepare their sustainable harvest. These relationships guarantee the seafood you enjoy is of unmatched quality, flavor and abundance.

Emersum Oysters

SOMETHING A LITTLE MYSTERY IN LIFE CAN BE A GOOD THING... SOMETIMES.