

STARTERS

CALAMARI 12
mango-chile mojo, lime aioli

STEAK TARTARE* 13
grilled sourdough, smoked mussel-tobasco aioli,
carrot, cured egg, micro celery

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 preserved lemon aioli

CAESAR SALAD* 7/14
romaine, grain mustard dressing, crouton, lemon

THE WEDGE 6/12
grape tomatoes, bleu cheese, bacon, chives, ranch

LOCAL GREENS SALAD 10
pistachio, hard cooked egg,
honey vinaigrette, grana padano

FRUIT DE MER 13
octopus, mussels, squid, shrimp,
tomatoes, tumeric onions, almonds, harissa

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 14
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,
6 green lip mussels, fruit de mer

SANDWICHES

all sandwiches come with fries and slaw

CRISPY FISH SANDWICH 12
pete's tartar sauce, iceberg lettuce

SALMON RILLETTE MELT 12
pickled mustard seeds,
shaved red onion, white cheddar

NIMAN RANCH BURGER* 14
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 22
lemon aioli*, house dill pickles, arugula

LOBSTER BLT 26
candied bacon, lemon aioli*, brioche

SPECIALTIES

FISH N' CHIPS 16
battered, crispy fried, french fries, slaw

AHI TUNA POKE* 21
sushi rice, fuji apple, avocado,
black pepper ponzu, spiced cashew

GRILLED MISO SALMON* 24
soba noodles, edamame, marinated mushrooms, brussels

TUNA TATAKI BOWL* 27
sticky rice, seaweed, salted cucumber,
scallion, sesame, shoyu

*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.



SUMMER 2019

EXECUTIVE CHEF SHEILA LUCERO

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