eat fish - live longer

Jax
FISH HOUSE & OYSTER BAR

eat oysters - love longer

STARTERS

FRIED TOWN DOCK CALAMARI 13
mango-chile mojo, lime aïoli

STEAMED PEI MUSSELS 18
thai curry- jalapeño, candied coconut, cilantro
chardonnay garlic- shallot, parsley, butter

SMOKED SALMON DIP 11
pastrami cured, crème fraîche, horseradish, radish, fennel, lavosh cracker

JUMBO LUMP CRAB CAKE 21
herb buttermilk sauce, garlic tomato purée

CHARGRILLED OYSTERS 22 HALF DOZEN | 44 DOZEN
creole butter, grana padano cheese

AHI TUNA POKE* 18
sticky rice, spicy chile-peanut sauce, avocado, crispy shallot, ponzu

SOUPS & SALADS

JAX CAESAR SALAD 9 / 16
little gems, croutons, whole grain mustard dressing, grana padano
add white anchovies $2

THE WEDGE 8 / 14
iceberg lettuce, crispy bacon, point reyes blue, tomato, ranch

WINTER SALAD 12
shaved carrots, salted cucumber, sawatch aged gouda, sunflower crumble, champagne-tarragon vinaigrette

LOUISIANA CRAWFISH GUMBO 7 / 14
gulf shrimp, crawfish, smoked andouille sausage, rice, scallions

SEAFOOD CHOWDER 21
(made to order)
mussels, chopped clams, fresh fish, shrimp, roasted garlic cream, potatoes, carrots, bacon, okra

SIDES 6

FRENCH FRIES
BACON FAT CORNBREAD
HUSHPUPPIES
PORK BELLY COLLARDS
CRISPY GRITS & CAPONATA
MARINATED SEA ISLAND PEAS
GRILLED SQUASH
BAKED LOBSTER MAC 16

CHILLED SHELLFISH

OYSTERS ON THE HALF SHELL* MKT
please check the fresh sheet for our daily oyster selection

PEEL N' EAT SHRIMP 13 ½ pound **/ 24** 1 pound

ALASKAN SNOW CRAB 1 pound **55**

ICE COLD RAW BAR PLATTERS

HOOK* 55
½# peel n' eat shrimp, 6 emersum oysters, ½# snow crab

LINE* 110
1# peel n' eat shrimp, 12 emersum oysters, 1# snow crab

SINKER* 160
1# peel n' eat shrimp, 12 emersum oysters, 1.5# snow crab, salmon dip, white fish roe, ahi tuna poke

CAVIAR

served with lavash crackers, crème fraîche, chives, and shallots

ISRAELI OSETRA CAVIAR* 1oz - smooth, light salt, nutty, buttery finish **150**
PADDLEFISH ROE* 1oz - rich, silky, mild salinity **80**
BOWFIN ROE* 2oz- small grain, buttery, briny **50**
WHITEFISH ROE* 1oz - small grain, clean, sweet **30**
ROE FLIGHT* 1/2 oz each - paddefish roe, bowfin roe, whitefish roe **70**

SEASONAL ENTREES

STUFFED TOMATO & QUINOA PILAF 22
marinated sea island peas, grilled squash, tomato garlic purée

NORWEGIAN HALIBUT 37
pine nut caponata, crispy anson mills grits, fried basil

NEW ENGLAND SEA SCALLOPS* 37
celeriac purée, roasted cauliflower, turnips, guanciale, arugula, puffed quinoa

CLAMS & SPAGHETTI 28
fresh tomato, garlic, calabrian chile, thick cut spaghetti

GRILLED NORWEGIAN SALMON* 29
sea island peas, fennel, charred rapini, local mushrooms, dill crema

MISSISSIPPI CATFISH 24
blackened or fried pork belly collard greens, hushpuppies, smoked tomato jus

GRILLED HAWAIIAN YELLOWFIN TUNA STEAK* 35
squash, fresh grated tomato, roasted kalamata olives, sweet garlic purée

CENTER CUT FILET* 49
sautéed corn and mushrooms, caramelized corn purée, charred rapini, blue crab butter

NIMAN RANCH BURGER* 17
lettuce, tomato, pickles, jax mustard, french fries
add fried oyster, fried egg, cheddar, blue cheese, or bacon $2 each

MAINE LOBSTER ROLL 28
claw, knuckle and tail meat, herb dressing, cherry tomato, butter toasted split-top roll, french fries

