

HOT OYSTERS

CHARBROILED 3.50ea
chili lime butter

MUSHROOM BUTTER 3.50ea
umami mushroom, fuikake

CREOLE 3.75ea
jax hot sauce butter, grana padano

STARTERS

CALAMARI 11
mango-chile mojo, lime aioli

STEAMED PEI MUSSELS (1 LB) 16.50
OR

STEAMED VENUS CLAMS (3/4 LB) 16.50
thai curry - fresno, candied coconut, cilantro
red chorizo - tomato, oregano, basil
chardonnay garlic- fine herbs
add pasta OR rice noodles 2

STEAK TARTARE* 13
serrano, quail egg, dijon creme, grilled bread

AHI TUNA POKE* 18.50
sushi rice, fuji apple, serrano, avocado, black pepper
ponzu, spiced cashews

SALMON RILLETES 13
pickled mustard seeds, semolina toast,
house pickled carrots

JUMBO LUMP CRAB CAKE 19
preserved lemon aioli

CAST IRON ROCKEFELLER 13.25
fried oysters, bacon lardon, grana padano, spinach

SOUPS & SALADS

SUMMER TOMATO SALAD 15
pistachio pesto, burrata,
balsamic, sea salt

JAX CAESAR SALAD 7/10
garlic croutons, whole grain mustard dressing,
grana padano
add white anchovies 1.50

THE WEDGE 6/10
crispy bacon, bleu cheese, tomato, ranch dressing

CHICKEN & CRAWFISH GUMBO 6/10
andouille sausage, okra, long grain rice

SEAFOOD CHOWDER 16.50
mussels, clams, shrimp, potatoes, bacon,
roasted garlic cream



FISH HOUSE & OYSTER BAR

SHELLFISH & SAMPLERS

[all crab served steamed or chilled, drawn butter, lemon]

JUMBO SHRIMP COCKTAIL 16
wild gulf shrimp, cocktail sauce, lemon

1/2 LB PEEL N' EAT SHRIMP 14

1/2 LB DUNGENESS CRAB 25

1/2 LB SNOW CRAB 27

CRAB DUO 62
1 lb dungeness crab, 1/2 lb snow crab

THE HOOK* 39

2 east coast oysters, 2 west coast oysters,
1/2 lb peel n' eat shrimp, 1/2 lb snow crab

THE LINE* 49

1 lobster tail, fruit de mer,
2 east coast oysters, 2 west coast oysters,
1/2 oz golden caviar

THE SINKER* 90

1/2 lb snow crab, lobster tail,
6 east coast oysters, 6 green lip mussels,
1/2 lb peel n' eat shrimp, fruit de mer

HOOK, LINE & SINKER* 178
all three samplers

CAVIAR

[all caviar & roe served with grilled bread, chives, crème fraiche]

PADDLE FISH ROE* (1/2 OZ) 38
earthy, silky, subtle finish

WHITE FISH CAVIAR* (1/2 OZ) 20
medium grain, buttery, briny

ISRAELI OSETRA CAVIAR* (1 OZ) 150
smooth, light salt, nutty, buttery finish

FOR THE TABLE

WARM POTATO SALAD 9
black garlic mostarda, scallion aioli, arugula,
grana padano

BRUSSELS SPROUTS 8
shishito peppers, bacon lardon, acqua pazza

ROASTED BEETS 10.50
membrillo, candied pistachios,
green goddess dressing

BACON FAT CORNBREAD 8
maple butter

SEASONAL FAVORITES

LOBSTER BLT 26.50
candied bacon, iceberg lettuce, tomato,
preserved lemon aioli, brioche toast

TAKU RIVER SALMON* 28.75
carrot cavatelli, snap peas, turnips, salsa verde
heirloom carrots, lemon creme fraiche

BRANZINO 29.75
red rice, seaweed chimichurri, brussels sprouts,
calabrian chili relish, acqua pazza

