

eat fish - live longer



eat oysters - love longer

FISH HOUSE & OYSTER BAR

STARTERS

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

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 22
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 cheese, tomato, ranch

WINTER SALAD 11
shaved carrots, salted cucumber,
gouda, sunflower crumble,
champagne-tarragon vinaigrette

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

SEAFOOD CHOWDER 23
(made to order)
mussels, chopped clams,
fresh fish, shrimp, roasted garlic cream,
potatoes, carrots, bacon, okra

SIDES 6

FRENCH FRIES

BACON FAT CORNBREAD

HUSHPUPIES

PORK BELLY COLLARDS

CRISPY GRITS & CAPONATA

CHARRED CHINESE BROCCOLI

CHILE ROASTED SQUASH

BAKED LOBSTER MAC 18

CHILLED SHELLFISH

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

PEEL N' EAT SHRIMP 12 ½ pound / 22 1 pound

ALASKAN SNOW CRAB 1 pound 59

SPICY SQUID tomato ragoût 35

ICE COLD RAW BAR

HOOK* 85
½# peel n' eat shrimp, 6 emersum oysters, ½# snow crab, 1/2 lobster

LINE* 115
1# peel n' eat shrimp, 12 emersum oysters, snow crab cocktail,
spicy squid, white fish roe

SINKER* 205
1# peel n' eat shrimp, 12 emersum oysters, 1# snow crab,
salmon dip, white fish roe, chilled whole lobster

CAVIAR

served with lavosh crackers, crème fraîche, chives

ISRAELI OSETRA CAVIAR* 10z - smooth, light salt, nutty, buttery finish 150

BOWFIN ROE* 10z- small grain, buttery, briny 50

WHITEFISH ROE* 10z - small grain, clean, sweet 30

SEASONAL ENTREES

CHILE ROASTED SQUASH 21
roasted squash purée, marinated kale, pomegranate reduction, popped lentils

NORWEGIAN HALIBUT 38
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
crushed tomato, garlic, calabrian chile, thick cut spaghetti

GRILLED VERLASSO SALMON* 28
miso roasted potatoes, charred chinese broccoli, mushrooms aioli, chile crunch

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

GRILLED HAWAIIAN YELLOWFIN TUNA STEAK* 34
creamy white beans, smokey bacon, grilled chicory, castelvetro olives

KC STRIP* 49
whipped yukon gold potatoes, sherry-peppercorn sauce
add half coldwater lobster with drawn butter - \$30

CREEKSTONE BURGER* 16
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



*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.