

STARTERS

FRIED CALAMARI 11
mango-chile mojo, lime aioli

HAMACHI CRUDO 14
sumac yogurt, curried couscous,
charred pineapple

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 - thai curry
add pasta or fries - 3

BEEF TARTARE* 13
herb emulsion, capers, shallot, mushrooms,
aleppo pepper, quail 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

SOUPS & SALADS

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

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

ROASTED BEET SALAD 6/11
spiced pepitas, apple butter, chicories, chevre,
key lime citronette

CHOPPED CAESAR 6/11
breadcrumb, manchego, parmesan vinaigrette

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

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

FALL 2018

FACEBOOK.COM/JAXFISHHOUSEGLENDALE



FISH HOUSE & OYSTER BAR

RAW BAR

on ice or steamed

½ LB PEEL N' EAT SHRIMP 13.5
jax mustard, cocktail sauce

½ LB DUNGENESS CRAB 25

½ LB SNOW CRAB 19

½ LB KING CRAB 38

CRAB DUO 58

CRAB TRIO 61

THE HOOK* 38

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

THE LINE* 74

1 lobster tail, 5 oz alaskan king crab, 2 east coast
oysters, 2 west coast oysters, 1/2 oz golden caviar,
lavosh cracker, fruit de mer

THE SINKER* 112

2 lobster tails, 1/2 lb snow crab, 1/2 lb alaskan king
crab, 6 east coast oysters, 1/2 lb peel-n-eat shrimp,
6 green lipped mussels, fruit de mer

HOOK, LINE & SINKER* 219
all three samplers

[all caviar & roe served with flat bread, chives, sieved egg, vodka crème fraiche]

CURED SALMON ROE (1/2 OZ) 21
large grain, robust, clean finish

WHITE FISH ROE (1/2 OZ) 20
dry, briny, silky, rich

ISRAELI OSETRA
CAVIAR (1 OZ) 140
smooth, light salt, nutty, buttery finish

SIDES

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

CHARRED BROCCOLINI 5
calabrian chiles, garlic

CARROTS & CAULIFLOWER 6
harissa beet hummus

CHEDDAR & POBLANO GRITS 5.25

FRIED POTATO SALAD 5
smoked onion, arugula, parmesan vinaigrette

BACON BRAISED COLLARDS 5.25

CORN BREAD 5
honey butter

EXECUTIVE CHEF SHEILA LUCERO
CHEF DE CUISINE DAVID ANDERSON
SOUS CHEF MICHAEL DUNNING

SEASONALS

GRILLED SALMON* 28
black lentil, n'duja, romanesco,
piquillo pepper vinaigrette

MAINE LOBSTER GNOCCHI 29
potato gnocchi, tarragon, blistered cherry
tomatoes, nage

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 barbeque sauce

LEMONGRASS CRUSTED
TUNA SHOYU* 35.5
soba noodles, pickled daikon,
bok choy, smoked shoyu broth

SPAGHETTI AL SCOGLIO 26
mussels, manila clams, calamari, prawns,
calabrian chiles, castelvetrano olives,
san marzano tomato

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

CRISPY SKIN ALAMOSA BASS 32.5
citrus roasted heirloom carrots,
cauliflower, harissa beet hummus,
crispy panisse

PAN ROASTED GROUPER 33
sweet potato & brussel hash, bacon,
pecans, sweet tea gastrique

THE TURF

PRIME STRIP STEAK
AU POIVRE* 36
crispy rosemary potato cake, chicory slaw,
brandy peppercorn demi

BRAISED BISON
SHORT RIB 30
mushroom cognac gravy, smoked sour cream,
saffron pappardelle

SEARED DUCK BREAST 28
duck dirty rice, charred broccolini,
orange thyme jus

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
lettuce, tomato, pickles, jax mustard, fries
add fried oyster, fried egg*, cheddar,
blue cheese, or bacon - 2ea

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness. All menu items are made fresh daily, and some ingredients may not be listed. Please inform your server if you are allergic to or intolerant of specific foods. We are happy to make adjustments.

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, Sea to Table, 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 DAVID ANDERSON

Born and raised in the small coastal town of Ketchikan, Alaska, David grew up hunting, fishing, crabbing and shrimping. He stumbled into the kitchen at age 14, working at a local pizza joint where he fell in love with the people and pace of the industry. After high school, he started cooking full time and never looked back. He graduated with honors from Le Cordon Bleu in Portland Oregon with an Associates of Arts degree, and then traveled to Spain, Italy, India, Germany, Mexico and around the US, soaking up everything he could about the local cuisines. Back in Portland, he worked at and helped open several outstanding restaurants—Southpark Seafood, Blue Hour, Café Azul, Lauro Mediterranean Kitchen, Vindalho, Genoa / Accanto—before moving out to sunny CO where he cooked at Second Home Kitchen & Bar and Emporium Kitchen & Wine Market before joining the family at Jax.

David loves to cook simple, seasonal dishes, borrowing from culinary techniques from around the world. More than anything though, his favorite thing about restaurants is the people that make it hum—from his team of dedicated hosts and chefs to the guests that pull on our doors every day. When he's not behind the burners at Jax, you'll find David hanging out with his family, playing golf, brewing, gardening, and cooking. He also enjoys using his talents to give back, doing culinary events and working with other chefs for a cause.

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
 Tonal'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.

Jax ALL-NIGHT
HAPPY HOUR EVERY MONDAY
 \$1.50 OYSTERS
 \$5 BEER
 \$6 COCKTAIL

Friday Happy Hour
 LIVE MUSIC
 Every Friday 4 to 6 pm

JAX FISH HOUSE OYSTER CLUB
 SHUCKING SINCE 1994
SHUCKING AWESOME
 jaxoysterclub.com

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.