James Beard Foundation SMART CATCH Leader 2020

Monterey Bay Aquarium Seafood Watch

**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.*

COCKTAILS

infusions

JAX STRAWBERRY LEMONADE 8
strawberry infused vodka, strawberry pureè, lemon

CUCUMBER LEMON PRESS 8
cucumber infused vodka, lemon, soda water

JAX MULE 11
ginger infused vodka, house-made ginger beer, lime

MEXICAN STANDOFF 12
jalapeño infused tequila, mezcal, cilantro, lime, agave

ON TAP COCKTAIL 9
hand crafted bartender selection

WHISKEY TEA 8
black tea infused bourbon, cream soda simple syrup, lemon, soda water

originals and nola classics

GREEN SIPPER tanqueray gin, green chartreuse, lime, simple syrup, mint 13

Q - COIN milagro reposado tequila, lime, orange, cucumber 12

VESPER gin, vodka, cocchi blanc, lemon twist 14

FRENCH 75 the family jones gin, lemon, sparkling wine 14

MEZCAL OLD FASHIONED union mezcal, orange, angostura bitters, simple 13

JAX G & T the family jones gin, honey simple syrup, yuzu, tonic 11

VIEUX CARRE rye, cognac, benedictine, vermouth, bitters 14

SANGRIA seasonal fruit, brandy, triple sec, rosé 9

mocktails 5

HOUSE MADE SPICED GINGER BEER | GRAPEFRUIT HONEY TONIC | CUCUMBER MINT SPRITZ |

BEER

tap

TOP ROPE MEXICAN LAGER the post | co - 4.5% 7
TOWNIE ALE the post | co - 6.2% 8
#KNOWFILTER IPA the post | co - 6.6% 9
WHITE RASCAL avery | co - 5% 7
TRUE BLONDE ska | co - 5.3% 7
HELLES LAGER tivoli | co - 5.1% 7
DENVER PALE ALE great divide | co - 5% 7
MYRCENARY DOUBLE IPA odell | co - 9.3% 10
REDCON IRISH RED comrade | co - 5.4% 8
AMBER LAGER denver beer company | co - 5% 8
GOLDEN HAZE IPA new terrain | co - 6.8% 9
NITRO MILK STOUT left hand | co - 6% 8
JUICY BANGER IPA station 26 | co - 7.4% 9
MOUNTAIN TIME LAGER new belgium | co - 4.4% 7
ROCKY MOUNTAIN KOLSCH upslope | co - 5.1% 7

cans and bottles

'NONA' CIDER c squared | co - 6% [off-dry] 6
'ALMA' CIDER c squared | co - 5.5% [semi-sweet] 6
COLORADO LAGER odell | co - 5% [tall boy] 5
GLUTEN FREE LAGER daura damm | sp - 5.4% 8
NON ALCOHOLIC HAZY IPA untitled art | wi - less than 0.5% 6

WINES BY THE GLASS

bubbles

DOMAINE ST. MICHELLE BRUT columbia valley, wa | nv 12 / 40
LUCIEN ALBRECHT BRUT ROSÉ alsace, fr | nv 13 / 48
NICHOLAS FEUILLATTE BRUT RESERVE champagne, fr | nv 20

whites

CALDARO PINOT GRIGIO trentino-alto-adige, it | 18 14 / 56
KUNDE 'MAGNOLIA LANE' SAUVIGNON BLANC sonoma, ca | 20 14 / 56
JIPI SAUVIGNON BLANC baja, mx | 20 14 / 56
LOUIS LATOUR GRAND ARDECHE CHARDONNAY ardeche, fr | 18 15 / 58
APERTURE 'UNLIKELY NATIVE' CHENIN BLANC north coast, ca | 18 15 / 58
COLOME TORRONTES salta, ar | 19 13 / 54
HESS CHARDONNAY monterey, ca | 18 12 / 40
SONOMA CUTRER CHARDONNAY russian river, ca | 17 18 / 68

rosé

M. CHAPOUTIER 'BELLERUCHE' ROSÉ cotes du rhone, fr | 20 14 / 56
BRUMA 'PLAN B' ROSÉ baja, mx | 20 15 / 60

reds

ALIAS PINOT NOIR ca | 19 13 / 50
JAX PINOT NOIR willamette valley, or | 18 17 / 60
TRUE STORY PINOT NOIR willamette valley, or | 15 21 / 76
AMALAYA 'GRAN CORTE' MALBEC salta, ar | 18 14 / 56
'LA MONTESA' GARNACHA, TEMPRANILLO rioja, sp | 16 14 / 56
DECOY RED BLEND BY DUCKHORN sonoma, ca | 16 18 / 68
BENZIGER CABERNET SAUVIGNON sonoma, ca | 18 15 / 58
BRUMA 'PLAN B' RED BLEND baja, mx | 19 17 / 68

BUBBLES

sparkling

J VINEYARDS BRUT ROSÉ russian river valley, ca | nv 60
NICHOLAS FEUILLATTE BRUT RESERVE champagne, fr | nv 81
LOUIS ROEDERER BRUT PREMIER champagne, fr | nv 110
TAITTINGER BRUT MILLESIME champagne, fr | nv 199
VEUVE CLICQUOT 'YELLOW' BRUT reims, fr | nv 160

