

HOT OYSTERS

THAI BROILED OYSTER 3.25
thai style vinaigrette, chili puffed rice

CORNMEAL FRIED OYSTER 3.25
cayenne pepper sauce, pickled okra remoulade

OYSTER ROCKEFELLER 3.25
spinach, grana padano, bacon

STARTERS

NEW ENGLAND STYLE
CLAM CHOWDER 6/10

braised ham hock, russet potato, cream, fried zesta

CHICKEN & SHRIMP GUMBO 6/10
andouille sausage, trinity, okra

SMOKED SALMON RILLETTE 12

house-made malt vinegar chips, crème fraiche,
tri-color beets, shaved fennel, arugula,

STEAMED PEI MUSSELS 15.25
gochujang, fresno chili, pearl onion, spiced nuts

-or-

garlic, lemon, chardonnay
add pasta, fries, white rice - 3 ea

BIG EYE TUNA BAO BUNS* 16
wasabi aioli, salted cucumbers, thai vinaigrette
add pork belly - 4

FRIED CALAMARI 11
mango-chile mojo, lime aioli

JUMBO LUMP CRAB CAKE 19
preserved lemon aioli

FRUIT DE MER 9
squid, shrimp, mussels, octopus, basil,
jalapeño, olive, red wine vinaigrette

BABY ICEBERG WEDGE 6/9.25
bacon, danish blue cheese, cherry tomato, ranch

JAX CAESAR* 5/9.25
romaine, grain mustard dressing, crouton, lemon
add white anchovy 3

SPRING GREEN SALAD 6/10
wasabi wafu vinaigrette, gem lettuce, pickled snap
peas, edamame, shaved carrot, fuji apple,
puffed rice

ADD TO ANY SALAD
mini crab cake 11, lobster salad 14,
seasonal fish - mkt price

EXECUTIVE CHEF SHEILA LUCERO
CHEF DE CUISINE AMY STACY
SOUS CHEF KACEY ABBOTT



FISH HOUSE & OYSTER BAR

SHELLFISH, SAMPLERS & CAVIAR

½ LB PEEL N' EAT SHRIMP 13.25

½ LB SNOW CRAB 27

½ LB DUNGENESS CRAB 25

½ LB KING CRAB 45.50

CRAB DUO 65
1lb dungeness, 1/2lb snow, maryland spuds

CRAB TRIO 69
1/2 lb snow, 1/2 lb dungeness, 1/4 lb king,
maryland spuds

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

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

THE SINKER* 112

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

HOOK, LINE & SINKER* 225
all three samplers

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

PADDLEFISH CAVIAR (1/2 oz) - 35
small grain, silky, rich, smooth

BOWFIN CAVIAR (1/2 oz) - 25
small grain, buttery, briny

WHITEFISH ROE (1/2 oz) - 25
clean, tangy, mild & delicate finish

FOR THE TABLE

PORK FAT CORNBREAD 5.00

ANSON MILLS CHEDDAR &
POBLANO GRITS 5

TRUFFLED FRIED
POTATOES 5.25

BEST RICE EVER* 9.50
kimchi, rice, pork belly, jodar farm egg
add avocado - 3

SEASONAL VEGETABLES 6.75
sweet garlic purée, tomato confit

LOCAL ARTISAN BREAD 4

SEASONAL FAVORITES

SEARED SCALLOPS 35.25
grilled trumpet mushrooms, toasted farro,
carrot coins, snap peas, corn,
shaved fennel, citrus carrot purée, herb emulsion

CHIPOTLE CATFISH 22
chipotle- cornmeal crust, carrot biscuits,
creamed corn, poblano peppers, apple & fennel
slaw, buttermilk vinaigrette, fennel honey

CREOLE SHRIMP & GRITS 18
andouille, trinity, tomato, piquillo pepper,
anson mills roasted poblano & cheddar grits

VERLASSO SALMON* 28.50
spring onion spätzle, honey dijon leeks,
asparagus, arugula, tri-color beet salad,
dill pistachio pesto, caraway sunflower seeds

THAI GLAZED TUNA* 30.25
red miso ramen broth, soba noodles,
umami hazel dell mushrooms, kale, charred pearl
onions, pickled snap peas
add pork belly or farm fresh egg - 3

SEARED HALIBUT* 34.50
garbanzo beans, asparagus, hazel dell
mushrooms, tomato confit, sweet garlic purée,
sumac pistachios, herb balsamic

LOBSTER SANDWICH 25.50
open-faced

buttered sourdough, preserved lemon aioli,
cornichon, pickled red onion, bacon vinaigrette

SOUTHERN FRIED PO' BOY 19.75
oyster -or- shrimp
pickled okra remoulade, slaw, fries

NOT SEAFOOD

JAX ½ LB NIMAN RANCH
PRIME BEEF BURGER* 13.25
brioche bun, lettuce, tomato, pickles,
jax mustard sauce, fries
add fried egg*, fried oyster,
bleu cheese, cheddar - 2 ea
add bacon or avocado - 3 ea

SOUS VIDE SIRLOIN* 29.75
sweet garlic purée, puffed potato,
grilled asparagus, hazel dell mushrooms, pearl
onions, kale, fennel, poblano, italian salsa verde
add lobster - 16
add crab cake - 19

SUNDAY - CRAB BOIL
MONDAY - ALL NIGHT HAPPY HOUR
TUESDAY - FISH & CHIPS
WEDNESDAY - WINE WEDNESDAY

APRIL 2019

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*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 and 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, 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 AMY STACY

For Amy, a restaurant is like a big family—everyone takes care of each other, and no one gets left behind. Born and raised in Missoula, MT, she earned degrees in the Culinary Arts and Food Service Management at the University of Montana before moving to Fort Collins in 2015. The day after she arrived, she joined the Jax family and has been here ever since—rising through the ranks from Pantry Line Cook to Sous Chef to Chef de Cuisine. She loves the close relationships that Jax maintains with local farmers, and looks forward to building out the seasonal menus that reflect their daily harvest.

When she's not cooking up a storm at Jax, you'll find Amy hiking and fishing in the great outdoors with her husband and their dog, sipping on some local craft beer, playing cribbage or rummy, or perfecting her tailgating game during football season.

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

Northeast Seafood & Paul Packer
Native Hill
ViTatity Greens
Hazel Dell
Jodar Farms
Copoco Honey
Niman Ranch
Great Harvest Bread



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.

