

BRUNCH
'Best Seafood Restaurant'
- 5280 Magazine



eat fish - live longer
eat oysters - love longer

FISH HOUSE & OYSTER BAR

We are proud to be the first Colorado restaurant partner of the Monterey Bay Aquarium Seafood Watch - working to protect our oceans for generations to come.

GET TO DRINKIN'

BLOODIES

- JAX BLOODY** 9
cucumber infused vodka, jax bloody mix, pickles, olive, lemon
- JAX BLOODY MARIA (1 qt)** 17
habanero & bacon infused tequila, jax bloody mix, pickles, olive, lemon
- THE COMMODORE (33oz)** 38
thai chile vodka, spicy house bloody mix, dungeness crab, cocktail shrimp, oyster on the half shell
- THE RED SNAPPER** 11
family jones gin, jax bloody mix, pickles, olive, lemon

MIMOSAS AND SPRITZ

BOTTOMLESS BUBBLES \$15
optional carafe of OJ

- OG MIMOSA** 10
orange juice, sparkling wine, orange liqueur
- APEROL SPRITZ** 11
aperol, sparkling wine, orange juice
- FRENCH 75** 13
lee spirits dry gin, sparkling wine, simple syrup, lemon
- PIMM'S CUP** 11
pimm's no. 1, ginger beer, lemon, mint
- JAX GIN & TONIC** 10
family jones gin, fever tree tonic, lime, yuzu, honey

BRUNCH COCKTAILS

- JAX CORPSE REVIVER** 12
family jones gin, triple sec, lemon, vermouth, pernod
- BREAKFAST MARG*** 11
milagro reposado tequila, agave, lime juice, egg white

CAFFEINATED COCKTAILS

- CORRECT COFFEE** 8
licor 43, coffee, orange
- THE F & C** 10
fernet branca, coke, maraschino cherry liqueur
- IRISH COFFEE** 7
coffee, jameson whiskey, cream, sugar

ZERO ABV

- LIME & THYME SODA** 5
- GRAPEFRUIT HONEY TONIC**
- CUCUMBER MINT SPRITZ**
- ALMOST FASHIONED**
**contains aromatic bitters*

GET TO EATIN'

- BURNT GRAPEFRUIT** 4
caramelized with turbinado sugar
- BEIGNETS** 6
basket of small fried pillows of pleasure, sugar, seasonal preserves
- LOBSTER DEVILED EGGS** 3 FOR 9
pepper bacon, chives
- FRESH BAKED CORNBREAD** 8
shrimp and bacon fat butter
- SUNDAY MORNING CHILLED SHRIMP** 16
cocktail sauce and lemon
- FRIED CALAMARI** 12
*mango-chile mojo, lime aioli**
- STEAK TARTARE** 14
serrano, dijon crème, grana padano, grilled sourdough, cured egg yolk
- JUMBO LUMP BLUE CRAB CAKE** 19
*preserved lemon aioli**
- DUNGENESS CRAB** 25/48
*½ lb - 1 lb
oregon, buttery*
- SNOW CRAB** 27/52
*½ lb - 1 lb
nova scotia, sweet*
- KING CRAB** 35/68
*½ lb - 1 lb
alaskan aleutian islands, big and rich*
- CRAB DUO** 62
½ lb snow crab, 1 lb dungeness

SIDES

- TWO EGGS COOKED MOST WAYS** 5
- BREAKFAST POTATOES** 5
- THICK CUT PEPPER BACON** 6
- GRIDDLED RIVER BEAR HAM** 8
- WAFFLE** 4
- ANSON MILLS CHEESE GRITS** 5
- BACON BRAISED COLLARD GREENS** 5
- SIDE OF HOLLANDAISE** 4

BRUNCH PLATES

- HASH BOWL** 13
scrambled eggs, breakfast sausage, shrimp, arugula, crispy fried potatoes, simple vinaigrette*
- SHAKSHUKA** 14
tomato, shrimp, kale, harissa, egg, sourdough*
- JAX BLUE CRAB CAKE BENEDICT** 22
*poached egg, roasted tomato and fennel, hollandaise**
- CLASSIC BENEDICT** 14
shaved ham, toasted english muffins, roasted tomato, hollandaise
choice of breakfast potatoes or grits*
- KENTUCKY HOT BROWN** 13
river bear ham, pepper bacon, tomato, poached eggs, mornay, toasted sourdough*
- FRIED SHRIMP & WAFFLES** 16
fried egg, collard greens, hot maple butter*
- OSCAR OMELET** 17
*blue crab, arugula, hollandaise
choice of breakfast potatoes or grits*
- FISH N' CHIPS** 16
howdy beer batter, crispy fried, fries, slaw
- SCRAMBLED EGG SANDWICH** 10
pepper bacon, house greens, kewpie mayo, grana padano, brioche comes with slaw and fries
- SALMON RILLETTE MELT** 13
pickled mustard seeds, white cheddar, brioche comes with slaw and fries
- NIMAN PRIME RANCH BURGER*(8oz)** 14
*lettuce, tomato, pickles, jax mustard, fries comes with slaw and fries
add fried oyster, fried egg*, cheddar, blue cheese, or bacon - 2ea*

