



FISH HOUSE & OYSTER BAR

STARTERS

FRIED CALAMARI <i>mango-chile mojo, lime aioli</i>	11
MUSSELS <i>steamed in a rich roasted shrimp broth; served with sourdough</i> 17 <i>thai curry - charred jalapeño, candied coconut, cilantro</i> <i>chardonnay garlic - garlic & shallot confit, parsley, butter</i>	
SEAFOOD CHOWDER <i>mussels, chopped clams, fresh fish, shrimp, roasted garlic</i> <i>cream, potatoes, carrots, bacon, okra</i>	18
CHARGRILLED OYSTERS <i>creole butter, grana padano cheese</i>	22 half dozen / 44 dozen
JUMBO LUMP CRAB CAKE <i>preserved lemon aioli</i>	19
CRAWFISH AND ANDOUILLE SAUSAGE GUMBO <i>louisiana crawfish and local smoked andouille sausage</i>	6/12
JAX CAESAR <i>romaine hearts, grana padano, whole grain mustard dressing,</i> <i>garlic croutons add white anchovies - 2</i>	8/14
THE WEDGE <i>iceberg, black pepper bacon, chunky blue cheese, early season</i> <i>cherry tomatoes, creamy four onion ranch</i>	7/12

ENTREES

HAWAIIAN BIGEYE TUNA <i>furikake crusted, miso glazed local farm carrots, snap peas,</i> <i>ginger fried rice, ponzu</i>	34
GULF GROUPER <i>roasted in parchment paper, pepper butter mushrooms, roasted</i> <i>fennel, roasted tomatoes, sherry-mustard potatoes</i>	32
MEXICAN SHRIMP GARLIC MOJO <i>blistered sweet peppers, caramelized onions, smashed fried</i> <i>crispy potato hash, arugula, sherry vinaigrette</i>	26
MISSISSIPPI CATFISH <i>blackened or fried - bacon braised collard greens, hushpuppies,</i> <i>smoked tomato jus</i>	21
NIMAN RANCH BURGER <i>lettuce, tomato, pickles, jax mustard, choice of side</i> <i>add fried oyster, fried egg, cheddar, blue cheese, or bacon - 2each</i>	13
JAX PO'BOY - SHRIMP, OYSTER OR CATFISH <i>crispy fried or blackened - lettuce, pickled mustard seed</i> <i>remoulade, french roll, choice of side</i>	17
LOBSTER ROLL BLT <i>ice cold claw & tail meat, remoulade, pepper bacon, butter toasted</i> <i>split-top roll, choice of side</i>	26
LOBSTER CAVATAPPI <i>buttery lobster claw & tail meat, creamy garlic & grana sauce,</i> <i>bacon, toasty breadcrumbs</i>	27
CIOPPINO <i>snow crab, mussels, chopped clams, fish, fennel, onion, garlic, rich</i> <i>tomato broth</i>	30

CHILLED SHELLFISH

OYSTERS ON THE HALF SHELL <i>lemon, cocktail sauce, house mignonette</i>	MKT
PEEL N' EAT SHRIMP <i>12 ½ pound / 22 1 pound</i>	
ALASKAN KING CRAB 1 pound	65
SNOW CRAB 1 pound	52
ICE COLD RAW BAR SAMPLER <i>12 emersum oysters, 1lb snow crab, 1/2 lb peel n eat shrimp,</i> <i>lemon and all the sauces</i>	77

SIDES 5

FRENCH FRIES • BACON FAT CORNBREAD • HUSHPUPIES •
FARM VEGETABLE FRIED RICE • BACON BRAISED COLLARDS

GET NOW, EAT LATER
YOU COOK AT HOME KITS

MUSSELS 2# <i>choice of thai curry or chardonnay garlic - take these orange</i> <i>pillows of pleasure home with you</i>	28
CHARGRILLED OYSTERS - HALF DOZEN <i>creole butter, grana, tabasco, lemon</i>	22
CRAB CAKE FOR TWO <i>blue crab cake mix, lemon aioli</i>	32
GROUPER FOR TWO <i>local mushrooms, roasted fennel, roasted tomato, pepper</i> <i>butter, wrapped in parchment paper with sherry-mustard</i> <i>potatoes ready for the oven</i>	48
NIMAN RANCH BURGER KITS FOR TWO <i>two 8 oz. choice burger patties, all the fixins,</i> <i>and brioche buns</i>	20
LOBSTER ROLL KIT FOR TWO <i>two split top buns come with butter for toasting, simply mix the</i> <i>pre-picked lobster meat with our remoulade, and pile it into</i> <i>the toasty buns.</i>	44
LOBSTER CAVATAPPI KIT FOR TWO <i>spiral cavatappi pasta tossed with luscious chunks of maine</i> <i>lobster, creamy-cheesy sauce, bacon, pickled mustard seeds &</i> <i>topped with peppered breadcrumbs</i>	44
BEST CHOWDER EVER KIT FOR TWO <i>chopped clams, fresh fish, shrimp, roasted garlic cream,</i> <i>potatoes, carrots, bacon, okra -hunk of sourdough, whipped</i> <i>butter</i>	36
SFO CIOPPINO KIT FOR TWO <i>a rich tomato broth, snow crab, mussels, chopped clams, fish,</i> <i>fennel, onion, garlic - hunk of sourdough, whipped butter</i>	56
CRAB BOIL KIT FOR TWO <i>snow crab, potatoes, andouille sausage, shrimp, lemon, onions,</i> <i>all the seasonings, mallets, bibs, zippers, cornbread</i>	76

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	67
<i>12 emersum oysters, 1lb. snow crab, 1/2 lb. peel n' eat shrimp, lemon and all the sauces</i>	
3/4 LB. STEAMED PEI MUSSELS	13
<i>classic & delicious ~ chardonnay, garlic & shallot confit, parsley, butter with grilled sourdough</i>	
1 LB. SNOW CRAB	44
<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>	
HUSHPUPIES	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 california	7
HESS CHARDONNAY monterey, ca	7
DARK HORSE ROSE PINOT NOIR, CHARDONNAY california	7
DOMAINE ST. MICHELLE BRUT columbia valley, wa	7
BEER	
ALL DRAFT BEER	1.00 OFF

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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