NEW ENGLAND SCALLOPS* 36.50
heirloom cauliflower, asparagus, altius farm greens,
sun chokes, curry gazpacho

AHI TUNA* 34.50
soba noodles, baby bok choy, umami mushrooms,
edamame, fried egg, black garlic dashi

CRAB CARBONARA 28.75
bucatini, bacon lardon, english peas, arugula
black pepper, grana padano

ALASKAN HALIBUT 36.25
king trumpet mushrooms, artichoke hearts,
olives, spring onion, bone marrow butter,
sundried tomato tapenade

PROSCIUTTO WRAPPED
LOBSTER TAIL 32
rosemary farfalle, arugula, golden raisins,
pistachios, sage brown butter

NOT SEAFOOD

NIMAN RANCH BURGER*(8oz)13.50
lettuce, tomato, pickles, jax mustard, fries
add fried oyster, fried egg*, cheddar,
bleu cheese, or bacon 2 ea

NIMAN RANCH FILET MIGNON* 38
smoked fingerling potatoes, truffle cream,
confit local mushrooms
add lobster tail 19

SUNDAY - CIOPPINO

MONDAY - ALL NIGHT HAPPY HOUR

TUESDAY - LOBSTER NIGHT

EXECUTIVE CHEF SHEILA LUCERO

CHEF DE CUISINE AUSTIN HORNSBY

SOUS CHEF PETER GARNER

SUMMER 2019

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 AUSTIN HORNSBY

Born and raised in beautiful Vero Beach, Florida, Austin grew up fishing and cooking fresh seafood. He fell in love with the drive, teamwork, and high energy of the kitchen, and rose through the ranks under the guidance of Chef Alessandro Amelio. His culinary adventures led him to Southern California, where he cooked alongside Chef Justin Braly in San Diego, and finally to Denver, Colorado. As the chef de cuisine, he enjoys coaching his team to work together, infusing each dish with passion and creativity. He loves seeing the smiles on guests' faces when they taste his food, and he's especially proud of the fact that his kitchen gets to support both local Colorado purveyors as well as sustainably-minded fishermen on the coasts.

When he's not concocting new, delicious recipes at Jax, you'll find Austin rock climbing, snowboarding, and hanging out with his German Shephard, Dano.

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.

JAX OYSTER CLUB

Be part of the Jax Oyster Club!
www.jaxoysterclub.com

- As a member of the Jax Fish House & Oyster Bar OYSTER CLUB you'll have access to direct ordering of the freshest oyster varieties from all over the country, right at your fingertips.
- Learn to wash, hold, shuck & store oysters through our online tools, become an oyster ninja and get sweet oyster gear.
- We're offering FREE membership for a limited time. Get signed up and start slurping!

Visit jaxoysterclub.com to sign-up and order



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.



100% Sustainable 'East Meets South'

CRAB BOIL

we bring the coast to you

SNOW CRAB, SHRIMP, ANDOUILLE SAUSAGE, CORN & POTATOES

simmered in a spicy, savory, lemon-rich broth

RESERVE YOUR CRAB BOIL TODAY | Jax Dining Room or Patio OR Take It Home [Pick it up. Boil it. Enjoy.]

\$65 per person | Reservations must be made 48 hours in advance



Sunday | Cioppino
 snow crab, potatoes, shrimp, mussels, clams

Monday | ALL-NIGHT Happy Hour
 specials all-night on food and drinks

Tuesday | Lobster Night
 lobster ravioli • lobster tails • lobster fried rice • lobster bit

Jax ALL-NIGHT **HAPPY HOUR EVERY MONDAY**

\$1.50 OYSTERS

\$5 **\$6**



EAT FISH, LIVE LONGER.

We serve amazing seafood to 'coast-less communities'. Our greatest desire is to share the best, freshest and most delicious seafood with deserving, landlocked diners. We build relationships with fishmongers all over the country and mindfully prepare their sustainable harvest. These relationships guarantee the seafood you enjoy is of unmatched quality, flavor and abundance.

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.

