



## FISH HOUSE &amp; OYSTER BAR

## STARTERS

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

## ENTREES

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

## CHILLED SHELLFISH

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

## CAVIAR

served with house made potato chips, crème fraiche, chives

<b>BOWFIN ROE*</b> [20Z] <i>small grain, buttery, briny</i>	50
<b>ISRAELI OSETRA CAVIAR*</b> [10Z] <i>smooth, light salt, nutty, buttery finish</i>	150

## SIDES 5

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

GET NOW, EAT LATER  
YOU COOK AT HOME KITS

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