

eat fish - live longer



FISH HOUSE & OYSTER BAR

eat oysters - love longer

STARTERS

FRIED TOWN DOCK CALAMARI 12
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 21
herb buttermilk sauce, garlic tomato purée

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

AHI TUNA POKE* 17
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

AUTUMN SALAD 9
shaved carrots, salted cucumber,
sawatch aged gouda, sunflower crumble,
champagne-tarragon vinaigrette

LOUISIANA CRAWFISH GUMBO 7 / 14
gulf shrimp, 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

HUSHPUPIES

PORK BELLY COLLARDS

CRISPY GRITS & CAPONATA

MARINATED SEA ISLAND PEAS

GRILLED SQUASH

BAKED LOBSTER MAC 15

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 KING CRAB 1 pound MKT

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* 225
1# peel n' eat shrimp, 12 emersum oysters, 1# king crab,
salmon dip, white fish roe, ahi tuna poke

CAVIAR

served with housemade potato chips, crème fraîche, chives

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

BOWFIN ROE* 20z- small grain, buttery, briny 50

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

SEASONAL ENTREES

STUFFED TOMATO & QUINOA PILAF 21
marinated sea island peas, grilled squash, tomato garlic purée

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

NEW ENGLAND SEA SCALLOPS* 36
celeriac purée, roasted cauliflower, turnips, guanciale, arugula, puffed quinoa

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

GRILLED VERLASSO SALMON* 28
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* 34
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* 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.*

COCKTAILS



infusions

JAX OYSTER SHOOTER	8
hot house vodka, bloody mary mix	
JAX STRAWBERRY LEMONADE	8
strawberry infused vodka, strawberry puree, lemon	
CUCUMBER LEMON PRESS	8
cucumber infused vodka, lemon, soda water	
SPICY PIÑA PALOMA	8
jalapeño & pineapple infused tequila, fresh squeezed grapefruit	
GRAPEFRUIT SLING	8
ginger infused vodka, peychaud’s aperitivo, grapefruit juice, ginger ale	

originals and nola classics

LIMONADA DE SANDIA	8
tequila, watermelon purée, lemonade, simple	
JAX MULE	9
ginger infused vodka, house-made ginger beer, lime	
JAX G & T	9
jones gin, yuzu, fever tree tonic, lime	
Q - COIN	9
reposado tequila, triple sec, lime, orange, cucumber	
FRENCH 75	10
gin, triple sec, lemon, sparkling wine	
NOLA SAZERAC	12
rye whiskey, peychaud’s bitters, anisette	
VIEUX CARRE	11
rye, cognac, benedictine, red vermouth, bitters	
MEZCAL OLD FASHIONED	12
montelobos artisanal mezcal, aztec chocolate bitters, simple syrup	
VESPER	11
tanqueray gin, new asmtterdam vodka, lillet blanc, lemon	
ONCE UPON A TIME IN FOCO	14
montelobos mezcal, monte alban tequila, yellow chartruese, lemon juice, togarashi salt rim	

BEER

tap	
HOWDY WESTERN PILSNER	the post 4.5%
WHITE RASCAL BELGIAN STYLE WHITE	avery 5.2%
TOWNIE ENGLISH STYLE IPA	the post 6.2%
APRICOT GOLDEN BLONDE	dry dock 5.1%
SAD PANDA COFFEE STOUT	horse & dragon 6.8%
DOMINGA MIMOSA SOUR	new belgium 7.5%
REAL DRY CIDER	stem ciders 6.8%
FRIEK	odell 6.9%
bottles & cans	
COORS LIGHT	4.2%
VOODOO RANGER HAZY IPA	new belgium 7.5%
PURPLE HAZE RASPBERRY LAGER	abita 4.2%
SIPPIN’ PRETTY FRUITED SOUR	odell 4.5%
FIRESIDE SCOTTISH ALE	berthoud 7.5%

WINES BY THE GLASS

whites

HESS CHARDONNAY	monterey, ca '17	10 / 38
RUFFINO PINOT GRIGIO	veneto, it '18	10 / 38
CRIOS DE SUSANA BALBO TORRONTÉS	argentina '19	11 / 44
LOUIS LATOUR GRANDE ARDECHE CHARDONNAY	burgundy, fr '18	13 / 52
MATUA SAUVIGNON BLANC	marlborough, nz '20	12 / 46
APERTURE CHENIN BLANC	north coast, ca '19	16 / 60
SONOMA CUTRER CHARDONNAY	russian river valley, ca '19	16 / 60

reds

RED TREE PINOT NOIR	ca '17	10 / 36
AMALAYA 'GRAN CORTE' MALBEC	salta, ar '17	14 / 56
LA MONTESA GRENACHE, TEMPRANILLO	rioja, sp '16	13 / 49
BENZIGER CABERNET SAUVIGNON	sonoma, ca '18	13 / 49
JAX 'SINEANN' PINOT NOIR	willamette valley, or '18	14 / 52
DUCKHORN 'DECOY' RED BLEND	sonoma county, ca '16	16 / 60

sparkling/rosé

LA VIEILLE FERME ROSÉ	rhône, fr '18	9 / 36
SEGURA VIUDAS BRUT CAVA	penèdes, esp NV	9 / 36
VILLA SANDI 'IL FRESCO' BRUT ROSÉ	veneto, it NV	12 / 46
DOPFF & IRION BRUT CREMANT D'ALSACE ROSÉ	alsace, fr NV	14 / 56
DOMAINE STE MICHELLE BRUT CHARDONNAY	wa NV	12 / 48

