

eat fish - live longer



eat oysters - love longer

FISH HOUSE & OYSTER BAR

STARTERS

- FRIED CALAMARI 11
mango-chile mojo, lime aioli
- MUSSELS 17
thai curry - charred jalapeño, candied coconut, cilantro
red chorizo - crushed tomato, oregano, basil
chardonnay garlic - garlic & shallot confit, parsley, butter
**all mussels steamed in a rich roasted shrimp broth; served with grilled sourdough.*
- CHARGRILLED OYSTERS 22 half dozen / 44 dozen
creole butter, grana padano cheese
- JUMBO LUMP CRAB CAKE 19
preserved lemon aioli
- CRAWFISH AND ANDOUILLE SAUSAGE GUMBO 6/12
louisiana crawfish and local smoked andouille sausage
- JAX CAESAR 8/14
romaine hearts, grana padano, whole grain mustard dressing, garlic croutons
add white anchovies - 2
- THE WEDGE 7/12
iceberg, black pepper bacon, chunky blue cheese, early season cherry tomatoes, creamy four onion ranch

ENTREES

- HAWAIIAN BIGEYE TUNA 34
furikake crusted, miso glazed local farm carrots, snap peas, ginger fried rice, ponzu
- ALASKAN SPRING RUN HALIBUT 32
roasted in parchment paper, pepper butter mushrooms, asparagus, roasted tomatoes, sherry-mustard potatoes
- MEXICAN SHRIMP GARLIC MOJO 26
blistered sweet peppers, caramelized onions, smashed fried crispy potato hash, arugula, sherry vinaigrette
- SESAME SEARED VERLASSO SALMON 26
cucumber, spiced yogurt, tabbouleh, butter lettuce
- MISSISSIPPI CATFISH 21
blackened or fried
bacon braised collard greens, hushpuppies, smoked tomato jus
- NIMAN RANCH BURGER 13
lettuce, tomato, pickles, jax mustard, choice of side
add fried oyster, fried egg, cheddar, blue cheese, or bacon - 2each
- JAX PO'BOY SHRIMP OR OYSTER 17
crispy fried shrimp or oysters, lettuce, pickled mustard seed remoulade, french roll, choice of side

CHILLED SHELLFISH

- OYSTERS ON THE HALF SHELL MKT
lemon, cocktail sauce, house mignonette
- PEEL N' EAT SHRIMP 12 ½ pound / 22 1 pound
- ALASKAN KING CRAB 1 pound 58
- SNOW CRAB 1 pound 49
- ICE COLD RAW BAR SAMPLER 70
12 emersum oysters, 1lb snow crab, 1/2 lb peel n eat shrimp, lemon and all the sauces

GET NOW, EAT LATER
FINISH-AT-HOME KITS

- MUSSELS 2# 28
choice of thai curry, tomato chorizo or chardonnay garlic - take these orange pillows of pleasure home with you
- CHARGRILLED OYSTERS - HALF DOZEN 22
creole butter, grana, tabasco, lemon
- CRAB CAKE FOR TWO 32
blue crab cake mix, lemon aioli
- SUSTAINABLE SALMON FOR TWO 40
sesame crusted verlasso salmon, cucumber gazpacho, spiced yogurt, tabbouleh
- HALIBUT FOR TWO 48
local mushrooms, asparagus, roasted tomato, pepper butter, wrapped in parchment paper with sherry-mustard potatoes ready for the oven
- NIMAN RANCH BURGER KITS FOR TWO 20
two 8 oz. choice burger patties, all the fixins, and brioche buns

SIDES 5

- FRENCH FRIES
- CAST IRON CORNBREAD
- FARM VEGETABLE FRIED RICE
- HUSHPUPIES
- BACON BRAISED COLLARDS

DESSERT

- KEY LIME TART 7
sweet cream, candied coconut
- FLOURLESS CHOCOLATE CAKE 8
valrhona bittersweet chocolate, strawberries, basil
- SCOOPS OF DINOCI ICE CREAM 2
lemon or salty caramel - dairy-free, plant based, delicious and local!
take home a pint 8

HAPPY HOUR

SUNDAY to THURSDAY 3:30 PM to 5:00 PM

TO EAT

FRIED CALAMARI <i>mango-chile mojo, lime aioli</i>	9
CUP OF GUMBO <i>louisiana crawfish and local smoked andouille sausage</i>	5
GUMBO FRIES <i>house cut french fries, cheddar cheese, smothered with crawfish and andouille sausage gumbo</i>	6
1/2 LB. PEEL N' EAT SHRIMP <i>cocktail and jax mustard sauce</i>	10
ICE COLD RAW BAR SAMPLER <i>12 emersum oysters, 1lb. snow crab, 1/2 lb. peel n' eat shrimp, lemon and all the sauces</i>	60
1 LB. STEAMED PEI MUSSELS <i>classic & delicious ~ chardonnay, garlic & shallot confit, parsley, butter with grilled sourdough</i>	13
1 LB. SNOW CRAB <i>drawn butter</i>	40
JAX PO'BOY - SHRIMP OR OYSTER <i>crispy fried shrimp or oysters, lettuce, tomato, pickled mustard seed remoulade, french roll</i>	10
HUSHPUPIES	4
FARM VEGETABLE FRIED RICE	4
HOUSE CUT FRENCH FRIES	4

