

eat fish - live longer  
eat oysters - love longer



WE DELIVER

FISH HOUSE & OYSTER BAR

STARTERS

FRIED CALAMARI	11
<i>mango-chile mojo, lime aioli</i>	
ONE POUND STEAMED MUSSELS	17
<i>thai curry- jalapeño, candied coconut, cilantro chardonnay garlic- fine herbs, butter</i>	
CURRIED SHRIMP AND POTATO EGGROLLS	12
<i>pineapple-tepache dipping sauce</i>	
GRILLED OYSTERS	6 for 19   12 for 36
<i>creole butter, grana padano, chives</i>	
JUMBO LUMP CRAB CAKE	19
<i>preserved lemon aioli</i>	

SOUP & SALAD *sm / lg*

CRAWFISH & ANDOUILLE SAUSAGE GUMBO	6 / 12
<i>louisiana crawfish and local smoked andouille sausage</i>	
SEAFOOD CHOWDER	18
<i>mussels, chopped clams, shrimp, roasted garlic cream, potatoes, carrots, bacon, &amp; okra</i>	
LITTLE GEMS CAESAR	8 / 14
<i>garlic croutons, grana padano, whole grain mustard dressing *add white anchovy 2</i>	
THE WEDGE	7 / 12
<i>iceberg, black pepper bacon, chunky bleu cheese, cherry tomatoes, creamy four onion ranch</i>	

SANDWICHES

CREEKSTONE BURGER*	15
<i>tomato, sweet pickles, house mustard   choice of side add fried oyster, fried egg, cheddar, bleu, or bacon \$2 each</i>	
JAX PO'BOY - SHRIMP, OYSTER OR CATFISH	17
<i>crispy fried or blackened - lettuce, tomato, french roll, pickled mustard seed remoulade   choice of side</i>	
LOBSTER ROLL BLT	24
<i>claw, knuckle and tail meat, creamy lemon and celery mayo, pepper bacon, split top roll   choice of side</i>	

SIDES 5

FRENCH FRIES
BACON FAT CORNBREAD <i>maple whipped butter</i>
FARM VEGETABLE FRIED RICE
HUSHPUPIES <i>cayenne sugar</i>
BACON BRAISED COLLARD GREENS
RED SKIN MASHED POTATOES <i>brown gravy</i>
DIJON-CIDER-FENNEL SLAW
ANSON MILLS CHEDDAR GRITS
3 BISCUITS <i>honey butter</i>

ENTREES

MISSISSIPPI CATFISH BLACKENED OR FRIED	24
<i>bacon braised collard greens, hushpuppies, smoked tomato jus</i>	
SFO CIOPPINO	30
<i>snow crab, mussels, shrimp, chopped clams, fish, fennel, onion, garlic, rich tomato broth</i>	
HAWAIIAN BIGEYE TUNA*	34
<i>charred rare, glazed carrots, snap peas, ginger fried rice, ponzu</i>	
FISH AND CHIPS	19
<i>fries, slaw, tartar sauce</i>	
ALASKAN HALIBUT	32
<i>en papillote, local mushrooms, haricot vert, roasted tomato, southern butter, roasted baby red potatoes</i>	
LOBSTER MAC	24
<i>double-up to 'family style' for the table</i>	
<i>buttery lobster, smoked bacon, peppered breadcrumbs</i>	
SHRIMP AND GRITS	26
<i>double-up to 'family style' for the table</i>	
<i>anson mills cheese grits, bacon braised collard greens, smoked tomato gravy</i>	

CHILLED SHELLFISH

OYSTERS ON THE HALF SHELL*	MKT
<i>lemon, cocktail sauce, house mignonette</i>	
PEEL N' EAT SHRIMP	
<i>½ pound 12</i>	
<i>1 pound 22</i>	
ALASKAN KING CRAB 1 pound	67
SNOW CRAB 1 pound	54

ICE COLD SAMPLERS

STARTER SAMPLER 6 emersums, 1/4lb shrimp, 1/2lb snow crab	42
RAW BAR SAMPLER 12 emersums, 1/2 lb shrimp, 1lb snow crab	77
CELEBRATION SAMPLER 6 west coast oysters, 5oz lobster tail, 1/4lb shrimp, 1/2lb alaskan king crab, 1/2lb snow crab	135
ULTIMATE SAMPLER 6 emersums, 6 west coast oysters, 1/2lb shrimp, two 5oz lobster tails, 1lb alaskan king crab, 1lb snow crab	185

CAVIAR

*served with house made potato chips, crème fraiche, chives*

RUSSE* (10Z) <i>small grain, buttery, briny</i>	50
SIBERIAN CLASSIC* [10z] <i>smooth, light salt, nutty, buttery finish</i>	150

\*Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.