ROSE

HITCHING POST 'PINKS' central coast, ca | 20 45
M. CHAPOUTIER 'BELLERUCHE' cotes du rhone, fr | 20 56
BURMA 'PLAN B' baja, mx | 20 60

WHITES

sauvignon blanc

CHATEAU DE SANCERRE SAUVIGNON sancerre, fr | 19 75
CAKEBREAD napa valley, ca | 19 71
HONIG napa valley, ca | 19 43
OYSTER BAY marlborough, nz | 20 40
CRAGGY RANGE 'TE MUNA ROAD' martinborough, nz | 20 51
ST. SUPERY 'DOLLARHIDE' napa valley, ca | 18 49
SCHOLIUM PROJECT 'THE PRINCE IN HIS CAVES' sonoma, ca | 16 90

interesting whites

DOMAINE DE LA PEPIERE 'BRIORDS' MUSCADET sevre-et-maine, fr | 17 45
ATTIMO ARNEIS it | 19 44
BELLE PENTE RIESLING willamette valley, or | 09 40
DOMAINE LE CAPITAINE 'CUVEE ADRIEN' vouvray, fr | 17 42
LE JADE PICPOUL DE PINET languedoc, fr | 19 40
VAN DUZER ESTATE PINOT GRIS willamette alley, or | 19 45
J VINEYARDS PINOT GRIS ca | 19 37
PIEROPAN GARGANEGA, TREBBIANO soave classico, it | 17 40
DON OLEGARIO ALBARINO rias baixas, sp | 19 43
FOXEN CHENIN BLANC santa maria valley, ca | 18 44
LA ENCANTADA ESTATE 'CUVEE BLANC' santa rita hills, ca | 15 68

chardonnay

STAGS LEAP 'HANDS OF TIME' sonoma, ca | 18 49
CHATAEU DE LA CREE 'LES TOURELLES' 1ER CRU montagny, fr | 18 68
JORDAN russian river valley, ca | 17 75
ROMBAUER carneros, ca | 19 97

REDS

pinot noir

FREDERIK MAGNIEN 'BOURGOGNE' burgundy, fr | 18 69
SINEANN 'PISA TERRACE' central otago, nz | 15 68
NORTH VALLEY VINYARDS 'BY SOTER' willamette valley, or | 18 63
EMERITUS 'HALLBERG RANCH' russian river valley, ca | 17 69
CHEV russian river valley, ca | 18 200
SEA SMOKE 'SOUTHING' santa rita hills, ca | 17 160
SEA SMOKE 'TEN' santa rita hills, ca | 17 200

interesting reds

ALLEGRINI 'PALAZZO DELLA TORRE' CORVINA verona, it | 17 48
PRUNOTTO 'MOMPERTONE' BARBERA, SYRAH monferrato, it | 15 49
ATTIMO DOLCETTO DI DOGLIANI piedmont, it | 18 42
ATTIMO ROSSO piedmont, it | nv 40
OWEN ROE ' EX-UMBRIS' SYRAH columbia valley, wa | 19 68
MURGO ETNA ROSSO NERELLO MASCALESE sicily, it | 17 48
SUSANA BALBO SIGNATURE MALBEC mendoza, ar | 17 50
KUNDE ZINFANDEL sonoma valley, ca | 18. 46
WILD HOG 'FT. ROSS SEAVIEW' ZINFANDEL sonoma, ca | 14 67
ORIN SWIFT 'EIGHT YEARS IN THE DESERT' ca | 19. 99

cab, merlot & big blends

SKYFALL VINEYARD MERLOT columbia valley, wa | 16 44
MICHAEL MONDAVI 'OBERON' CABERNET SAUVIGNON ca | 17 59
THE HESS COLLECTION CABERNET SAUVIGNON mt veeder, ca | 18 93
PARADUXX CABERNET SAUVIGNON, MERLOT napa valley, ca | 17 79
DUCKHORN VINEYARDS MERLOT napa valley, ca | 16 99
JORDAN CABERNET SAUVIGNON alexander valley, ca | 15 115
THE HESS COLLECTION 'THE LION' CAB SAUV mt veeder, ca | 13 268

CELLAR SELECTIONS

CAIN FIVE SPRING MOUNTAIN DISTRICT [1.5L MAGNUM] napa valley, ca | 06 380
CAIN FIVE SPRING MOUNTAIN DISTRICT [1.5L MAGNUM] napa valley, ca | 11 325

*vintages subject to change

Jax FISH HOUSE & OYSTER BAR

socialize with us.

/ jaxfishhouse / jaxfishhouselodo