



FISH HOUSE & OYSTER BAR

## STARTERS

**FRIED CALAMARI** 11  
mango-chile mojo, lime aioli

**COCONUT SHRIMP CEVICHE** 15  
fresh chile, avocado, coconut-mint vinaigrette,  
shaved red onion, sumac, taro root chips

**LUMP BLUE CRAB CAKE** 19  
preserved lemon aioli

**SPICY TUNA\*** 13.5  
ponzu, sriracha mayo, nori, rice chips

**STEAMED MUSSELS (1 LB)  
OR CLAMS** 16.5 (3/4 LB)  
roasted tomato & chorizo  
- or - caramelized onion & sherry  
add pasta or fries - 3

**BEEF TARTARE\*** 13  
capers, shallot, parmesan vinaigrette,  
66 degree egg yolk

**CRISPY DUCK WINGS** 11.5  
sweet & spicy soy, toasted sesame seeds

**CHARGRILLED OYSTER**  
3 EA / 6 FOR 15.95  
creole butter, romano cheese

**OYSTERS ROCKEFELLER**  
3.25 EA / 6 FOR 18  
east coast oyster, bacon, pecorino, pernod

## SALADS

**FRUIT DE MER** 13  
squid, shrimp, mussels, octopus, basil, jalapeño,  
castelvetrano olives, tomato, arugula, potato

**SIMPLE SALAD** 7  
spring mix, cucumber, cherry tomato, herb vinaigrette

**SPRING GREENS & BERRIES** 6/11  
petite greens, berries, whipped goat cheese,  
honey-poppyseed vinaigrette

**JUMBO LUMP CRAB SALAD** 16.5  
red watercress, sliced radish, salted cucumber, sweet  
butter vinaigrette, pumpernickel crumbs

**CHOPPED CAESAR** 6/11  
breadcrumb, manchego, parmesan vinaigrette

**THE WEDGE** 5/9  
tomato, crispy bacon, crumbled bleu cheese, ranch

add taku salmon\* 17 | big eye tuna\* 20 | shrimp 10  
alamosa bass 19 | crab cake 17

## SEASONALS

**GRILLED TAKU RIVER SALMON\*** 29  
roasted baby beets, oil poached spring onion,  
fried cauliflower, english pea pistou, fresh radish

**CLAM & PORK BELLY HOT POT** 25  
korean style kimchi-sake broth, roasted scallion,  
edamame, pickled carrots

**SEARED DIVER SCALLOPS** 37  
baby bok choy, bacon braised mushrooms,  
roasted garlic tater tots, lemon-dill aioli

**SOUTHERN FRIED CATFISH** 20.95  
collard greens, cheddar & poblano grits,  
carolina barbecue sauce

**LEMONGRASS CRUSTED  
TUNA TATAKI\*** 29  
rice noodles, marinated cucumber, pickled carrots &  
kohlrabi, sambal-coconut dressing, fried shallots

**MAINE LOBSTER ROLL** 25  
tender belly bacon, pickle brine aioli,  
house pickles, buttered split-top bun

**CRISPY RED SHRIMP PO'BOY** 16.95  
smoked onion remoulade, romaine,  
roasted tomatoes, pickles  
sub fried oysters - 1

**CRISPY SKIN ALAMOSA BASS** 31.5  
onion ash roasted carrots & baby turnips, spring pea falafel,  
curried carrot emulsion, cashew carrot crumble

**CAST IRON HALIBUT** 33  
warm petite greens & peaches, asparagus, brown butter  
vinaigrette, marcona almond, grilled potato confit

## SOUPS

**SEAFOOD CHOWDER** 16.25  
mussels, clams, shrimp, potato, chiles, tender belly  
bacon, fried okra, carrots, roasted garlic cream

**CRAB BISQUE** 7/12  
brioche toast, basil oil

**CHICKEN & CRAWFISH GUMBO** 6/10  
andouille sausage, red & green peppers,  
long grain rice, tomato-okra jam

**SUMMER 2018**

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## PASTA

**CLAMS & FETTUCCINE** 22  
housemade squid ink pasta, manila clams,  
garlic cream, herbs, gremolata

**BAY SCALLOP CAVATELLI** 24  
basil & spring garlic pesto, breadcrumbs,  
preserved lemon gremolata, pickled onion

## THE TURF

a la carte

**DRY AGED BONE-IN  
NY STRIP\*** (14oz) 36  
tapenade butter

**BRAISED BEEF SHORT RIB** (8oz) 24  
caramelized onions, preserved lemon gremolata

**BONE-IN PORK CHOP\*** (10oz) 23  
black pepper-cherry gastrique

## ADD YOUR SURF

(5) **SHRIMP** 10  
**LOBSTER TAIL** 19  
1/2 **LB KING CRAB** 38  
1/2 **LB Dungeness CRAB** 25  
1/2 **LB SNOW CRAB** 19

**NIMAN RANCH BURGER** (8oz) 13.25

brioche bun, lettuce, tomato, pickles,  
jax mustard, kennebec fries  
add fried oyster, fried egg\*, cheddar,  
bleu cheese, or bacon - 2 ea  
add smoked onions - .50

