

# APPETIZERS

## **GROUPEY FINGERS...\$13.99**

HAND BREADED & FLASH FRIED, SERVED WITH JAX HOUSE MADE TARTAR SAUCE.

## **JAXADILLA...\$10.99**

SMOKED PULLED CHICKEN OR PORK TOPPED WITH SHREDDED PEPPER JACK AND CHEDDAR CHEESE, GRILLED AND PRESSED IN A LARGE FLOUR TORTILLA. SERVED WITH SOUR CREAM AND JAX PICO DE GALLO.

## **SPINACH ARTICHOKE DIP...\$10.99**

FRESH SPINACH AND ARTICHOKE HEARTS PAN SAUTÉED, BLENDED WITH CREAM CHEESE, TOPPED WITH GRATED PARMESAN CHEESE AND TOASTED GOLDEN BROWN. SERVED WITH OUR HOUSE FRIED CORN TORTILLA CHIPS.

## **LARGE BAVARIAN STYLE PRETZEL...\$6.99 each**

BAVARIAN STYLE SOFT PRETZEL FLASH FRIED AND SALTED. SERVED WITH A CREAMY DIJON, HORSERADISH BISTRO SAUCE.

## **FRIED CALAMARI STRIPS...\$12.99**

HAND CUT AND BREADED CALAMARI STEAK, FLASH FRIED AND SERVED WITH JAX TARTAR AND COCKTAIL SAUCES.

## **BUFFALO CHICKEN DIP...\$10.99**

PULLED SMOKED CHICKEN BLENDED WITH FRANK'S RED HOT SAUCE, SHREDDED WHITE CHEDDAR AND CREAM CHEESES, TOPPED WITH GRATED PARMESAN, BAKED GOLDEN BROWN AND SERVED WITH OUR HOUSE FRIED CORN TORTILLA CHIPS.

## **BOOM BOOM SHRIMP...\$12.99**

HAND BATTERED, FLASH FRIED & LIGHTLY TOSSED IN JAX SECRET BOOM SAUCE.

## **CHICKEN FINGERS...\$10.99**

HAND CUT AND BREADED CHICKEN BREAST STRIPS, FLASH FRIED AND SERVED WITH HONEY MUSTARD DIPPING SAUCE.

## **BREWERS CHEESE LOGS...\$8.99**

FOUR LARGE BEER BATTERED AND FLASH FRIED MOZZARELLA CHEESE LOGS. SERVED WITH MARINARA SAUCE.

## **GARBAGE FRIES...\$10.99**

COLOSSAL SEASONED PUB FRIES PILED HIGH AND TOPPED WITH MELTED CHEDDAR AND PEPPER JACK CHEESES, CHOPPED BACON, JAX HOUSE MADE PICO DE GALLO AND RANCH DRESSING.

# SOUPS

## **NEW ENGLAND CLAM CHOWDER**

CUP ...\$4.99      BOWL ...\$6.99

## **BLACK BEAN SOUP**

CUP ...\$3.99      BOWL ...\$5.99

# JAX STEAMER BAR

• DELIVERED FRESH DAILY • SUBJECT TO SELL OUT •

## OYSTERS RAW OR FRIED...\$2.79 EACH

EXTRA SELECT OYSTERS SERVED WITH JAX HOUSE MADE COCKTAIL SAUCE, LEMON WEDGE & SALTINE CRACKERS.

## PEEL 'N' EAT SHRIMP BAKERS DOZEN...\$10.99

A BAKER'S DOZEN CHILLED SHRIMP SERVED WITH JAX HOUSE MADE COCKTAIL SAUCE AND LEMON WEDGE. OLD BAY SEASONING AVAILABLE.

\*CONSUMING RAW OR UNCOOKED FOODS CAN INCREASE YOUR CHANCE OF ACQUIRING A FOOD BORNE ILLNESS.

# JAX STRAIGHT UP BURGERS

GRIDDLE STYLE BURGERS WITH YOUR CHOICE OF CHEESE, LETTUCE, TOMATO, ONION AND PICKLES ON A GOLDEN BUN. SERVED WITH JAX HOUSE MADE CHIPS.

HALF POUND...\$11.99

TURKEY BURGER...\$10.99

SWEET POTATO KEEN-WA BURGER...\$10.99

PROVOLONE , PEPPER JACK, MILD CHEDDAR, SWISS OR BLEU CHEESE

# SIGNATURE BURGERS

ANGUS RESERVE BLEND OF BRISKET, RIB, AND CHUCK SMASHERS,  
GRIDDLE STYLE HALF POUND BURGERS SERVED ON A GOLDEN BUN  
WITH JAX HOUSE MADE CHIPS

## STICKY FINGERS...\$13.99

MELTED PEPPER JACK CHEESE, BACON SLICES, ASIAN SWEET CHILE SAUCE AND PEANUT BUTTER.