# HAPPY HOUR

3:30 PM to 5:30 PM daily

## TO EAT

OYSTERS* <i>house selected east coast oysters on the half shell</i>	2 EA
FRIED CALAMARI <i>mango-chile mojo, lime aioli</i>	9
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 <i>cocktail and jax mustard sauce</i>	10
THE WEDGE SALAD	5.50
<i>iceberg, black pepper bacon, chunky bleu cheese, cherry tomatoes, creamy four onion ranch</i>	
GRILLED OYSTERS	2.50 EACH
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>	
1 LB. STEAMED PEI MUSSELS	13
<i>classic &amp; delicious ~ chardonnay, garlic &amp; shallot confit, parsley, butter with grilled sourdough</i>	
1 LB. SNOW CRAB <i>drawn butter</i>	46
JAX PO'BOY - SHRIMP OR OYSTER OR CATFISH	10
<i>crispy fried shrimp or oysters, lettuce, tomato, pickled mustard seed remoulade, french roll</i>	
FISH AND CHIPS <i>fries, slaw, tartar sauce</i>	15
HUSHPUPIES	4
FARM VEGETABLE FRIED RICE	4
HOUSE CUT FRENCH FRIES	4

## TO DRINK

### BEER

BOTTLE/CAN <i>miller lite (12oz can)</i>	3
DRAFT BEER <i>pbr, blvd wheat</i>	3

### COCKTAILS

OYSTER SHOOTER* <i>cucumber vodka, house bloody, emersum east coast oyster</i>	3
JAX STRAWBERRY LEMONADE <i>strawberry infused vodka, lemonade</i>	6
CUCUMBER LEMON PRESS <i>cucumber infused vodka, lemonade, soda</i>	6
BLACKBERRY FITZGERALD <i>blackberry infused gin, lemon juice, simple, angostura bitters</i>	6
BANGKOK FIZZ <i>spicy thai chile infused vodka, pineapple syrup, lime, ginger beer</i>	6
DIRTY VODKA MARTINI <i>vodka, olive juice, olives, served up</i>	5
OLD FASHIONED <i>four roses bourbon, rich simple, angostura bitters, large rock</i>	6
MARGARITA <i>salt rim, blue agave tequila, triple sec, agave, lime juice</i>	5
WHITE WINE SANGRIA <i>peaches, pineapple, citrus, orange</i>	7

### WINE

HESS 'SHIRTAIL' <i>chardonnay, CALIFORNIA</i>	7
HESS 'SHIRTAIL' <i>sauvignon blanc CALIFORNIA</i>	7
HESS 'SHIRTAIL' <i>rose CALIFORNIA</i>	7
HESS 'SHIRTAIL' <i>cabernet sauvignon, CALIFORNIA</i>	7
DOMAINE STE. MICHELLE BRUT <i>sparkling wine WASHINGTON</i>	7

## DRINK FEATURES

BUFFALO TRACE SMOKED HONEY OLD FASHIONED \$13  
GRILLED PINEAPPLE & BLUEBERRY CAIPIRINHA \$15

## TENDER PROJECT

FOR CURBSIDE OR DELIVERY FROM 3:30PM - 9:00PM

## WINE WEDNESDAY

50% OFF ALL BOTTLES OF WINE

### LOOKING FOR WINE?

GO TO [JAXKC.COM](http://JAXKC.COM) TO FIND THE WINE LIST AND USE DISCOUNT CODE 'WINE40' AT CHECKOUT TO RECEIVE 40% OFF ALL BOTTLES OF WINE TO-GO!

## ICE COLD RAW BAR PACKAGES

DINE-IN, CARRY-OUT, OR DELIVERY

STARTER SAMPLER	42
<i>6 emersums, 1/4lb shrimp, 1/2lb snow crab</i>	
RAW BAR SAMPLER	77
<i>12 emersums, 1lb snow crab, 1/2lb shrimp</i>	
CRAB DUO	79
<i>1lb snow crab, 1/2lb king crab</i>	
CELEBRATION SAMPLER	135
<i>6 west coast oysters, 5oz lobster tail, 1/4lb shrimp, 1/2lb alaskan king crab, 1/2lb snow crab</i>	
ULTIMATE SAMPLER	185
<i>6 emersums, 6 west coast oysters, 1/2lb shrimp, two 5oz lobster tails, 1lb alaskan king crab, 1lb snow crab</i>	

## JAX TO-GO FINISH-AT-HOME KITS

GRILLED OYSTER KIT*	6 for 19   12 for 38
<i>creole butter, grana padano, chives</i>	
JUMBO LUMP CRAB CAKE KIT*	29
<i>preserved lemon aioli</i>	
MUSSELS KIT 2#*	28
<i>choice of thai curry or chardonnay garlic</i>	
ALASKAN HALIBUT KIT FOR TWO*	48
<i>local mushrooms, asparagus, roasted tomato, pepper butter, wrapped in parchment paper with sherry-mustard potatoes ready for the oven</i>	
SFO CIOPPINO KIT FOR TWO	56
<i>rich tomato broth, snow crab, shrimp, mussels, chopped clams, fresh fish, fennel, onion, garlic, hunk of sourdough, whipped butter</i>	

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