

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 CANADIAN SALMON 26
cucumber gazpacho, spiced yogurt, tabbouleh
- 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 1/2 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
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

HAPPY HOUR

3:30 PM to 5:00 PM daily

TO EAT

OYSTERS*	2 EA
<i>house selected east coast oysters on the half shell</i>	
FRIED CALAMARI	9
<i>mango-chile mojo, lime aioli</i>	
CUP OF GUMBO	5
<i>louisiana crawfish and local smoked andouille sausage</i>	
GUMBO FRIES	6
<i>house cut french fries, cheddar cheese, smothered with crawfish and andouille sausage gumbo</i>	
1/2 LB. PEEL N' EAT SHRIMP	10
<i>cocktail and jax mustard sauce</i>	
ICE COLD RAW BAR SAMPLER	60
<i>12 emersum oysters, 1lb. snow crab, 1/2 lb. peel n' eat shrimp, lemon and all the sauces</i>	
1 LB. STEAMED PEI MUSSELS	13
<i>classic & delicious ~ chardonnay, garlic & shallot confit, parsley, butter with grilled sourdough</i>	
1 LB. SNOW CRAB	40
<i>drawn butter</i>	
JAX PO'BOY - SHRIMP OR OYSTER	10
<i>crispy fried shrimp or oysters, lettuce, tomato, pickled mustard seed remoulade, french roll</i>	
HUSHPUPPIES	4
FARM VEGETABLE FRIED RICE	4
HOUSE CUT FRENCH FRIES	4
TO DRINK	
COCKTAILS	
JAX STAWBERRY LEMONADE	5
<i>strawberry infused vodka, strawberry puree, lemon</i>	
CUCUMBER LEMON PRESS	5
<i>cucumber infused vodka, lemon, soda water</i>	
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	3
<i>the post brewing lafayette, co</i>	

ALL ITEMS BELOW ARE PACKED TO-GO

CANNED BEER

THE POST 'HOWDY' *Western Pilsner*

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DRAFT BEER FROM THE POST BREWING CO.

32OZ JUGS - \$10 EACH | \$35 PER 4 PACK

TOP ROPE MEXICAN LAGER ABV 5.0%

TOWNIE EASY DRINKING IPA ABV 6.6%

#KNOWFILTER HAZY IPA ABV 6.6%

EL CORN AMBER LAGER ABV 5.5%

COCKTAILS 30

JAX STRAWBERRY LEMONADE 32oz

The infusion cocktail that changed the world! Strawberry infused vodka and our house-made lemonade provide the perfect not to sour, not too sweet refreshment.

CUCUMBER LEMON PRESS 32oz

Fresh. This cocktail is...yes... Lemon juice, simple syrup, and a touch of soda mingle with fragrant and refreshing cucumber-infused vodka... if there was a cocktail that is also a cleanse, this is it!

BIG OL' MARGARITA CAN 32oz

Just pour over ice in a salt rimmed glass to be transported to Mexico!

SUMMERTIME COLLINS 32oz

English Cucumber infused Family Jones gin, lemon juice, simple syrup and soda – might not be a more refreshing drink on the planet...

FRENCH 75 32oz

This classic NoLa cocktail is perfect for Breakfast, Lunch or Dinner. Local Family Jones Gin, lemon, simple syrup and sparkling wine – try one, you'll instantly feel classier!

LOOKING FOR WINE?

GO TO JAXGLENDALE.COM TO FIND THE WINE LIST AND USE DISCOUNT CODE 'WINE30' AT CHECKOUT TO RECEIVE 30% OFF ALL BOTTLES OF WINE TO-GO!



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