WHITE WINES

crisp & cleansing		
ATTIMO FAVORITA DOC	langhe, it '19	45
VELENOSI VILLA ANGELA PECORINO	marche, it '19	52
CRAGGY RANGE SAUVIGNON BLANC	martinborough, nz '18	56
TORNATORE 'ETNA BIANCO' CARRICANTE	sicily, it '16	56
THE PRISONER WINE CO "UNSHACKLED" SAUVIGNON BLANC	ca '20	58
BELLE PENTE RIESLING	willamette, or '09	58
CAMPO ALLE COMETE VERMENTINO	tuscany, it '18	64
DOMĀNE WACHAU FEDERSPEIL TERRASSEN RIESLING	wachau, at '18	64
FAMILLE HUGEL CLASSIC RIESLING	alsace, fr '18	65
CORTE GIACOBBE GARGANEGA	soave, it '17	69
DOMĀNE WACHAU FEDERSPIEL GRUNER VELTLINER	wachau, at '18	78
PASCAL JOLIVET SAUVIGNON BLANC	sancerre, fr '19	80
DUCKHORN SAUVIGNON BLANC	napa valley, ca '19	80
PAUL NICOLE CHABLIS	burgundy, fr '19	99
JEAN-MARC VINCENT SANTENAY 1ER CRU BLANC	fr '15	175
CHÂTEAU DE BLAGNY MERSAULT 1ER CRU BLANC	fr '17	199

ripe & refreshing		
IMAGERY VINEYARDS CHARDONNAY	sonoma, california ‘19	45
DOM. DE LA CAPITAINE CHENIN BLANC	vouvray, fr ‘18	45
STAG’S LEAP ‘HANDS OF TIME’ CHARDONNAY	napa valley, ca ‘18	57
LA CAÑA ALBARIÑO D.O.	rias baixas, esp ‘20	60
DELILLE CELLARS CHALEUR BLANC SAUVIGNON BLANC, CHARDONNAY	columbia valley, wa ‘19	65
SCARPETTA FRIULANO	friuli-venezia giulia, it ‘15	104
CHÂTEAU MONTELENA CHARDONNAY	napa valley, ca ‘15	135
KOSTA BROWNE ‘ONE SIXTEEN’ CHARDONNAY	sonoma, ca ‘16	183
SCHOLIUM ‘SYLPHS’ UNRACKED CHARDONNAY	lodi, ca ‘13	199

RED WINES

fruit, flora & taste of terra		
ALLEGRI NI VALPOLICELLA	veneto, it '19	48
ATTIMO DOLCETTO	dogliani, it '18	49
FRANCOIS LABET PINOT NOIR	ile de beute, fr, it '19	50
INFINITE MONKEY THEOREM CABERNET FRANC	austin, tx '18	50
LUIGI EINAUDI DOLCETTO	dogliani, it '17	52
ATTIMO NEBBIOLO	piedmont, it '17	55
BOUTARI XINOMAVRO	naoussa, gr '16	57
PIETRADOLCE 'ETNA ROSSO' NERELLO MASCALESE	sicily, it '18	58
PATZ & HALL PINOT NOIR	sonoma coast, ca '17	90
GUY FARGE 'PASSION DE TERRASSES' SYRAH	fr '15	95
PRODUTTORI DEL BARBARESCO	langhe, it '17	132
SEA SMOKE 'SOUTHING' PINOT NOIR	santa rita hills, ca '18	190
CHÂT. CORTON GRANCEY CORTON GRAND CRU PINOT NOIR	fr '16	439

rich & robust		
IMAGERY CABRENET SAUVIGNON	sonoma, ca ‘19	48
COLOMÉ MALBEC	salta, ar ‘18	58
DOMAINE GROS-TOLLOT ‘FONTANILLES’ G.S.M	minervois, fr ‘16	68
DRY CREEK ZINFANDEL, PETITE SIRAH	sonoma, ca ‘19	68
BUTLER RANCH VINEYARD SYRAH BLEND	mendocino, ca ‘14	99
OWEN ROE CABERNET SAUVIGNON	yakima valley, wa ‘14	110
DOMAINE DE LA SOLITUDE CHAT. DU PAPE	rhône, fr ‘17	119
CROSBY ROAMANN MERLOT	oak knoll district, ca ‘14	124
MANZONE FRATELLI ‘FRASCHIN’ BAROLO	piedmont, it ‘13	128
DAOU RESERVE CABERNET SAUVIGNON	paso robles, ca ‘16	139
SUCETTE ‘OLD VINE’ GRENACHE	barossa valley, australia ‘16	144
CAIN FIVE 1.5L RED BLEND	napa, ca ‘11	405
STAGLIN FAMILY VINEYARD CABERNET SAUVIGNON	rutherford, ca ‘13	450

ROSÉ & SPARKLING

ARNDORFER ‘VORGESCHMACK’ ROSÉ OF ZWIEGELT	at ‘18	60
LUCIEN ALBRECHT BRUT ROSÉ	alsace, fr NV	60
FAMILLE VINCENT CRÉMANT DE BOURGOGNE BRUT	burgundy, fr NV	62
NICOLAS FEUILLATTE ‘RESERVE EXCLUSIVE’ BRUT	champagne, fr NV	88
DOMAINE SERENE ROSÉ 1.5L	willamette valley, or ‘17	149
VEUVE CLICQUOT ‘YELLOW LABEL’ BRUT	champagne, fr NV	175

