

# MENUS



DINNER

CHILLED RAW BAR

HAPPY HOUR

DRINKS

DESSERT

Daily 3:30 pm to 5:00 pm

All Night Monday 3:30 pm to Close

## TO EAT



### CRACKERJAX OYSTERS\*

Our proprietary, house selected oyster on the half shell from the Rappahannock River Co each 2

**WEST COAST OYSTER\*** selection rotates 3

**CHILE LIME FISH TOSTADAS** lime aioli, pickled red onion, avocado, spring greens, citrus crema 13

**PEEL N' EAT SHRIMP 1/4 LB** cocktail sauce & Jax mustard 6

**CHARGRILLED OYSTER** 3

**JAX FISH SANDWICH** lettuce, tartar sauce, salted cucumbers 13

**FRENCH FRIES** jax shake, ketchup 5

**LOBSTER DEVILED EGGS** lobster, bacon, scallions 11

**GRILLED SHISHITOS** sambal aioli, tempura scallions 10

**FRIED NEW ENGLAND CALAMARI** mango-chile mojo, lime aioli 15

**THE WEDGE** iceberg lettuce, crispy bacon, point reyes blue, tomato, ranch 7

**CUPOF GUMBO** louisiana crawfish, gulf shrimp, smoked andouille sausage, rice, scallions 7

**HUSH PUPPIES** jalapeño, fontina, red pepper sauce 7

**STEAMED PEI MUSSELS 1/2 LB** chardonnay, garlic-shallot confit, parsley, butter, grilled sourdough 9

**GUMBO FRIES** jax seasoned french fries, fontina, scallions smothered with crawfish-andouille sausage gumbo 12

### THE LURE SAMPLER\*

1/2 pound snow crab, 1/4 pound peel n' eats, 3 crackerjax oysters, anchovy stuffed olives, smoked tuna dip 41



## TO DRINK



### COCKTAILS

**OYSTER SHOOTER\*** cucumber infused vodka, bloody mary, lemon 6

**TITOS MARTINI** titos vodka, shaken hard, olives 10

**CUCUMBER LEMON PRESS** cucumber infused vodka, lemonade, soda 8

**JAX STRAWBERRY LEMONADE** strawberry infused vodka, lemonade 8

**JAX RICKEY** gin, lime, soda, blueberry simple 8

**WHISKEY TEA** carl grey infused whiskey, soda, vanilla 8

**ON TAP COCKTAIL** hand crafted rotating draft cocktail 8

**SANGRIA** seasonal fruit, brandy, triple sec 8



### WINE

**SPARKLING** Veuve du Vernay Brut, France 9

**SAUVIGNON BLANC** Hess Shirrtail Ranches, California 8

**VINHO VERDE** Vale do Homem, Portugal 8

**RED** Nero D'Avola, Curatolo Arini, 'Paccamora' 9

**ROSÉ** Dark Horse, California 8



### BEER

**ODELL LAGER** can 5

**DRAFT BEER** \$1 off



\*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.