## BLACK "JAX" AND BLEU...\$13.99

CREOLE SEASONED BLACKENED BURGER, TOPPED WITH GRILLED ONIONS AND A CREAMY BLEU CHEESE SAUCE.

## THE SAVAGE BURGER ...\$13.99

MELTED CHEDDAR CHEESE, BACON, GRILLED JALAPEÑOS AND ROASTED RED PEPPERS, SERVED WITH A SIDE OF JAX SAVAGE HOT SAUCE.

## HOLY 'SHROOMS...\$13.99

SMOTHERED WITH GRILLED MUSHROOMS, TOPPED WITH MELTED SWISS CHEESE.

## CALIFORNIA BURGER...\$13.99

TOPPED WITH MELTED SWISWS CHEESE, LETTUCE, TOMATO, RED ONION, PICKLES, AVOCADO SPREAD AND JAX SECRET BOOM SAUCE.

## GREEN EGG & HAM BURGER...\$14.99

SMOKED HAM, MELTED PEPPER JACK CHEESE, FRIED EGG, GRILLED POBLANO PEPPER AND ONION WITH JALAPEÑO AIOLI.

## THE JOURNEYMAN...\$13.99

MELTED MILD CHEDDAR CHEESE, BACON SLICES, JAX BOURBON BBQ SAUCE AND GRILLED ONIONS.

# JAX PLATES

## FISH & CHIPS...1 PIECE \$10.99 2 PIECES \$15.99

COLD WATER COD, BEER BATTERED AND FLASH FRIED, SERVED WITH PUB FRIES AND JAX HOUSE MADE SLAW.

## CLAM STRIP PLATER... \$13.99

A HEAPING PLATER OF BREADED, FLASH FRIED CLAM STRIPS. SERVED WITH PUB FRIES AND JAX HOUSE MADE SLAW.

## GRILLED OR BLACKENED SALMON...\$16.99

GRILLED OR BLACKENED FRESH NORTH ATLANTIC SALMON, SERVED WITH RICE PILAF AND STEAMED BROCCOLI.

## LEMON PARMESAN GROUPEL...\$17.99

GRILLED GROUPEL FILLET TOPPED WITH OUR LEMON PARMESAN GLAZE. SERVED WITH RICE PILAF AND STEAMED BROCCOLI.

## SHRIMP CREOLE HALF...\$11.99 FULL...\$15.99

PAN SAUTÉED SHRIMP IN A SPICY NEW ORLEANS STYLE CREOLE SAUCE, TOPPED WITH RICE PILAF. SERVED WITH GARLIC TOAST.

## JAMBALAYA...\$17.99

SPICY NEW ORLEANS STYLE CREOLE SAUCE, SHRIMP, ANDOUILLE SAUSAGE, GRILLED CHICKEN, TOPPED WITH RICE PILAF. SERVED WITH GARLIC TOAST.

## LEMON PARMESAN CHICKEN...\$13.99

TENDER GRILLED CHICKEN BREAST TOPPED WITH OUR FRESH LEMON PARMESAN GLAZE. SERVED WITH RICE PILAF AND STEAMED BROCCOLI.

## SEXY GREEK CHICKEN ...\$14.99

TENDER GRILLED CHICKEN BREAST TOPPED WITH A BALSAMIC REDUCTION, WILTED SPINACH, ROASTED TOMATOES, ARTICHOKES, KALAMATA OLIVES AND TOPPED WITH GORGONZOLA CRUMBLES. SERVED WITH RICE PILAF.

## SIDES ITEMS...\$3.49

MENU ITEMS SERVED WITH JAX HOUSE MADE CHIPS  
CAN BE SUBSTITUTED FOR \$2.49

BLACK BEANS & RICE • STEAMED BROCCOLI • CEVICHE BEETS • CUCUMBERS & ONIONS  
SEASONED PUB FRIES • JAX HOUSE SLAW • JAX HOUSE MADE POTATO CHIPS

## JAX TACO DINNERS

EACH DINNER INCLUDES TWO FLOUR TORTILLAS, SERVED WITH  
BLACK BEANS AND RICE. NO COMBINATION PLATES ALLOWED.