TO DRINK

COCKTAILS

JAX STAWBERRY LEMONADE <i>strawberry infused vodka, strawberry puree, lemon</i>	5
CUCUMBER LEMON PRESS <i>cucumber infused vodka, lemon, soda water</i>	5
ICE COLD INFUSION MARTINIS	6

WINE

RED TREE PINOT NOIR <i>california</i>	7
HESS CHARDONNAY <i>monterey, ca</i>	7
DARK HORSE ROSE PINOT NOIR, CHARDONNAY <i>california</i>	7
DOMAINE ST. MICHELLE BRUT <i>columbia valley, wa</i>	7

BEER

ALL DRAFT BEER	1.00 OFF
HOWDY WESTERN PILSNER CANS <i>the post brewing lafayette, co</i>	3





FISH HOUSE & OYSTER BAR



COCKTAILS

INFUSIONS

Table with 2 columns: Drink Name, Price. Includes Jax Strawberry Lemonade (8), Cucumber Lemon Press (8), Bangkok Fizz (9), Habanero Paloma (11).

ORIGINALS AND NOLA CLASSICS

Table with 2 columns: Drink Name, Price. Includes Jax Mule (10), Jax G & T (10), Q - Coin (11), French 75 (10), Nola Sazerac (11), Vieux Carre (14), Jax Manhattan (13), Vesper (15).

MOCKTAILS

Table with 2 columns: Drink Name, Price. Includes Lime and Thyme Soda (4), House Made Spiced Ginger Beer, Grapefruit Honey Tonic, Cucumber Mint Spritz.

WINES BY THE GLASS

WHITE

Table with 3 columns: Wine Name, Origin, Price. Includes 18 Chateau Haut Rian Sauvignon Blanc/Semillion (12/44), 18 Cantina Di Caldaro Pinot Grigio (11/40), 18 Mohua Sauvignon Blanc (10/36), 18 Hess 'Shirtail' Unoaked Chardonnay (10/36), 17 Sonoma-Cutrer Chardonnay (16/60), 18 Aperture 'Soil Specific' Chenin Blanc (14/52), 16 Louis Latour 'Ardeche' Chardonnay (13/48), 18 Colomé Torrontés (10/36).

RED

Table with 3 columns: Wine Name, Origin, Price. Includes 16 Red Tree Pinot Noir (10/36), 16 Amalaya 'Gran Corte' Malbec (12/44), 17 Jax - Sineann Pinot Noir (15/56), 16 Decoy 'By Duckhorn' Bordeaux Blend (16/60), 15 Benziger Cabernet Sauvignon (13/48), 15 La Montesa Garnacha, Tempranillo, Mazuelo (12/44), 17 Renato Ratti 'Ochetti' Nebbiolo (14/52).

BUBBLES

Table with 3 columns: Wine Name, Origin, Price. Includes NV Lucien Albrecht Brut (12/44), NV Nicholas Feuillatte 'Brut Réserve' (187ml) (25), NV Lucien Albrecht Brut Rosé (13/48).

ROSÉ

Table with 3 columns: Wine Name, Origin, Price. Includes 19 Dark Horse Rosé (9/32), 18 True Story Pinot Noir (13/48), 18 Ojai Vineyards Syrah (14/52).

BEER

DRAFT

Table with 2 columns: Beer Name, Price. Includes El Corn Dark Lager (6), #Knowfilter 'Hazy' IPA (6), Ski Tan Hoppy Red Lager (6), Backyard Saison Farmhouse Ale (6), India Pale Ale (6), 90 Shilling Amber Ale (6).

BOTTLES & CANS

Table with 3 columns: Beer Name, Price, Container. Includes Crush Cucumber Sour (CAN 7), Stella Artois (BOTTLE 5), 'Face Down Brown' (CAN 5), 'Easy Street Wheat' (CAN 6), Glider Cider (CAN 8), 'Howdy Beer' Western Pilsner (CAN 5).



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WHITES

LIGHT & CRISP

Table with 2 columns: wine name and price. Includes 18 HONIG SAUVIGNON BLANC, 17 PASCAL JANVIER CHENIN BLANC, 17 ST. SUPÉRY 'DOLLARHIDE' SAUVIGNON BLANC, 16 BOTANI MOSCATEL, 17 FORGE CELLARS RIESLING, 16 MARC BREDIF 'ROYAL OYSTER' MUSCADET, 17 VENICA SAUVIGNON BLANC, 17 PIEROPAN GARGANEGA, 18 CHAIS SAINT-LAURENT SAUVIGNON BLANC.

