



FISH HOUSE & OYSTER BAR

STARTERS

Table with 2 columns: Item Name and Price. Items include Fried Calamari, Steamed Mussels, Fruit de Mer, Angus Steak Tartare, Smoked Salmon Toast, Lump Blue Crab Cake, Ahi Tuna Poke, Chargrilled Oyster, and Oysters Rockefeller.

SOUPS & SALADS

Table with 2 columns: Item Name and Price. Items include Jax Caesar, The Wedge, Beet & Burrata Salad, New England Clam Chowder, and Seafood Gumbo.

SHELLFISH & CHILLED SAMPLERS

Table with 2 columns: Item Name and Price. Items include Tinned Razor Clams, The Hook, The Line, The Sinker, and Hook, Line & Sinker.

Table with 2 columns: Item Name and Price. Items include Jumbo Shrimp Cocktail, Peel n' Eat Shrimp, Dungeness Crab, Snow Crab, Alaskan King Crab, and Crab Duo.

CAVIAR

Table with 2 columns: Item Name and Price. Items include Golden Whitefish Roe, Passmore Ranch White Sturgeon Caviar.

SEASONALS

Table with 2 columns: Item Name and Price. Items include Mississippi Catfish, Whole Alamosa Bass, Verlasso Salmon, New England Sea Scallops, Spanish Octopus, and Pacific Run Yellowfin Tuna.

NOT SEAFOOD

Table with 2 columns: Item Name and Price. Items include Niman Ranch Burger, River Bear New York Strip.

FOR THE TABLE

Table with 2 columns: Item Name and Price. Items include Lobster Mac n' Cheese, French Fries, Bacon Fat Cornbread, Best Rice Ever, Bacon Braised Collards, and Seasonal Veggies.

*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. We are happy to make adjustments.

JAX FISH HOUSE & OYSTER BAR

BRINGING THE COASTS TO THE COASTLESS SINCE 1994



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

Sometimes a little mystery in life can be a good thing. The thrill of untangling a Sherlock Holmes story, for example, or the exciting uncertainty of embarking on a new business venture. At other times—say, eating raw oysters—any amount of mystery is a terrible idea.

That's why we worked with Rappahannock River Oysters (RRO) in Virginia to develop the Emersum Oyster. Exclusive to Jax Fish House, the Emersum is the result of months of cooperation and research with RRO, which got its start in the Chesapeake Bay in 1899. Resurrected by cousins Ryan and Travis Croxton in 2002, the young upstarts have turned the oyster world on its, um, ear while embracing sustainability in their oyster growing practices.

Which means that we can know for certain that for every Emersum grown, dozens of wild oysters are seeded, improving the ecosystem of the Chesapeake Bay. Another thing we know for certain? The Emersum is the freshest bivalve this side of either coast, with a size, taste, texture, and liquor that you can count on every time.

We're certain that you'll love them or your money back.



A NOTE ON SOURCING

We don't take ourselves too seriously at Jax Fish House. Two things we do take seriously? The freshness and sustainability of our seafood. You know fresh fish when you see, smell, and taste it. Sustainability is a little more complicated, but to us, it means considering the stocks of the species we source to prevent overfishing and working with suppliers who harvest in ways that have minimal impacts on marine environments. We work with science-based organizations to do just that, ensuring that every single thing we serve as responsibly raised and caught as it is delicious.

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