

## 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

AHI TUNA POKE 18.50  
sushi rice, fuji apple, avocado, black pepper  
ponzu, jalapeno, spiced cashew

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, cured egg yolk

ROASTED BABY BEETS 11  
spiced pepitas, apple butter, chicories, chevre,  
key lime citronette

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

CHARGRILLED OYSTER  
3.5 EA / 6 FOR 18  
creole butter, romano cheese

OYSTERS ROCKEFELLER  
3.75 EA / 6 FOR 21

## SOUPS & SALADS

add salmon\* 17 | big eye tuna\* 20  
shrimp 15 | barramundi 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,  
honey vinaigrette

CHOPPED CAESAR 6/11  
romaine, grain mustard dressing, crouton, lemon

THE WEDGE 5/9.25  
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

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

## WINTER 2019

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

JUMBO SHRIMP COCKTAIL 15  
wild gulf shrimp, cocktail sauce, lemon

½ LB DUNGENESS CRAB 25

½ LB SNOW CRAB 27

½ LB KING CRAB 45.5

CRAB TRIO 69

### 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\* 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\* 122

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\* 225  
all three samplers

[all caviar & roe served with lavosh, 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 (1 OZ) 140  
smooth, light salt, nutty, buttery finish

## SIDES

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

ASPARAGUS 7.50  
calabrian chiles, garlic

CARROTS & CAULIFLOWER 6  
harissa beet hummus

CHEDDAR & POBLANO GRITS 5.25

FRIED POTATO SALAD 5  
smoked onion, arugula, grain mustard dressing

BACON BRAISED COLLARDS 5.25

CORN BREAD 5  
honey butter

EXECUTIVE CHEF SHEILA LUCERO  
CHEF DE CUISINE MICHAEL DUNNING

## SEASONALS

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

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

SOUTHERN FRIED CATFISH 21  
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 SHRIMP PO'BOY 16.95  
smoked onion remoulade, iceberg,  
roasted tomatoes, pickles  
sub fried oysters - 1

ALASKAN HALIBUT 33  
sweet potato & brussel hash, bacon,  
pecans, sweet tea gastrique

## THE TURF

NEW YORK STRIP 36  
black pepper crusted, crispy rosemary potato  
cake, chicory slaw, jus

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

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

NIMAN RANCH BURGER (8oz) 13.25  
lettuce, tomato, pickles, jax mustard, fries  
add fried oyster, fried egg\*, cheddar,  
blue cheese, or bacon - 2ea

## ADD YOUR SURF

(5) SHRIMP 15

LOBSTER TAIL 19

1/2 LB KING CRAB 45

1/2 LB DUNGENESS CRAB 25

1/2 LB SNOW CRAB 27

\*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.

## 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.