## SIDES

**BACON BRAISED COLLARDS** 5.25

**FRIED RICE** 7  
carrots, english peas, egg, kimchi  
add crab 8

**FRESH SPRING VEGGIES** 5  
chef's selection, changes daily

**TRUFFLED ASPARAGUS** 6

**CHEEDED & POBLANO GRITS** 5.25

**FRIED POTATO SALAD** 5  
smoked onion, arugula, parmesan vinaigrette

**CORN BREAD** 5  
honey butter

**EXECUTIVE CHEF SHEILA LUCERO**  
**CHEF DE CUISINE RICKY MYERS**  
**SOUS CHEF MICHAEL DUNNING**  
**KITCHEN MANAGER DANII LARA**

## CHEF SHEILA LUCERO

A native of Denver, Colorado, Chef Sheila Lucero owes her love of cooking to her father, an avid cook and food connoisseur. She fell in love with the wonderful and varied cuisines of South Florida while earning a degree in Biology and playing soccer at Florida International University and, bent on becoming a chef, she returned home to CO to enroll at the Colorado Art Institute. She then joined the outstanding opening crew of Jax Fish House in Denver and rose through the ranks to become Chef de Cuisine in 2002. Jax garnered widespread acclaim under her guidance, winning Best Seafood Restaurant in 5280 Magazine, Westword Magazine, City Search, and Rocky Mountain News. In 2009, she became the Executive Chef of Jax Fish House, and has since helped open additional and equally awesome Jax locations in Fort Collins, Glendale, and Kansas City.

Guided by a concern for the health of our oceans and the state of our global fish stocks, Sheila has spearheaded a sustainability program at Jax to ensure that the seafood we serve is not only good for our guests, but also for the world we live in. Seafood is delicious, and we want it to last forever!

Under her guidance, Jax has partnered with the Monterey Bay Aquarium's Seafood Watch, The Blue Ocean Institute, Fish Choice, and the James Beard Foundation's Smart Catch among other sustainable seafood certification organizations to share important news in the ever changing world within our oceans. Due to her efforts, Jax Fish House is proud to be the first restaurant in Colorado to be certified by the Monterey Bay Seafood Watch. Sheila also serves on their Blue Ribbon Task Force, working with other chefs from around the country to learn and share the very latest information on the state of our global fish stocks as well as the most progressive use of seafood in our restaurants. In June 2017, she was invited to Washington D.C. to meet with members of Congress and lobby for several key environmental policies that are up for renewal. She also participated in the James Beard Foundation's 2017 Chefs Boot Camp for Policy and Change in Burlington, VT.

Ever mindful of the fact that, though we make our living by what we get, we make our lives by what we give, Sheila has also donated her time and talents to numerous charity events such as The National Kidney Foundation Great Chefs of the West, The American Liver Foundation, Chefs Up Front (Share Our Strength), Do at the Zoo, and Project Angel Heart.

## CHEF RICKY MYERS

Born and raised in Atlanta, Georgia, Ricky has spread his love of home-cooked comfort food across the country and even in Europe! After studying at the Culinary School at the Art Institute of Denver—where he cooked alongside Chef Sean Yontz—Ricky earned his gourmet chops at some of the finest kitchens of the high country—the Wigwam Club, Wolfgang Puck's Spago, and Next Door Food & Drink in Loveland. He joined the Jax family in 2014 as Chef de Cuisine of Jax Fish House in Fort Collins, and in 2017 he took the reigns of Jax Glendale.

Working closely with local farms, Ricky strives to create insanely tasty soul food that is not only good for you but also good for the community you live in. When he is not at work, he can be found hiking and mountain biking with his wife, cooking with fresh ingredients from his garden, hanging out with his dogs and playing the guitar.

## OUR PURVEYORS

We strive to source the highest quality products from local purveyors, farmers and ranchers.

As always, we'd like to extend a special thanks to our friends and partners, Paul, Scott and Blair at Northeast Seafood. They've provided us with daily deliveries of the freshest and finest the sea has to offer since 1989.

### FEATURED PURVEYORS

Paul Packer & Northeast Seafood  
Toni's Meats  
Hazel Dell Mushrooms  
Haystack Mountain Goat Dairy  
Abbondanza, Altan Alma  
Isabelle & Munson Farms  
Niman Ranch



JAX FISH HOUSE proudly supports fisheries and purveyors who are environmentally conscious and fish legally from sustainable waters. We compost our food waste. 100% of our energy is offset with wind power.

### SOMETIMES A LITTLE MYSTERY IN LIFE CAN BE A GOOD THING... SOMETIMES.

And at other times, any amount of mystery is a terrible idea. Some things are just too important to leave to chance or fate. Our top three areas of required certainty would have to be brain surgery, rocket science, and oysters. And while all three are pretty awesome in their own right, our area of expertise is oysters. Top quality, fresh, delicious oysters.

The Emersum Oyster is exclusive to Jax Fish House and is the freshest oyster 'this side' of either coast. Rappahanock River Oysters (RRO) has been run by the Croxton family since its inception in 1899. Ryan and Travis Croxton sustainably grow and harvest every Emersum Oyster for us with the certainty that for every oyster that's grown, dozens of wild oysters are seeded in an improved Chesapeake Bay eco-system.

That kind of certainty means that we don't just know where the Emersum Oyster comes from, we know exactly where it lives. It means that we can point to an exact spot on a map where the Emersum was raised and know the quality of the water, the environmental influences, and the conditions that will produce this consistently rich and delicious oyster with a size, taste, texture and liquor that you can count on, each and every time.

