



FISH HOUSE & OYSTER BAR

STARTERS

Table of starters including Fried Calamari, Fruit de Mer, Angus Steak Tartare*, Shrimp Toast, Blue Crab Cake, Ahi Tuna Poke*, Salmon Carpaccio*, Jumbo Shrimp Cocktail, Peel n' Eat Shrimp, and Spanish Tinned Squid.

HOT OYSTERS

Table of hot oysters: Chargrilled Oysters, Baked Oysters Rockefeller, and Buffalo Fried Oysters.

HOT STEAMER POTS

Table of hot steamer pots including Seafood Gumbo, Steamed Mussels, Steamed Clams, and Jonah Crab Claws.

EAT FISH - LIVE LONGER
EAT OYSTERS - LOVE LONGER

CHILLED SHELLFISH & SAMPLERS

Table of chilled shellfish and samplers including The Hook*, The Line*, The Sinker*, Hook, Line & Sinker*, Oregon Dungeness Crab, Alaskan Snow Crab, Alaskan King Crab, and Crab Duo.

Table of Passmore Ranch White Sturgeon Caviar* and Golden Whitefish Roe*.

SOUPS & SALADS

Table of soups and salads including Clam Chowder, Caesar, Wedge, and Local Squash & Burratta Cheese.

EXECUTIVE CHEF Sheila Lucero
CHEF DE CUISINE Bryan Sparks

SEASONAL PLATES

Table of seasonal plates including Mississippi Catfish, Australian Barramundi, Chilean Verlasso Salmon*, New England Sea Scallops*, Whole Grilled Seasonal Fish, Pacific Yellowfin Tuna*, Surf & Turf Mac n' Cheese*, Kansas City Strip Steak*, and Jax Fish & Chips.

SANDWICHES

Table of sandwiches including Paradise Dry Aged Burger*, The Buffalo Soldier, Crispy Fried Fish Sandwich, and Lobster Rolls.

FOR THE TABLE

Table of items for the table including Small Pile of Hushpuppies, Crispy French Fries, Charred Cauliflower, Shrimp & Bacon Fat Cornbread, Mac n' Cheese, Bacon Braised Collard Greens, Stir Fried Broccoli Rabe, and Whipped Potato.

We like to party. Email Janey@bigredf.com to plan your next event.

*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.

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.

2020
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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