

Oakland, CA

JACK'S

OYSTER BAR & FISH HOUSE

LOCAL SUSTAINABLE FRESH

SERVED COLD

LITTLENECK CLAMS.....	2 ea
MUSSELS	
<i>w/ fresh herbs.....</i>	1 ea
PEEL & EAT HAWAIIAN BLUE SHRIMP	
<i>w/ remoulade.....</i>	3 ea
CHILLED MAINE LOBSTER.....	20/48
PICKLED MACKEREL	
<i>w/ red curry, yogurt, daikon radish.....</i>	10
PASTRAMI CURED SALMON	
<i>w/ garnishes, cream cheese, housemade bagel.....</i>	18
TUNA POKE	
<i>w/ soy sauce, green onions, habanero.....</i>	14
KAMPACHI TIRADITO	
<i>w/ smoked chile, yuzukosho.....</i>	14

SEAFOOD BUCKET

for 2

8 OYSTERS, 8 SHRIMP, 6 MUSSELS, 4 CLAMS,
WHOLE LOBSTER
sauces: cocktail, mignonette, hot sauce

90

SALADS

MARKET GREENS	
<i>w/ lemon, shallots.....</i>	8
ICEBERG SALAD	
<i>w/ cherry tomatoes, grapes, red onion, blue cheese....</i>	8
GARDEN TOMATO SALAD	
<i>w/ burrata, olive oil.....</i>	9
SEAFOOD SALAD	
<i>w/ scallops, shrimp, sea snails, calamari, halibut, beets, pickled tomato, brown garlic, lemon, olive oil.....</i>	15
ROCKEFELLER SPINACH SALAD	
<i>w/ bacon, apple, fried oysters, ranch dressing.....</i>	16

SANDWICHES

MAINE LOBSTER ROLL	
<i>w/ housemade pretzel bun, cole slaw.....</i>	21
TUNA SALAD SANDWICH	
<i>w/ tonnato, lettuce, gaufrettes.....</i>	15
HOUSE GROUND BURGER	
<i>w/ brioche bun, condiments, cheese, french fries.....</i>	17

WEST COAST

HOOD CANAL, WA	
<i>clean, crisp, salty.....</i>	3
SKOOKUM, WA	
<i>fat, buttery, light salt.....</i>	3
FANNY BAY, BC	
<i>smooth, cucumber, mild brine, yeasty.....</i>	3
REACH ISLAND, WA	
<i>yeasty, salty.....</i>	3
CHEFS CREEK, BC	
<i>clean, buttery.....</i>	3
SAMISH BAY, WA	
<i>medium salt, plump, sweet.....</i>	3

OYSTERS

ASK YOUR SERVER
ABOUT

TODAY'S FEATURED OYSTER
\$1.50 EACH

FOR EVERY OYSTER SOLD 25¢
WILL BE DONATED TO
THE WATERSHED PROJECT

SAMISH BAY, WA	
<i>medium salt, plump, sweet.....</i>	3
MARIN MYIAGI	
<i>savory, buttery, crisp.....</i>	3
KUSSI, BC	
<i>petite, very clean, briny.....</i>	3
SHIGOKU, WA	
<i>small, dense, cucumber, light salt.....</i>	3
SAMISH BAY, WA	
<i>medium salt, plump, sweet.....</i>	3

EAST COAST

BEAU SOLEIL, NJ	
<i>refined, light, briny, yeasty.....</i>	3

SMALL BOWLS

CLAM CHOWDER	
<i>w/ bacon, smoked potato, thyme.....</i>	9
YELLOW PEPPER & PINE NUT SOUP	
<i>w/ fresh thyme.....</i>	9
OYSTER STEW	
<i>w/ mirepoix, béchamel, tomato, chile flakes</i>	12

SMALL PLATES

SOFT SHELL CRAB	
<i>w/ black garlic, kimchee.....</i>	14
BAKED SARDINES	
<i>w/ salsa verde.....</i>	12
PUFFED POTATO	
<i>w/ trout roe, crème fraîche.....</i>	12
DUNGENESS CRAB CAKE	
<i>w/ corn puree, watercress</i>	14
SQUID INK CARBONARA	
<i>w/ slow cooked egg, bone marrow, pecorino.....</i>	14

LARGE BOWLS

PAN ROASTED MUSSELS	
<i>w/ fennel sausage, escargot butter.....</i>	14
CORN & TOMATO CHOWDER	
<i>w/ chiles, potatoes, oregano</i>	16
SHELLFISH CIOPPINO	
<i>w/ dried bell pepper, tomato, parsley pesto.....</i>	17

LARGE PLATES

GRILLED SALMON ADRIATIC STYLE	
<i>w/ pickled mustard seed.....</i>	24
CHARRED OCTOPUS	
<i>w/ piquillo pepper, potatoes, oregano.....</i>	22
HALIBUT FISH-N-CHIPS	
<i>w/ malt vinegar aioli.....</i>	23
WHOLE FISH MEUNIERE	
<i>w/ brown butter, italian parsley, capers</i>	30
T-BONE STEAK	
<i>w/ onion confit, carrots vodouvan.....</i>	32

SIDES

COLESLAW
CUCUMBER SALAD
OYSTER DRESSING

5

FRIES
CORN ON THE COB
CARAMELIZED ONIONS