## FISH TACOS... \$13.99

FLASH FRIED GROUPEL FINGERS AND SHREDDED CABBAGE, TOPPED WITH JAX SECRET BOOM SAUCE AND FRESH PICO DE GALLO.

## GRILLED CILANTRO LIME CHICKEN TACOS...\$13.99

GRILLED CHICKEN BREAST, FRESH CILANTRO, LIME, JALAPEÑO AIOLI, CHOPPED LETTUCE, SHREDDED PEPPER JACK AND CHEDDAR CHEESES AND FRESH PICO DE GALLO.

## BOOM BOOM TACOS ...\$13.99

TWO FLOUR TORTILLAS STUFFED WITH OUR KILLER BOOM BOOM SHRIMP, CHOPPED LETTUCE, DICED TOMATOES AND BACON.

\*CONSUMING RAW OR UNCOOKED FOODS CAN INCREASE  
YOUR CHANCE OF ACQUIRING A FOOD BOURNE ILLNESS

# JAX STRAIGHT UP SANDWICHES

ALL SANDWICHES ARE SERVED WITH JAX HOUSE MADE CHIPS

## BBQ PULLED CHICKEN SANDWICH...\$11.99

SLOW COOKED BBQ CHICKEN PILED HIGH ON A GOLDEN BUN AND TOPPED WITH JAX HOUSE MADE SLAW.

## BBQ PULLED PORK SANDWICH...\$11.99

SLOW COOKED BBQ PORK PILED HIGH ON A GOLDEN BUN AND TOPPED WITH JAX HOUSE MADE SLAW.

## JAXWOOD CLUB...\$11.99

TURKEY, HAM, BACON, MILD CHEDDAR & PEPPER JACK CHEESES, LETTUCE, TOMATO AND MAYO. SERVED ON DLM FARM HOUSE BREAD.

## JAX GROUPER SANDWICH...\$13.99

YOUR CHOICE OF GRILLED, BLACKENED OR FRIED GROUPER FILET TOPPED WITH LETTUCE, TOMATO, PICKLE & JAX TARTAR SAUCE. SERVED ON A GOLDEN BUN.

# JAX SIGNATURE SANDWICHES

ALL SANDWICHES ARE SERVED WITH JAX HOUSE MADE CHIPS

## GRILLED BUFFALO CHICKEN WRAP...\$11.99

GRILLED, DICED CHICKEN BREAST TOSSED IN BUFFALO SAUCE, WITH LETTUCE, TOMATO, SHREDDED PEPPER JACK AND CHEDDAR CHEESE. SERVED WITH A SIDE OF RANCH DRESSING.

## BLACKENED CHICKEN CAESAR WRAP...\$11.99

FILLED WITH DICED BLACKENED CHICKEN BREAST, ROMAINE, TOMATO, CAESAR DRESSING AND GRATED PARMESAN CHEESE.

## GROUPER REUBEN...\$14.99

SEASONED GROUPER FILLET TOPPED WITH MELTED SWISS, SAUERKRAUT AND BISTRO SAUCE SERVED GRILLED ON DLM FARM HOUSE BREAD.

# SALADS

## HOUSE GARDEN SALAD HALF...\$3.99 FULL...\$6.99

MIXED LETTUCE, TOMATOES, CARROTS AND CUCUMBERS.

## THE ROMAN HALF...\$5.99 FULL...\$8.99

CRISP ROMAINE, LEAF BLEND LETTUCES, SHREDDED PARMESAN CHEESE, TOSSED IN CAESAR DRESSING AND TOPPED WITH HOUSE MADE CROUTONS.

## BEET & WHITE BEAN SALAD HALF...\$6.99 FULL...\$9.99

MIXED LETTUCE, SOUS VIDE BEETS, WHITE BEANS, SLICED ALMONDS & BLEU CHEESE CRUMBLES SERVED WITH A SIDE OF BALSAMIC VINAIGRETTE.

## SPINACH SALAD HALF...\$6.99 FULL...\$9.99

SPINACH, GORGONZOLA, DRIED CRANBERRIES, SLICED APPLES AND SLICED ALMONDS SERVED WITH APPLE CIDER VINAIGRETTE.

## GORGONZOLA SALAD HALF...\$6.99 FULL...\$9.99

MIXED LETTUCE, GORGONZOLA, ROASTED RED PEPPERS, CUCUMBER, ARTICHOKE HEARTS, CARROTS WITH A SIDE OF BALSAMIC VINAIGRETTE.

