

STARTERS

CALAMARI 11
mango-chile mojo, lime aioli

STEAK TARTARE* 13
herb emulsion, capers, shallot, mushrooms,
aleppo pepper, cured egg yolk

JUMBO LUMP CRAB CAKE 19
preserved lemon aioli

SOUPS & SALADS

add to any salad
jumbo lump blue crab cake 17
grilled shrimp 15 | grilled salmon 17

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

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

THE WEDGE 9.25
grape tomatoes, bleu cheese, bacon, chives, ranch

LOCAL GREENS SALAD 10
pistachio, hard 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 onion, crispy chickpeas, parsley,
preserved lemon aioli, feta



LUNCH

RAW BAR

FRESH SHUCKED OYSTERS MKT
daily selection of east & west coast

½ LB PEEL N' EAT SHRIMP 13.5
jax mustard sauce, cocktail sauce

½ LB DUNGENESS CRAB 25

½ LB SNOW CRAB 27

JUMBO SHRIMP COCKTAIL 15
wild gulf shrimp, cocktail sauce, lemon

THE LUNCH SAMPLER 22
3 chef's choice oysters, 1/4 lb peel n' eat shrimp,
1/4 lb snow crab

THE HOOK* 39
2 east coast oysters, 2 west coast oysters,
1/2 lb peel n' eat shrimp, 1/2 lb snow crab

THE LINE* 49
lobster tail, fruit de mer,
2 east coast oysters, 2 west coast oysters,
1/2 oz golden caviar

THE SINKER* 90
1/2 lb snow crab, 2 lobster tails,
1/2 lb peel n' eat shrimp, 6 east coast oysters,

SANDWICHES

all sandwiches come with fries and slaw
CRISPY FISH SANDWICH 11.25
pete's tartar sauce, iceberg lettuce

SALMON RILLETTE MELT 11.25
pickled mustard seeds, shaved red onion,
white cheddar

NIMAN RANCH BURGER* 13.25
brioche bun, lettuce, tomato, jax mustard sauce
add fried egg*, fried oyster, bleu cheese,
cheddar, or bacon - 2ea

TUNA BURGER 14
kewpie mayo, arugula, salt cucumber,
red onion, sesame brioche bun

CRAB CAKE BURGER 21.75
lemon aioli, house dill pickles, arugula

LOBSTER BLT 24.50
candied bacon, lemon aioli, brioche

SPECIALTIES

FISH N' CHIPS 15.50
battered, crispy fried, french fries, slaw

AHI TUNA POKE 18.50
sushi rice, fuji apple, avocado, black pepper ponzu,
spiced cashew

GRILLED MISO SALMON 23.50
soba noodles, edamame, marinated mushrooms, brussels

TUNA TATAKI BOWL 26.25
sticky rice, seaweed, salted cucumber, scallion,
sesame, shoyu



WINTER 2019

EXECUTIVE CHEF SHEILA LUCERO
CHEF DE CUISINE MICHAEL DUNNING

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