
LUNCH

STARTERS

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

SOUPS & SALADS

add to any salad

jumbo lump blue crab cake 17 grilled shrimp 15 grilled salmon* 17	
CLAM CHOWDER clams, ham hocks, potatoes, mirepoix, fried zesta	7/14
SEAFOOD GUMBO crab, shrimp, oysters, catfish, rice, fried okra, green onion	18
CAESAR SALAD* little gems, garlic croutons, grana padano, whole grain mustard dressing add white anchovies 2	8/16
THE WEDGE crispy bacon, bleu cheese, tomato, ranch dressing	7/14
BEETS AND BURRATA seaweed vinaigrette, balsamic reduction, kale, smoked sea salt, beet chips	15
FRUIT DE MER octopus, mussels, squid, shrimp, tomatoes, tumeric onions, almonds, harissa, lavash cracker	15
GRILLED SHRIMP SALAD bulgar wheat, altius farm greens, pickled onion, crispy chickpeas, parsley, preserved lemon aioli*, feta	16

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

**FISH HOUSE & OYSTER BAR****RAW BAR**

FRESH SHUCKED OYSTERS daily selection of east & west coast	MKT
½ LB PEEL N' EAT SHRIMP jax mustard sauce, cocktail sauce	14
½ LB DUNGENESS CRAB	25
½ LB SNOW CRAB	27
JUMBO SHRIMP COCKTAIL wild gulf shrimp, cocktail sauce, lemon	16

THE LUNCH SAMPLER* 3 chef's choice oysters, 1/4 lb peel n' eat shrimp, 1/4 lb snow crab	22
THE HOOK* 2 east coast oysters, 2 west coast oysters, 1/2 lb peel n' eat shrimp, 1/2 lb snow crab	39
THE LINE* 1 lobster tail, fruit de mer, 2 east coast oysters, 2 west coast oysters, 1/2 oz golden caviar	49
THE SINKER* 1/2 lb snow crab, lobster tail, 6 east coast oysters, 6 green lip mussels, 1/2 lb peel n' eat shrimp, fruit de mer	90

DRINKS

SODAS	3
PELLEGRINO	4.5
ESPRESSO	4
HOT TEA	3.5
CAPPUCCINO	5.5
LATTE	5.5
COFFEE	3
GINGER BEER	5
HOUSE MADE LEMONADE	5

eat fish - live longer
eat oysters - love longer

SANDWICHES

all sandwiches come with fries and slaw

CRISPY FISH SANDWICH pete's tartar sauce, iceberg lettuce	14
SALMON RILLETTE MELT pickled mustard seeds, white cheddar	14
NIMAN RANCH BURGER*(8OZ) lettuce, tomato, pickles, jax mustard, fries add fried oyster, fried egg*, cheddar, bleu cheese, or bacon, 2 ea	15
CRAB CAKE BURGER* lemon aioli, arugula	22
LOBSTER BLT* candied bacon, aioli, brioche	27

SPECIALTIES

FISH N' CHIPS beer battered, crispy fried, french fries, slaw	19
VERLASSO SALMON* autumn rosti, pickled squash, local mushrooms, sunchoke, brussels sprouts, celery root puree, puffed grain	27
MISSISSIPPI CATFISH blackened or fried bacon braised collard greens, anson mills poblano cheddar grits, carolina bbq	23
SPICY AHI TUNA POKE* sushi rice, fuji apple, avocado, black pepper ponzu, spiced cashews	21
LOBSTER MAC AND CHEESE bacon, pickled mustard seed, truffled breadcrumbs	24

CAVIAR[all caviar & roe served with blinis,
crème fraîche]

PASSMORE RANCH WHITE STURGEON CAVIAR* 15g - 30g	85/165
GOLDEN WHITEFISH ROE* 15g - 30g	16/30

EXECUTIVE CHEF Sheila Lucero CHEF DE CUISINE Austin Hornsby SOUS CHEF Jerred Ashton

*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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