



FRESH BEER. FRESH FOOD. LOCAL FLAVOR.

APPETIZERS

GROUPER FINGERS...\$13.99

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

SPINACH ARTICHOKE DIP...\$12.99

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...\$9.99 each

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

FRIED CALAMARI STRIPS...\$13.99

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

BUFFALO CHICKEN DIP...\$12.99

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...\$13.99

HAND BATTERED, FLASH FRIED & LIGHTLY TOSSED IN JAX SECRET BOOM SAUCE, SERVED OVER MIXED GREENS.

BONELESS CHICKEN STRIPS ...\$12.99

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

BREWERS CHEESE LOGS...\$12.99

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

GARBAGE FRIES...\$13.99

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.

CHICKEN WINGS...\$13.99

A POUND OF BONE IN CHICKEN WINGS, FLASH FRIED AND TOSSED IN YOUR CHOICE OF WING SAUCE. SERVED WITH YOUR CHOICE OF RANCH OR BLEU CHEESE DRESSING AND FRESH CELERY. (ALL DRUMS, ALL FLAPS ORDERS ADD \$1.00)

BBQ • SPICY GARLIC • BUFFALO • HOT • JAX DRY RUB

SOUPS

NEW ENGLAND CLAM CHOWDER

CUP ...\$5.99 BOWL ...\$7.99

BLACK BEAN SOUP

CUP ...\$3.99 BOWL ...\$5.99

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, *
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

JAX SIGNATURE SANDWICHES

ALL SANDWICHES ARE SERVED WITH JAX HOUSE MADE CHIPS

JAXWOOD CLUB...\$14.99

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

JAX GROUPE SANDWICH...\$14.99

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

GROUPE REUBEN...\$15.99

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

TURKEY RACHEL...\$13.99

GENEROUS PORTION OF GRILLED SLICED TURKEY BREAST TOPPED WITH SWISS CHEESE, 1000 ISLAND DRESSING AND CREAMY COLE-SLAW. SERVED ON GRILLED DLM FARM HOUSE BREAD.

CHICKEN AVOCADO SANDWICH...\$13.99

MARINATED GRILLED CHICKEN BREAST TOPPED WITH PROVOLONE CHEESE, HICKORY SMOKED BACON AND FRESH AVOCADO SPREAD. SERVED ON A BRIOCHE BUN.

HAM AND SWISS SANDWICH...\$12.99

THINLY SLICED GRILLED SMOKED HAM PILED HIGH THEN TOPPED WITH MELTED SWISS CHEESE. SERVED ON GRILLED DLM FARMHOUSE BREAD.

SIGNATURE BURGERS

WITH JAX HOUSE MADE CHIPS

BOARDWALK BURGER*...\$13.99

JUST LIKE ON THE ATLANTIC BOARDWALK IN THE OLD DAYS. BASIC, SIMPLE AND DELICIOUS WITH CHEDDAR CHEESE, LETTUCE, TOMATO, ONION AND PICKLES

STICKY FINGERS*...\$14.99

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

BLACK "JAX" AND BLEU*...\$14.99

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

THE SAVAGE BURGER*...\$14.99

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

HOLY 'SHROOMS*...\$14.99

SMOTHERED WITH GRILLED MUSHROOMS, TOPPED WITH MELTED SWISS CHEESE.

CALIFORNIA BURGER*...\$14.99

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

THE JOURNEYMAN*...\$14.99

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

BLACK BEAN KEEN-WA BURGER...\$11.99

TOPPED WITH AVOCADO SPREAD, PEPPER JACK CHEESE, LETTUCE, TOMATO, ONION AND PICKLES. SERVED ON A BRIOCHE BUN

THE GOBBLE BURGER...\$11.99

TENDER GRILLED TURKEY BURGER TOPPED WITH AVOCADO SPREAD, PROVOLONE CHEESE, LETTUCE, TOMATO, ONION AND PICKLES. SERVED ON A BRIOCHE BUN

JAX STEAMER BAR

• DELIVERED FRESH DAILY • SUBJECT TO SELL OUT •

OYSTERS RAW OR FRIED*...\$3.39 EACH

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

PEEL 'N' EAT SHRIMP BAKERS DOZEN...\$12.99

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

JAX PLATES

FISH & CHIPS... ONE PIECE \$13.99 TWO PIECES \$20.99

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

CLAM STRIP PLATTER... \$15.99

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

GRILLED OR BLACKENED SALMON*...\$18.99

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

LEMON PARMESAN GROUPER...\$18.99

GRILLED GROUPER FILLET TOPPED WITH OUR LEMON PARMESAN GLAZE. SERVED WITH SEASONED RICE AND STEAMED BROCCOLI.

SHRIMP CREOLE HALF...\$14.99 FULL...\$18.99

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

JAMBALAYA...\$19.99

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

COCONUT SHRIMP PLATTER \$19.99

HAND BREADED AND FRIED COCONUT BUTTERFLY SHRIMP WITH A SWEET CHILLI SAUCE ON THE SIDE. SERVED WITH OUR SEASONED PUB FRIES AND COLESLAW.

LEMON PARMESAN CHICKEN...\$15.99

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

SEXY GREEK CHICKEN ...\$16.99

TENDER GRILLED CHICKEN BREAST TOPPED WITH A BALSAMIC REDUCTION, WILTED SPINACH, ROASTED RED PEPPERS, ARTICHOKE, KALAMATA OLIVES AND TOPPED WITH GORGONZOLA CRUMBLES. SERVED WITH COCONUT RICE.

SIDES ITEMS...\$3.99

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

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, *
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

JAX TACO & WRAPS

FISH TACOS... \$14.99

FLASH FRIED GROUPER FINGERS AND SHREDDED CABBAGE, TOPPED WITH JAX SECRET BOOM SAUCE AND FRESH PICO DE GALLO. SERVED WITH BLACK BEANS AND RICE

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. SERVED WITH BLACK BEANS AND RICE

BOOM BOOM TACOS ...\$14.99

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

GRILLED BUFFALO CHICKEN WRAP...\$13.99

GRILLED, DICED CHICKEN BREAST TOSSED IN BUFFALO SAUCE, WITH LETTUCE, TOMATO, SHREDDED PEPPER JACK, AND CHEDDAR CHEESE, TOPPED WITH RANCH DRESSING. SERVED WITH HOUSE MADE CHIPS

BLACKENED CHICKEN CAESAR WRAP..\$13.99

DICED BLACKENED CHICKEN BREAST TOSSED IN CAESAR DRESSING, SHREDDED ROMAINE LETTUCE, TOMATO, TOPPED WITH GRATED PARMESAN CHEESE. SERVED WITH HOUSE MADE CHIPS

SALADS

HOUSE GARDEN SALAD HALF...\$5.99 FULL...\$9.99

MIXED LETTUCE, TOMATOES, CARROTS AND CUCUMBERS.

THE ROMAN HALF...\$6.99 FULL...\$10.99

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

BEET & WHITE BEAN SALAD HALF...\$7.99 FULL...\$11.99

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

SPINACH SALAD HALF...\$7.99 FULL...\$11.99

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

GORGONZOLA SALAD HALF...\$7.99 FULL...\$11.99

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

ADD TO ANY SALAD

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

DRESSINGS:

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



Gift Certificates Available

5900 Bigger Road • Kettering, Ohio 45440
P: 937.439.1664 + F: 937.439.1668

SeaJaxTavern.com



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

CRIOS 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