



FISH HOUSE & OYSTER BAR

STARTERS

- CALAMARI 12
mango-chile mojo, lime aioli
ANGUS STEAK TARTARE* 13
grilled sourdough, dijon creme,
cured egg yolk
JUMBO LUMP CRAB CAKE 19
preserved lemon aioli

SOUPS & SALADS

- add to any salad -
jumbo lump crab cake 19
grilled shrimp 3 each, grilled salmon 12
CLAM CHOWDER 7/14
SEAFOOD GUMBO 18
CAESAR SALAD 7/14
BABY ICEBERG WEDGE 7/14
BEETS AND BURRATA 8/15
FRUIT DE MER 14
GRILLED SHRIMP SALAD 14

RAW BAR

- FRESH SHUCKED OYSTERS MKT
1/2 LB PEEL N' EAT SHRIMP 14
1/2 LB DUNGENESS CRAB 25
1/2 LB SNOW CRAB 27
1/2 LB KING CRAB 34
JUMBO SHRIMP COCKTAIL 16

THE LUNCH SAMPLER* 22
THE HOOK* 39
THE LINE* 49
THE SINKER* 90

SANDWICHES

- all sandwiches come with fries and slaw
CRISPY FISH SANDWICH 13
SALMON RILLETTE MELT 13
NIMAN RANCH BURGER* 14
CRAB CAKE BURGER 22

SPECIALTIES

- FISH N' CHIPS 19
AHI TUNA POKE* 20
VERLASSO SALMON* 27
MISSISSIPPI CATFISH 21
LOBSTER MAC AND CHEESE 24

DRINKS

- SODAS 3
ICE TEA 3
PELLEGRINO 4.50
BOYLANS GINGER BEER 4
HOUSE MADE LEMONADE 4
LIME & THYME SODA 5
CUCUMBER MINT SPRITZ 5

FORTHE TABLE

- CORNBREAD WITH SHRIMP AND BACON BUTTER 8
TRUFFLED POTATOES 5

eat fish - live longer eat oysters - love longer

EXECUTIVE CHEF Sheila Lucero
CHEF DE CUISINE Amy Jaqueth

Party at your place?
We'll bring the freshly fresh to you.
Email events@jaxfoco.com to book our
roving raw bar for your next shindig.

*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. We are happy to make adjustments.

JAX FISH HOUSE & OYSTER BAR

bringing the coasts to the coastless since 1994



SOMETIMES A LITTLE MYSTERY IN LIFE CAN BE A GOOD THING... SOMETIMES.

Sometimes a little mystery in life can be a good thing. The thrill of untangling a Sherlock Holmes story, for example, or the exciting uncertainty of embarking on a new business venture. At other times—say, eating raw oysters—any amount of mystery is a terrible idea.

That's why we worked with Rappahannock River Oysters (RRO) in Virginia to develop the Emersum Oyster. Exclusive to Jax Fish House, the Emersum is the result of months of cooperation and research with RRO, which got its start in the Chesapeake Bay in 1899. Resurrected by cousins Ryan and Travis Croxton in 2002, the young upstarts have turned the oyster world on its, um, ear while embracing sustainability in their oyster growing practices.

Which means that we can know for certain that for every Emersum grown, dozens of wild oysters are seeded, improving the ecosystem of the Chesapeake Bay. Another thing we know for certain? The Emersum is the freshest bivalve this side of either coast, with a size, taste, texture, and liquor that you can count on every time.

We're certain that you'll love them or your money back.



A NOTE ON SOURCING

We don't take ourselves too seriously at Jax Fish House.

Two things we do take seriously? The freshness and sustainability of our seafood. You know fresh fish when you see, smell, and taste it. Sustainability is a little more complicated, but to us, it means considering the stocks of the species we source to prevent overfishing and working with suppliers who harvest in ways that have minimal impacts on marine environments. We work with science-based organizations to do just that, ensuring that every single thing we serve as responsibly raised and caught as it is delicious.

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