

DINNER

'Best Seafood Restaurant' • July 2019  
- 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.

STARTERS

- FRIED CALAMARI 12  
*mango-chile mojo, lime aioli\**
- STEAMED MUSSELS 17
- OR 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 15  
*octopus, mussels, squid, shrimp, almonds, harissa, lavash cracker*
- STEAK TARTARE\* 14  
*serrano, dijon crème, grana padano, grilled sourdough, cured egg yolk*
- SMOKED SALMON TOAST 13  
*pickled mustard seeds, sourdough toast, house pickled vegetables*
- LUMP BLUE CRAB CAKE 19  
*preserved lemon aioli\**
- SPICY AHI TUNA POKE\* 21  
*sushi rice, fuji apple, avocado, black pepper ponzu, spiced cashew*
- CHARGRILLED OYSTER 3.75EA  
*creole butter, grana padano*
- OYSTERS ROCKEFELLER 4EA  
*spinach, grana padano, bacon, pernod*

SOUPS & SALADS

add to any salad

- jumbo lump blue crab cake 17*  
*grilled shrimp 15 | grilled salmon\* 17*
- JAX CAESAR SALAD\* 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 AND BURRATA 15  
*seaweed vinaigrette, balsamic reduction, kale, smoked sea salt, beet chips*
- CLAM CHOWDER 7/14  
*clams, ham hocks, potatoes, mirepoix, fried saltine*
- SEAFOOD GUMBO 18  
*crab, shrimp, oysters, catfish, rice, fried okra, green onion*  
*made to order*

Party at your place?

We'll bring the freshy fresh to you.  
Email [events@jaxcoloradosprings.com](mailto:events@jaxcoloradosprings.com) to book our roving raw bar for your next shindig.

WINTER ENTREES

- MISSISSIPPI CATFISH 21  
*blackened or fried*  
*bacon-braised collard greens, anson mills poblano-cheddar grits, carolina bbq*
- GULF GROUPER 29  
*whipped potato, brussels sprouts, lacinato kale, charred tomato glaze*
- VERLASSO SALMON\* 27  
*autumn rosti, pickled squash, local mushrooms, sunchokes, brussels sprouts, celery root puree, puffed grain*
- NEW ENGLAND SEA SCALLOPS 34  
*butternut squash gnocchi, fennel soubise, spiced almonds, kale, pomegranate*
- SPANISH OCTOPUS 30  
*risotto, piquillo peppers, preserved lemon, nduja, cilantro, roasted almonds*
- WHOLE ALAMOSA BASS 29  
*roasted fennel, mushroom conserva, salsa verde*
- PACIFIC RUN YELLOWFIN TUNA\* 35  
*soba noodles, bok choy, edamame, fried egg, black garlic dashi*
- LOBSTER MAC N' CHEESE 36  
*lobster tail, bacon, truffled bread crumbs, pickled mustard seeds*
- RIVER BEAR NEW YORK STRIP (16oz) 46  
*smashed-fried potato, NOLA butter, arugula, demi-glace*

CHILLED SHELLFISH

- TINNED RAZOR CLAMS 23  
*sourdough toast, black garlic mostarda, bone marrow butter*
- JUMBO SHRIMP COCKTAIL 16  
*wild gulf shrimp, cocktail sauce, lemon*
- PEEL N' EAT SHRIMP 8/14  
*¼ lb - ½ lb*
- DUNGENESS CRAB 25/48  
*½ lb - 1 lb*
- SNOW CRAB 27/52  
*½ lb - 1 lb*
- CRAB DUO 62  
*½ lb snow crab, 1 lb dungeness*

PLATTERS

HOOK* 39	2 east coast oysters 2 west coast oysters ½lb peel n' eat shrimp ½lb snow crab
LINE* 49	2 east coast oysters 2 west coast oysters 1 lobster tail fruit de mer ½oz golden caviar
SINKER* 90	6 east coast oysters ½lb peel-n-eat shrimp ½lb snow crab 1 lobster tail fruit de mer 6 green lipped mussels
HOOK, LINE & SINKER* 178	10 east coast oysters 4 west coast oysters 1lb peel n' eat shrimp 1lb snow crab 2 lobster tail fruit de mer ½oz golden caviar 6 green lipped mussels

SANDWICHES

- NIMAN RANCH BURGER\* (8oz) 14  
*lettuce, tomato, pickles, jax mustard, fries*  
*add fried oyster, fried egg\*, cheddar, blue cheese, or bacon - 2ea*
- CRISPY FISH SANDWICH 13  
*pete's tartar sauce, iceberg lettuce, brioche bun*
- SALMON RILLETTE MELT 13  
*pickled mustard seeds, white cheddar, brioche*

FOR THE TABLE

- FRENCH FRIES 6
- BACON FAT CORNBREAD 8
- BEST RICE EVER 9  
*egg, kimchi, avocado, pickled mustard seeds, cilantro*
- BACON BRAISED COLLARDS 6
- SEASONAL VEGETABLES 9  
*brussels sprouts, butternut squash, fennel, kale, walnut crumble, acqua pazza*

CAVIAR

[all caviar served with blinis, crème fraîche]

- PASSMORE RANCH WHITE STURGEON CAVIAR 85/165  
*15g - 30g*
- GOLDEN WHITEFISH ROE 16/30  
*15g - 30g*

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

\*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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