



FISH HOUSE & OYSTER BAR

TO-GO CATERING MENU

packaged in aluminum pans; serving utensils included
10% service charge added to all catering orders

Ask us about our delivery options!

APPETIZERS

RAW BAR SAMPLER 135 *each*
½ lb. peel 'n eat shrimp, 3 crackerjax oysters, 3 west coast oysters, ½ lb. dungeness crab, ½ lb. snow crab, ½ lb. lobster
*serves 4. keep refrigerated until ready to serve!

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

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

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

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

SMOKED TUNA DIP 5 *person*
crudite vegetables, littel gems, altine crackers

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

SALAD

half pan salad | serves 6-8

JAX CAESAR 58 *half pan*
little gems, croutons, whole grain mustard dressing, grana padano

THE WEDGE *gf* **52** *half pan*
iceberg lettuce, crispy bacon, point reyes blue, tomato, ranch

SEASONAL GREEN SALAD 76 *half pan*

ENTREES

half pan entree | serves 6

GRILLED SALMON 178 *half pan*
roasted garlic tater tots, black garlic crema, delicata squash, sweet potato, apple

NORTH CAROLINA CATFISH 154 *half pan*
crispy anson mills grits, smoked bacon collard greens, preserved okra, pot likker butter

ROASTED SQUASH & QUINOA *gf veg vv* **118** *half pan*
green tahina, chickpeas, mint, parsley, red onion

GRILLED KC STRIP 274 *half pan*
arugula, garlic fries, red wine butter (cooked to medium)

BURNT HONEY BBQ SHRIMP & GRITS 174 *half pan*
anson mills grits, pancetta, red wine braised onions, crispy shallots

ADD-ONS

BACON FAT CORNBREAD 7 *per person*

LOBSTER MAC & CHEESE 110 *half pan | serves 6*

DESSERT PLATTER 10

person
chef's selection of bite-sized seasonal desserts

**gluten-free, dairy-free desserts available upon request!