



FISH HOUSE & OYSTER BAR

SEAFOOD BOILS



delivery not included | staff not included | disposables and rentals are available upon request

BOIL AT HOME

offered all year round • \$65 per person

INCLUDES

HOW TO INSTRUCTIONS

SHRIMP

SEASONAL CRAB OPTIONS

CLAMS

plus all the fixings

RED POTATOS

CORN ON THE COB

ANDOUILLE SAUSAGE

lemon, spice, butter

LOW COUNTRY BOIL

offered all year round • \$65 per person

INCLUDES

SHRIMP

SEASONAL CRAB OPTIONS

CLAMS

plus all the fixings

RED POTATOS

CORN ON THE COB

ANDOUILLE SAUSAGE

lemon, spice, butter

CRAWFISH BOIL

offered as a seasonal options • \$33per person

INCLUDES

CRAWFISH

plus all the fixings

RED POTATOS

CORN ON THE COB

ANDOUILLE SAUSAGE

lemon, spice, butter

CRAB BOILS

\$ 55 per person

SNOW CRAB

DUNGENESS CRAB

SHRIMP, CRAWFISH

POTATOES

SEASONAL VEGETABLE

DRAWN BUTTER



FISH HOUSE & OYSTER BAR

PLATTERS TO-GO



THE HOOK \$38

*2 east coast oysters
2 west coast oysters
1/2 lb peel n eat shrimp
1/2 lb snow crab*

CRAB TRIO \$61

*1/2 lb snow crab,
1/2 lb dungeness crab,
1/4 lb king crab*

THE LINE \$74

*1 lobster tail
5 oz alaskan king crab
fruit de mer
2 east coast oysters
2 west coast oysters
1/2 oz golden white fish caviar*

THE SINKER \$112

*2 lobster tail
6 east coast oysters
6 green lipped mussels
1/2 lb peel n' eat shrimp
1/2 lb snow crab
1/2 lb king crab
fruit de mer*

Sales tax and coordination fee not included, 48 hours notice required, available for pick up only.



FISH HOUSE & OYSTER BAR

CATERING

THE ROVING RAW BAR



Mix it up! Add a Roving Raw Bar to your event. Impress your guests with a Roving Raw Oyster Bar from Jax Fish House. Our talented staff will setup a beautiful display of our fresh, raw oysters, providing a taste of the coast that you won't find anywhere else.

OYSTERS

EAST COAST SALTY

\$11/person

EAST COAST SWEET

\$8/person

WEST COAST RICH

\$10.50/person

WEST COAST LUXURY

\$12.50/person

Approx. 3 oysters/person.

*All these prices include accompaniments.
(cocktail, mignonette, lemon)*

ADD ON'S

COCKTAIL SHRIMP

\$12/person (approx. 4 shrimp)

SNOW CRAB COCKTAIL CLAWS

\$15/person (approx. 4 claws)

KING CRAB

\$38 per half pound

LOBSTER TAIL

\$21 (1 tail)

FRUIT DE MER

\$4 (approx. 4 oz.)

DUNGENESS CRAB

\$25 per 1/2 pound

*Staffing starts at \$25/hour and a minimum of 2 shuckers is required for most events.
Local sales tax is not included in pricing.*