STARTERS

Fried Calamari - 10
MANGO-CHILE MOJO, LIME AIOLI

Salmon Lox* - 12
SOY MARINATED MUSHROOMS, KOMBU, RICE PAPER, MISO VINAIGRETTE, TROUT ROE

Steak Tartare* - 13
GHERKIN, DIJON, QUAIL EGG, HOUSE CHIPS

Blue Crab Cocktail - 13
COCKTAIL SAUCE, LEMON, LAVOSH

Spicy Tuna* - 14
FRIED RICE CAKE, NAM PLA, SRIRACHA AIOLI

Steamed Mussels or Clams - 14
ROASTED TOMATO & CHORIZO
-OR-
PANANG CURRY, PEANUTS & CILANTRO
ADD PASTA OR RICE NOODLES - 3

Blue Crab Cake - 16
GRILLED LEMON TARTAR SAUCE

HOT OYSTERS

Mornay Baked Oyster - 3
PICKLED MUSHROOMS, BACON, SPINACH

Charbroiled Oyster - 3.5
GRANA PADANO, BUTTER, GARLIC

Buffalo Fried Oyster - 3.5
MAYTAG BLEU CHEESE, HOT SAUCE, CELERY

SALADS & SOUPS

Chicken & Crawfish Gumbo - 5/9
ANDOUILLE SAUSAGE, RED & GREEN PEPPERS, LONG GRAIN RICE, PRESERVED OKRA

Curried Squash Bisque - 5
CRISPY LENTILS, YOGURT

Jax Greens - 9
BABY LETTUCE AND WINTER GREENS, PEAR, GOAT CHEESE ROASTED BEETS, SMOKED PECANS, HONEY VINAIGRETTE

The Wedge - 9
TOMATO, CRISPY BACON, CRUMBLED BLEU CHEESE, RANCH

Grilled Romaine - 9
GARLIC CROUTONS, BASIL CAESAR, GRANA PADANO

Fruit de Mer - 9
SQUID, SHRIMP, GREEN LIP MUSSELS, CLAMS, CASTELVETRANO OLIVES, POTATO, BASIL

Burrata & Delicata Squash Fritters- 12
FRISEE, SABA, MEYER LEMON, PEPITAS

Seafood Chowder - 15
MUSSELS, CLAMS, SHRIMP, POTATO, CHILES, BACON, OKRA, CARROTS, ROASTED GARLIC CREAM

ON ICE

½ Lb Peel N' Eat Shrimp - 12

1 Lb Snow Crab - 32

1 Lb King Crab - 70

Crab Duo - 46
1/4 LB ALASKAN KING CRAB, 1 LB SNOW CRAB

Whole Lobster - 46

Large Platter* - 95
½ LB SNOW CRAB, ½ LB ALASKAN KING CRAB, 6 OYSTERS, 6 MUSSELS, ½ LB PEEL N' EAT SHRIMP, ½ LOBSTER, FRUIT DE MER

Grand Platter* - 185
1 LB SNOW CRAB, 1 LB ALASKAN KING CRAB, 12 OYSTERS, 12 MUSSELS, 1 LB PEEL-N-EAT SHRIMP, WHOLE LOBSTER, FRUIT DE MER

Essential Platter* - 65
1/3 LB KING CRAB, 3 EAST COAST & 3 WEST COAST OYSTERS, LOBSTER TAIL, FRUIT DE MER, 1/2 OZ GOLDEN CAVIAR

FOR THE TABLE

Buttermilk bread - 3
WHIPPED BUTTER, SEA SALT

Hushpuppies - 6
PIMENTO CHEESE, PEPPER RELISH

Kennebec Fries - 4
MARYLAND SEASONING

Grilled Romanesco - 6
SABA, PISTACHIO

Seared Greens - 7

Griddled New Potato Salad - 7
GOAT CHEESE, WATERCRESS

AWARD WINNING

Maine Lobster Roll - 24
HOUSEMADE ROLL, CELERY MAYO, APPLEWOOD SMOKED BACON

JAX

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CAVIAR & ROE

potato chips, chives, sieved egg, vodka crème fraîche

Paddlefish - 72

Hackelback - 80

Osetra - 140

SPECIALTIES & FAVORITES

Catfish Po'Boy - 16
BLACKENED OR FRIED
TRINITY SLAW, CREOLE REMOULADE, CHARRED ONION VINAIGRETTE

Shrimp Tagliatelle - 22
SAGE PESTO, CRISPY PROSCIUTTO, RADICCHIO, BALSAMIC ONION PETALS

Blackened Catfish - 24
BACON BRAISED COLLARDS, PRESERVED OKRA, ROASTED POBLANO, CREAMY HOMINY

Hot Messy Shrimp - 26
ANDOUILLE SAUSAGE, RANCHO GORDO BEANS, POTATOES, COMEBACK SAUCE

SEASONAL

Coho Salmon - 26
SMOKED SWEET POTATO GNOCCHI, CHARRED PARSNIP, MISSOURI MUSHROOMS, GRANA PADANO BROTH

Grilled Swordfish - 28
BUTTERNUT SQUASH, RED QUINOA, MARCONA ALMOND CRUMBLE

Benne Crusted Ahi Tuna* - 31
CAROLINA GOLD RICE, BABY BOK CHOY, ROMANESCO, SHIITAKE, THAI CHILE, FISH CARAMEL

Pan Seared Alaskan Scallops - 32
CHARRED ROOT VEGETABLES, DATE VINAIGRETTE, SMOKED PISTACHIOS, YELLOW BEAN PUREE

NOT SEAFOOD

Sweet Tea Brined Pork Loin - 28
NEW POTATO SALAD, RED WATERCRESS, GOAT CHEESE, OVEN DRIED PEAR

Cast Iron Seared Ribeye* - 33
HORSERADISH HASHBROWN, OYSTER MUSHROOMS, SPINACH, BACON VINAIGRETTE

Jax 1/2 Lb Beef Burger* - 13
BRIOCHE BUN, LETTUCE, TOMATO, PICKLES, JAX MUSTARD SAUCE, KENNEBEC FRIES
ADD FRIED OYSTER, FRIED EGG, CHEDDAR, BLEU CHEESE - 2 EA.
BACON - 3

FALL 2015

EXECUTIVE CHEF SHEILA LUCERO
CHEF DE CUISINE THERESIA OTA
SOUS CHEF JEFF DIETZLER

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats,poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness. All menu items are made fresh daily and some ingredients may not be listed. Please inform your server if you are allergic to or intolerant of specific foods and we are happy to make adjustments.