



Jax

FISH HOUSE & OYSTER BAR

PARTIES & EVENTS



JAXFISHHOUSE.COM

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APPETIZERS

AHI TUNA POKE BITES *gf* sushi rice, avocado, salty cucumber, ponzu 5 each

FRIED CALAMARI mango-chile mojo, lime aioli 6 each

LOBSTER ROLL BITES ice cold claw & tail meat, herb dressing 8 each

NIMAN RANCH SLIDERS brioche bun, lettuce, tomato, Jax mustard sauce 4 each

SHRIMP COCKTAIL BITES cocktail sauce 4 each

CAVIAR CANAPE served on blini or house-made potato chip, creme fraiche 4 each

STEAMED PEI MUSSELS *gf thai curry* jalapeño, candied coconut cilantro

chardonnay garlic garlic & shallot confit, parsley butter 9 person

***all mussels steamed in a rich roasted shrimp broth; served with grilled sourdough*

CHARGRILLED OYSTERS *gf* creole butter, grana padano 4 each

MINI CRAB CAKE tabasco-lemon aioli, pea sprouts 4.75 each

OYSTERS ON THE HALF SHELL *gf* lemon, cocktail sauce, house mignonette 4.50 each

PEEL & EAT SHRIMP *gf* jax mustard sauce, cocktail sauce 5.50 /person

RAW BAR SAMPLER ½ lb. peel 'n eat shrimp, 6 crackerjax oysters,

½ lb. dungeness crab, ½ lb. snow crab serves 4 85 each

CRUDITE PLATTER *gf veg* fresh veggies, ranch & blue cheese 5 person

CRISPY FRIED TOFU *gf veg df* ginger ponzu, shaved radish, cilantro 4 each

SMOKED TUNA DIP crudite vegetables, little gems, saltine crackers 5 person

STEAK TARTARE BITE dijon cream, grana padano, grilled sourdough 4 each

CAESAR SALAD BITE *gf veg* little gems, whole grain mustard dressing, grana padano 3 each

CRISPY ANSON MILLS GRITS BITE *veg* mushroom ragu 4 each

SEASONAL STIR FRY LETTUCE CUPS *gf veg df* 4 each

gf Gluten Free *v* Vegetarian *vv* Vegan

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DINNER MENU

PLATED OR FAMILY-STYLE

(LIMITED ENTREE MENUS OF UP TO 4 SELECTIONS FROM THE REGULAR DINING MENU AVAILABLE FOR GROUPS OF UP TO 30)

\$40 PER PERSON | INCLUDES CHOICE OF ENTREE + 2 PRE-SELECTED SIDES + COMPLIMENTARY BREAD SERVICE

ENTREES

HOST TO SELECT UP TO 3 OPTIONS FOR GUESTS TO CHOOSE FROM

MAHI MAHI *gf df*

NORWEGIAN SALMON *gf df*

BLACKENED OR FRIED NORTH CAROLINA CATFISH *gf df*

SHRIMP (select from grilled, fried, sauteed, chilled) *gf df*

SEASONAL VEGETARIAN ENTREE *gf veg df*

PORK TENDERLOIN *gf df*

SEARED TUNA *gf df* +5 per person

SEARED NEW ENGLAND SEA SCALLOPS *gf df* +5 per person

NY STRIP (cooked to medium) *gf df* +7 per person

SIDES

HOST TO SELECT 2

ADD EXTRA SIDES FOR \$6 PER PERSON

ROASTED GARLIC TATER TOTS *veg*

CRISPY ANSON MILLS GRITS CAKES *veg*

SMOKED BACON COLLARD GREENS *gf*

CRISPY FRIED TOFU *veg*

SMASHED FRIED POTATOES & GRILLED ASPARAGUS with frisee,

black garlic vinaigrette *gf veg*

ROOT VEGETABLE HASH andouille sausage, frisee, pickled red

onion +1 per person

BAKED LOBSTER MAC & CHEESE +5 per person

SEARED TRUMPET MUSHROOMS with romanesco, roasted potato,

harissa *veg* +5 per person

ADD-ONS

SOUP OR SALAD

9 PER PERSON

HOST TO SELECT UP TO TWO OPTIONS FOR GUESTS TO SELECT FROM

JAX CAESAR little gems, croutons, whole grain mustard dressing,
grana padano

THE WEDGE iceberg lettuce, crispy bacon, point Reyes blue,
tomato, ranch *gf*

SEASONAL GREEN SALAD *gf veg*

LOUISIANA CRAWFISH GUMBO (plated options only)

DESSERT

10 per person

HOST TO SELECT UP TO TWO OPTIONS FOR GUESTS TO SELECT FROM

KEY LIME TART

candied coconut, chantilly, spice rum syrup, fresh mint
S'MORES JAR chocolate cremeux, graham cracker crumble,
toasted fluff

SEASONAL CRISP

seasonal fruit, oat-brown crisp, vanilla gelato

DARK CHOCOLATE PISTACHIO OLIVE OIL CAKE

colorado cherries

OR

ASSORTED DESSERT PLATTER

a selection of our seasonal desserts served family-style

gf Gluten Free *v* Vegetarian *vv* Vegan

F BIG RED F RESTAURANT GROUP

**Not seeing what you're looking for?
We got what you need!**



The crispiest, gluten-free fried chicken around with a fresh spin on the classic bar-side noshes and sides. Built to pair perfectly with our boozy proper cocktails and award-winning beer.



Regional Mexican. We specialize in bright, bold flavors, fresh ingredients and unique combinations that characterize our Mexican cuisine.



Jax is a high-energy, non-traditional fish house with an East Coast meets New Orleans' vibe and warm, thoughtful service.



Fresh spin on classic sides and bar bites by The Post Chicken & Beer.



We cook the best BBQ in town and serve up a wide variety of handcrafted cocktails.