SOMETHING IN THE MIDDLE

Table with 2 columns: wine name and price. Includes 17 SINEANN GRUNER VELTLINER, 16 SCHOLIUM PROJECT 'FARINA VINEYARDS' SAUVIGNON BLANC, 17 FRANCOIS CAZIN ROMORANTIN 'VENDANGE', 16 MAISON ROY & FILS CHARDONNAY, 14 LA ENCANTADA ESTATE PINOT BLANC/PINOT GRIS, 18 MARQUIS DE GOULAIN 'LES LORYS' SAUVIGNON BLANC, 17 J VINEYARDS PINOT GRIS, 17 ALFARO VINEYARD GRÜNER VELTLINER, 17 KINERO 'ALICE' GRENACHE BLANC, 16 OJAI 'ROLL RANCH VINEYARD' VIOGNIER, 17 OLIVIER LEFLAIVE 'LES SETILLES' CHARDONNAY, 17 VENICA PINOT GRIGIO.

LUSH & FULL BODIED

Table with 2 columns: wine name and price. Includes 16 AVANCIA GODELLO, 12 LUCIEN ALBRECHT GRAND CRU RIESLING, 16 FAILLA CHARDONNAY, 16 JORDAN CHARDONNAY, 15 CHATEAU DE LA CRÉE 'LES TOURELLES' 1ER CRU, 14 DUMOL 'CLARE' HYDE VINEYARD CHARDONNAY, 18 ROMBAUER VINEYARDS CHARDONNAY, 10 BELLE PENTE RIESLING, 17 STAG'S LEAP WINE CELLARS 'HANDS OF TIME' CHARDONNAY, 15 SCARPETTA FRIULANO BIANCO.

REDS

DELICATE & FRUIT FORWARD

Table with 2 columns: wine name and price. Includes 15 TRUE STORY 'VOLUME 3' PINOT NOIR, 17 ARNOT-ROBERTS 'EL DORADO' GAMAY NOIR, 16 APERTURE 'UNLIKELY NATIVE' PINOT NOIR, 14 BONACCORSI 'CARGASACCHI VINEYARD' PINOT NOIR, 16 FAILLA SONOMA COAST PINOT NOIR, 16 PALI 'SUMMIT' PINOT NOIR, 14 LA ENCANTADA ESTATE PINOT NOIR, 16 SUCETTE GRENACHE.

INTERESTING & LIVELY

Table with 2 columns: wine name and price. Includes 16 OWEN ROE 'SINISTER HAND' RHONE BLEND, 16 KUNIN 'PAPE STAR' GRENACHE, MOUVEDRE, SYRAH, 18 FATTORIA IL PALAGIO CELLINI 'CHIANTI', 18 MAURO MOLINO 'BARBERA D'ALBA', 15 INFINITE MONKEY THEOREM CABERNET FRANC, 16 DOMAINE ROY & FILS 'IRON FILBERT' PINOT NOIR, 16 CLUSEL-ROCHE 'LES SCHISTES' SYRAH, 15 KIR-YIANNI 'RAMNISTA' XINOMAVRO, 17 SEA SMOKE 'TEN'.

BIG & BOLD

Table with 2 columns: wine name and price. Includes 15 DUCKHORN MERLOT, 14 JORDAN CABERNET SAUVIGNON, 17 OBERON CABERNET SAUVIGNON, 17 HESS ALLOMI NAPA CABERNET SAUVIGNON, 15 LINNE CALODO 'RISING TIDES' GRENACHE, 15 ROCKPILE RIDGE SONOMA CABERNET SAUVIGNON, 16 FRANCIS FORD COPPOLA ALEXANDER VALLEY CAB, 16 ORIN SWIFT 'MACHETE' RED WINE, 15 QUINTESSA BORDEAUX BLEND, 17 ORIN SWIFT '8YRS IN THE DESERT' ZINFANDEL BLEND, 13 HEITZ CELLARS CABERNET SAUVIGNON, 16 CAYMUS VINEYARDS CABERNET SAUVIGNON, 16 PARADUXX PROPRIETARY RED BLEND, 14 HESS 'THE LION' CABERNET SAUVIGNON.

CHAMPAGNE & SPARKLING

Table with 2 columns: wine name and price. Includes NV CASA DE VALOR CAVA, 11 ROEDERER 'L'ERMITAGE' SPARKLING, NV LOUIS ROEDERER 'BRUT PREMIER' champagne, 02 PIPER-HEIDSIECK 'RARE' champagne.