



FISH HOUSE & OYSTER BAR

Starters

FRIED CALAMARI 12
mango-chile mojo, lime aioli

STEAMED MUSSELS 17 OR
STEAMED BAJA CLAMS 20
thai curry - fresno, candied coconut, cilantro
red chorizo - tomato, oregano, basil
chardonnay garlic - fine herbs
add pasta or rice noodles - 3

FRUIT DE MER 14
octopus, squid, shrimp, almonds, harissa

ANGUS STEAK TARTARE* 14
dijon crème, cured egg yolk,
grana padano, grilled sourdough

SMOKED SALMON TOAST 13
pickled mustard seeds, sourdough toast,
house pickled vegetables

LUMP BLUE CRAB CAKE 19
preserved lemon aioli

AHI TUNA POKE* 21
sushi rice, fuji apple, avocado, black pepper ponzu,
jalapeño, spiced cashew

CHARGRILLED OYSTER 4EA
creole butter, grana padano cheese

OYSTERS ROCKEFELLER 4EA
spinach, grana padano cheese, bacon, pernod

Soups & Salads

JAX CAESAR 7/14
garlic croutons, grana padano, whole grain mustard dressing
add white anchovies - 2

THE WEDGE 6/12
crispy bacon, crumbled bleu cheese, tomato, ranch

BEETS & BURRATA SALAD 15
seaweed pesto, braised baby beets, balsamic reduction,
smoked sea salt, beet chips

NEW ENGLAND
CLAM CHOWDER 6/10
braised ham hock, russet potato, garlic cream, fried saltine

SEAFOOD GUMBO 18
oysters, shrimp, catfish, snow crab,
shellfish stock, long grain rice, okra

Shellfish
& Chilled
Samplers

TINNED RAZOR CLAMS 23
sourdough toast, black garlic mostarda, bone marrow butter

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 lipped mussels, 1/2 lb peel-n-eat shrimp,
fruit de mer
HOOK, LINE & SINKER* 178
all three samplers

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

PEEL N' EAT SHRIMP
(1/4 lb) 8 (1/2 lb) 14

DUNGENESS CRAB
(1/2 lb) 25 (1 lb) 48

SNOW CRAB
(1/2 lb) 27 (1 lb) 52

ALASKAN KING CRAB
(1/2 LB) 34 (1LB) 65

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

Caviar

[all caviar served with bilini, crème fraîche]

PASSMORE RANCH WHITE
STURGEON CAVIAR
(15g) 78 (30g) 150

GOLDEN WHITEFISH ROE
(15g) 16 (30g) 30

seasonals

MISSISSIPPI CATFISH 21
blackened or fried
collard greens, anson mills poblano cheddar grits,
carolina bbq

HAWAIIAN MOONFISH* 30
forbidden rice, long beans, bok choy, umami mushrooms,
yuzu miso aioli, hoisin

VERLASSO SALMON* 27
root vegetable rösti, celeriac purée, local mushrooms,
pickled squash, brussels sprouts, puffed quinoa

NEW ENGLAND
SEA SCALLOPS 34
autumn squash gnocchi, fennel soubise,
baby kale, almond crumble, pomegranate seeds

SPANISH OCTOPUS RISOTTO 30
piquillo peppers, preserved lemon,
'nduja, cilantro, roasted almonds

GRILLED WHOLE
ALAMOSA BASS 29
mushroom conserva, salsa verde, fennel

PACIFIC RUN
YELLOWFIN TUNA* 35
soba noodles, bok choy, edamame,
fried egg, kimchi, black garlic dashi

Not Seafood

NIMAN RANCH BURGER* (8oz) 14
lettuce, tomato, pickles, jax mustard, fries
add fried oyster, fried egg*, cheddar,
blue cheese, or bacon - 2ea

RIVER BEAR
NEW YORK STRIP* (16oz) 46
smashed-fried potato, NOLA butter, arugula, demi-glace

for the table

LOBSTER & BACON MAC 23

FRENCH FRIES 6

BACON FAT CORNBREAD 8

FRIED RICE* 7

BACON BRAISED COLLARDS 6

BRUSSEL AQUA PAZZA 8

*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, 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
 Tonali's Meats
 Fresh Guys
 Sea To Table
 Italco
 Niman Ranch
 DiNoci



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
 \$3 BEER \$5 MARTINI

SNAG A JAX & RMA HAT, SNAP A PHOTO OF YOU AND YOUR BIG CATCH, FRAME IT, AND BRING IT TO JAX.
 You may get mounted on our famous fish wall and have bragging rights for life... Or, for the next 20 years.

JAX FISH HOUSE WEEKLY SPECIALS

- SUNDAY | Cioppino
- MONDAY | Old School Tuna
- TUESDAY | Hamachi Ramen

Happy Hour **EVERYDAY**
 All Night Monday, 4-6pm Tuesday-Sunday
 (available in the dining room & the bar)

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.