### ADD TO ANY SALAD

FRIED GROUPER FINGERS \$5.99 • FRIED SHRIMP \$4.99 • GRILLED OR BLACKENED CHICKEN BREAST \$6.99 • GRILLED OR BLACKENED SALMON FILLET \$8.99 • GRILLED OR BLACKENED GROUPER \$9.99

### DRESSINGS:

RANCH • HONEY MUSTARD • BLEU CHEESE • CAESAR • 1000 ISLAND • BALSAMIC • APPLE CIDER VINAIGRETTE

## White / Rosé



**MASCHIO PROSECCO BRUT**

8

*Veneto IGT, Italy*

Peach, Orange, Almond

**CAPOSALDO PINOT GRIGIO**

8

24

*Veneto IGT, Italy*

Dry, Crisp, Apples, Peaches

**CHATEAU SOUVERAIN  
SAUVIGNON BLANC**

8

24

*California*

Crisp, Bright, Citrus, Green Melon

**BONTERRA CHARDONNAY,  
ORGANIC**

8

24

*Mendocino County, California*

Butter, Honey, Oak, Crème Brûlée

**M. CHAPOUTIER BELLERUCHE  
ROSÉ**

8

24

*Cotes du Rhone, France*

Dry, Herbal, Strawberry, Cherry

## Red

**CRIOUS MALBEC**

8

24

*Argentina, Mendoza*

Black Cherries, Oak Spice, Plums

**MCMANIS PINOT NOIR**

8

24

*Northern California*

Raspberry, Chocolate, Licorice, Cherries

**SEVEN DAUGHTERS  
RICH RED BLEND**

8

24

*California, USA*

Blackberry, Dried Cherries, Lavender, Vanilla

**SPELLBOUND  
CABERNET SAUVIGNON**

8

24

*Napa, California*

Blackberries, Plum, Cassis, Oak

## House Wines

6

**PINOT GRIGIO, CHARDONNAY,  
MOSCATO, MERLOT,  
CABERNET SAUVIGNON**

# Specialty Drinks

## **BANANA BOAT**

*Coconut Rum, Myer's Dark Rum, Grenadine, Crème de Banana, Orange Juice, Pineapple Juice*

## **BIKINI DROPPER**

*Captain Morgan Spiced Rum, Amaretto, Orange Juice, Pineapple Juice with a float of Myers's Dark Rum*

## **BLUE SEA MARGARITA**

*Jose Cuervo Tequila, Cointreau, Blue Curacao, Lime Juice, Sour Mix*

## **BEACH BUM**

*Grey Goose Orange Vodka, Dekuyper Peachtree Schnapps, Cranberry Juice, splash of Orange Juice*

## **SALTY DOG**

*Absolut Vodka, Grapefruit Juice, salted rim*

## **LEMON DROP MARTINI**

*Absolut Citron Vodka, Triple Sec, splash of Sour Mix, sugar rim*

## **CHOCOLATE**

## **COVERED STRAWBERRY**

*Strawberry Tequila, 360 Double Chocolate Vodka, Godiva Chocolate Liqueur*

## **KEY LIME MARTINI**

*Stoli Vanilla Vodka, Lime Juice, splash of Coconut Rum*

## **POMEGRANATE**

*PAMA Pomegranate Liqueur, Buckeye Vodka, Cranberry Juice, sour mix*

## **GEM CITY MULE**

*Dayton Small Batch Vodka, Fever Tree Ginger Beer, splash of Lime Juice*

## **TOM'S SPECIAL MANHATTAN**

*Jim Beam Black Bourbon, Antica Formula 1786 Vermouth, topped with two Luxardo Maraschino Cherries*

*Please Drink Responsibly*

# Bottled Beer List

**BUDWEISER**

**BUD LIGHT**

**COORS LIGHT**

**YUENGLING**

**MICHELOB ULTRA**

**MILLER LITE**

**PREMIER CORONA**

*2.6 grams of carbs and 90 calories*

**STELLA ARTOIS**

# The Story of Sea Jax

Delving into my deceased parent's attic, I came upon an old shoe box tied with a red ribbon. Inside were love letters written by my Father to my Mother during his service in Korea. He wrote to her often about a best buddy named Jax, an abandoned dog he found along the sea coast. Jax provided much needed companionship for my Father and his unit.

I found the name Jax was in honor of a friend who gave his life during the Battle of Bloody Ridge. Near the end of the war, I could almost hear my Father crying as he wrote about leaving Jax behind.

In his last letter, my Father wrote that he had found the perfect home for Jax. As the mascot on a Navy ship, Jax was loved by hundreds. So when it came to name this joint, there was one image that I couldn't shake, that dog at sea, a Sea Jax.

Ron Sweeney  
*Proprietor*