- JAX CAESAR SALAD*** 7/14
*garlic croutons, grana padano, whole-grain mustard dressing
add white anchovies - 2*
- THE WEDGE** 6/12
iceberg lettuce, crispy bacon, crumbled bleu cheese, tomato, ranch
- BEETS AND BURRATA** 15
seaweed vinaigrette, balsamic reduction, kale, smoked sea salt, beet chips
- CLAM CHOWDER** 7/14
clams, ham hocks, potatoes, mirepoix, fried saltine

EXECUTIVE CHEF Sheila Lucero
CHEF DE CUISINE Jesse Guare
SOUS CHEF Brian Pistorino

Party at your place?
We'll bring the freshy fresh to you.
Email events@jaxcoloradosprings.com to book our roving raw bar for your next shindig.

*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.

JAX FISH HOUSE & OYSTER BAR

bringing the coasts to the coastless since 1994



1980
Northeast Seafood opens at the Table Mesa Shopping Center as the only fresh fish market in Boulder.

1983
While living in Chicago, founder Dave Query (DQ) visits Shaw's Crab House and Davis Street Fish Market in Chicago, where he falls in love with seafood.



1988
Dave Query meets Paul Packer, President of Northeast Seafood.

1994
Dave opens the first Jax Fish House on Boulder's Pearl Street, sourcing almost everything on the menu from Northeast Seafood.



1996
Jax LoDo opens in the heart of Denver.

1998
Culinary student Sheila Lucero joins the Jax Denver team as a line cook.

1999
California-based Monterey Bay Aquarium Seafood Watch launches an online program and consumer guide for sustainable seafood choices. The Jax team immediately embraces it.

2009
Sheila is named Executive Chef of Jax Fish House.



2010
Jax partners with Rappahannock River Oysters in Virginia to develop the proprietary Emersum Oyster.

2011
Jax adds "Oyster Bar" to the name.

OYSTER BAR

2012
Jax begins working with Fish Choice, a Fort Collins-based online resource that provides an auditing system to track the kitchen's sustainable seafood purchases.

2011
Jax Fort Collins opens

2013
Chef Sheila becomes a member of the Monterey Bay Aquarium Watch's Blue Ribbon Task Force, a network of chefs from across the nation leading the sustainable seafood conversation.



2014
Jax Kansas City opens, becoming the first restaurant in Missouri to partner with the Monterey Bay Seafood Watch.

2013
Jax Glendale opens

2017
Sheila participates in the James Beard Foundation's Chef's Boot Camp for Policy and Change in Burlington, Vermont.

2017
Chef Sheila and the Blue Ribbon Task Force visit Washington D.C., lobbying Members of Congress to keep American fisheries from being depleted.

2017
Jax Fish House becomes a leader restaurant in the James Beard Foundation's Smart Catch program.

JAMES BEARD FOUNDATION



2018
Chef Sheila and 16 other chefs author the Portland Pact, a document that urges the government to prioritize sustainably managed fisheries the Denver chef community.

2019
Jax opens in downtown Colorado Springs

SOMETIMES A LITTLE MYSTERY IN LIFE CAN BE A GOOD THING... SOMETIMES.

Sometimes a little mystery in life can be a good thing. The thrill of untangling a Sherlock Holmes story, for example, or the exciting uncertainty of embarking on a new business venture. At other times—say, eating raw oysters—any amount of mystery is a terrible idea.

That's why we worked with Rappahannock River Oysters (RRO) in Virginia to develop the Emersum Oyster. Exclusive to Jax Fish House, the Emersum is the result of months of cooperation and research with RRO, which got its start in the Chesapeake Bay in 1899. Resurrected by cousins Ryan and Travis Croxton in 2002, the young upstarts have turned the oyster world on its, um, ear while embracing sustainability in their oyster growing practices.

Which means that we can know for certain that for every Emersum grown, dozens of wild oysters are seeded, improving the ecosystem of the Chesapeake Bay. Another thing we know for certain? The Emersum is the freshest bivalve this side of either coast, with a size, taste, texture, and liquor that you can count on every time.

We're certain that you'll love them or your money back.



A NOTE ON SOURCING

We don't take ourselves too seriously at Jax Fish House. Two things we do take seriously? The freshness and sustainability of our seafood. You know fresh fish when you see, smell, and taste it. Sustainability is a little more complicated, but to us, it means considering the stocks of the species we source to prevent overfishing and working with suppliers who harvest in ways that have minimal impacts on marine environments. We work with science-based organizations to do just that, ensuring that every single thing we serve is as responsibly raised and caught, as it is delicious.

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