

Appetizers

New Orleans Style "Barbecue" Shrimp

Served Over Maque Choux

\$ 8

Fried Oysters Rockefeller

Corn Meal Fried Oysters over a Bed of Baby Spinach and topped with Béarnaise

\$7

Jax Country Style Pate

Served With Creole Mustard and Pickled Okra

\$8

Pan Fried Split-Creek Goat Cheese

Served with Pickled Red Onions and Baby Spinach Dressed with a Citrus Vinaigrette

\$8

Low Country "Sushi Roll"

Our Own Shrimp and Grits in a Collard Green Wrap

\$9

Soups

Oyster Stew

A Rich Stew Finished With Dry Sherry

\$6

Shrimp and Andouille Sausage Gumbo

A Cajun Classic Served over White Rice

\$6

Crab Bisque

A Creamy Bisque Finished with Lump Crab Salad and a Sherry Cream

\$7

Salads

Jax House Salad

Fresh Spring Mix with Blue Cheese, Pickled Red Onions, Dried Tomatoes and Spiced Pecans with a Creole Mustard Vinaigrette

\$5

Baby Spinach Salad

Topped With Applewood Smoked Bacon and Pickled Corn then Drizzled with a Creamy Tabasco Dressing

\$6

Marinated Crab Salad

Marinated Lump Crab Tossed with Fresh herbs and served on a Bed of Spring Mix

\$7

Entrees

Sautéed Shrimp and Tasso Ham

With Spinach, Tomatoes and Goat Cheese Served atop Andouille Grits
\$17

Chicory Coffee Seared Salmon

Served Over Black-Eyed Peas and Haricot Vert with a Creole Mustard Butter Sauce
\$18

Spice Rubbed Maple Leaf Farms Duck Breast

Served Over Dirty Rice and Sautéed Spinach with a Tasso "Provençal"
\$22

Creole Mustard Rubbed Rack of Australian Lamb

Served with Roasted Shallot Whipped Potatoes and Haricot Vert with a Rosemary Scented Jus
\$27

12-Ounce, Certified Angus New York Strip

Cajun Spiced Then Grilled to Order and Served with Whipped Potatoes, Fresh Vegetables and Mounted with Blue Cheese Butter
\$24

8-Ounce, Aged Filet

Grilled or Blackened and Served with Whipped Potatoes and Seasonal Vegetables and Topped with Béarnaise
\$26

Trout Marguery

Broiled Trout with Crab and Shrimp, Topped with Hollandaise served with Whipped Potatoes and Steamed Asparagus
\$25

Boudin Stuffed Chicken Breast

With Whipped Potatoes, Maque Choux and Sautéed Spinach and topped with a Tasso Velouté
\$16

Etouffee

Cajun Smothered Chicken, Shrimp or Crawfish Served with Steamed Carolina Gold Rice and Haricot Vert
\$17

Cajun Bronzed Catfish

Served over Red Rice with Fresh Vegetables and a Tomato-Okra Stew
\$15

Shrimp Creole

Sautéed Shrimp in a Rich Tomato Sauce with Steamed Carolina Gold Rice and Haricot Vert
\$16

Desserts

Beignet Bread Pudding

*Served Warm and topped with a
Bourbon Sauce*

\$5

Praline Crème Brulee

*Brown Sugar Custard over Pecans
and topped with "Burnt" Sugar*

\$7

Bananas Foster Profiteroles

*Ice Cream served in a Profiterole and
topped with Traditional Bananas
Foster*

\$8

Cheesecake du jour

*Hand-made by our Chefs, with
Flavors that Change Often*

\$6