

BRUNCH



eat fish - live longer
eat oysters - love longer

GET TO DRINKIN'

BLOODIES

THE COMMODORE* 30
green chile vodka, spicy house bloody mix, 6 oz dungeness crab, jumbo cocktail shrimp, emersum oyster, golden caviar

JAX BLOODY MARY 9
cucumber infused vodka, jax bloody mix, olive, lemon wheel

THE RED SNAPPER 11
gin, jax bloody mix, celery, pickled celery, lime wheel

BLOODY MARIA 11
jalapeño and cilantro infused tequila, jax bloody mix, orange, cinnamon sugar rim

MIMOSA AND SPRITZ

OG MIMOSA 10
orange juice, sparkling wine, orange liqueur

APEROL SPRITZ 11
aperol, sparkling wine, orange juice

FRENCH 75 13
gin, sparkling wine, simple syrup, lemon

PIMM'S CUP 11
pimm's no. 1, house made ginger beer, lime, mint

JAX GIN AND TONIC 10
family jones, fever tree tonic, yuzu juice, honey

BRUNCH COCKTAILS

JAX CORPSE REVIVER 12
family jones gin, triple sec, lemon, cocchi blanc, pernod

BREAKFAST MARG* 11
reposado tequila, agave, lime juice, egg white

CAFFEINATED COCKTAILS

KEEP IT GOING 12
family jones gin, coffee infused campari, carpano antica, orange twist

THE F & C 10
fernet branca, coke, maraschino cherry liqueur

ZERO ABV

LIME & THYME SODA 4

HOUSE-MADE SPICED GINGER BEER 5
(on tap)

CUCUMBER MINT SPRITZ 5

ALMOST FASHIONED 6
*contains aromatic bitters

FISH HOUSE & OYSTER BAR

GET TO EATIN'

BURNT GRAPEFRUIT 4
caramelized with turbinado sugar, crème fraiche

BEIGNETS 6
basket of small fried pillows of pleasure, sugar, seasonal preserves

LOBSTER DEVEILED EGGS 3 FOR 9
pepper bacon, chives

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 cheese, grilled sourdough, cured egg yolk

JUMBO LUMP BLUE CRAB CAKE 19
preserved lemon aioli

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, altius greens, crispy fried potatoes, simple vinaigrette

SHAKSHUKA* 13
tomato, shrimp, kale, harissa, egg, sourdough

JAX BLUE CRAB CAKE BENEDICT* 22
poached egg, roasted tomato and fennel, hollandaise, choice of breakfast potatoes or grits

CLASSIC BENEDICT* 14
river bear ham, toasted english muffins, roasted tomato, hollandaise sauce, choice of breakfast potatoes or grits

KENTUCKY HOT BROWN* 13
river bear ham, pepper bacon, tomato, poached eggs, mornay, toasted sourdough

FRIED SHRIMP AND WAFFLES* 16
fried egg, collard greens, hot maple butter

OSCAR OMELET* 17
blue crab, altius greens, feta, hollandaise, choice of breakfast potatoes or grits

DELICIOUS FISH N' CHIPS 19
battered, crispy fried, fries, slaw

all sandwiches come with slaw and fries

SCRAMBLED EGG SANDWICH 10
pepper bacon, house greens, kewpie mayo, grana hard cheese, brioche

SALMON RILLETTE MELT 13
pickled mustard seed, shaved red onion, cheddar

NIMAN RANCH BURGER* 14
lettuce, tomato, pickles, mustard sauce, crispy fries

CAESAR* 7/14
little gem greens, whole grain mustard dressing, grana hard cheese, croutons

WEDGE 6/12
crispy bacon, blue cheese, little tomatoes, ranch

BEETS & BURRATA 15
seaweed vinaigrette, balsamic reduction, beet chips, smoked sea salt

CLAM CHOWDER 7/14
clams, ham hocks, potato, mirepoix, cream

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

EXECUTIVE CHEF Sheila Lucero
CHEF DE CUISINE Peter Garner

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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. 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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/JAXFISHHOUSE