eat fish - live longer

jax
FISH HOUSE & OYSTER BAR

eat oysters - love longer

STARTERS

FRIED TOWN DOCK CALAMARI 12
mango-chile mojo, lime aïoli

STEAMED PEI MUSSELS 18
thai curry- jalapeño, candied coconut, cilantro
chardonnay garlic- shallot, parsley, butter

SMOKED SALMON DIP 11
pastrami cured, crème fraîche, horseradish, radish, fennel, lavosh cracker

JUMBO LUMP CRAB CAKE 21
herb buttermilk sauce, garlic tomato purée

CHARGRILLED OYSTERS 22 HALF DOZEN | 44 DOZEN
creole butter, grana padano cheese

AHI TUNA POKE* 17
sticky rice, spicy chile-peanut sauce, avocado, crispy shallot, ponzu

SOUPS & SALADS

JAX CAESAR SALAD 9 / 16
little gems, croutons, whole grain mustard dressing, grana padano
add white anchovies 2

THE WEDGE 8 / 14
iceberg lettuce, crispy bacon, point reyes blue, tomato, ranch

AUTUMN SALAD 9
shaved carrots, salted cucumber, sawatch aged gouda, sunflower crumble, champagne-tarragon vinaigrette

LOUISIANA CRAWFISH GUMBO 7 / 14
gulf shrimp, smoked andouille sausage, rice, scallions

SEAFOOD CHOWDER 21
(made to order)
mussels, chopped clams, fresh fish, shrimp, roasted garlic cream, potatoes, carrots, bacon, okra

SIDES 6

FRENCH FRIES
BACON FAT CORNBREAD
HUSHPUPPIES
PORK BELLY COLLARDS
CRISPY GRITS & CAPONATA
MARINATED SEA ISLAND PEAS
GRILLED SQUASH
BAKED LOBSTER MAC 15

CHILLED SHELLFISH

OYSTERS ON THE HALF SHELL* MKT
please check the fresh sheet for our daily oyster selection

PEEL N' EAT SHRIMP 12 ½ pound / **22** 1 pound

ALASKAN SNOW CRAB 55 1 pound

ICE COLD RAW BAR PLATTERS

HOOK* 55
½# peel n' eat shrimp, 6 emersum oysters, ½# snow crab

LINE* 110
1# peel n' eat shrimp, 12 emersum oysters, 1# snow crab

SINKER* 225
1# peel n' eat shrimp, 12 emersum oysters, 1# snow crab, salmon dip, white fish roe, ahi tuna poke

CAVIAR

served with housemade lavosh crackers, crème fraîche, chives

ISRAELI OSETRA CAVIAR* 1oz - smooth, light salt, nutty, buttery finish **150**
BOWFIN ROE* 2oz- small grain, buttery, briny **50**
WHITEFISH ROE* 1oz - small grain, clean, sweet **30**

SEASONAL ENTREES

STUFFED TOMATO & QUINOA PILAF 21
marinated sea island peas, grilled squash, tomato garlic purée

ALASKAN HALIBUT 37
pine nut caponata, crispy anson mills grits, fried basil

NEW ENGLAND SEA SCALLOPS* 36
celeriac purée, roasted cauliflower, turnips, guanciale, arugula, puffed quinoa

CLAMS & SPAGHETTI 28
fresh tomato, garlic, calabrian chile, thick cut spaghetti

GRILLED VERLASSO SALMON* 28
sea island peas, fennel, charred rapini, local mushrooms, dill crema

MISSISSIPPI CATFISH 24
blackened or fried pork belly collard greens, hushpuppies, smoked tomato jus

GRILLED HAWAIIAN YELLOWFIN TUNA STEAK* 34
squash, fresh grated tomato, roasted kalamata olives, sweet garlic purée

CENTER CUT FILET* 49
sautéed corn and mushrooms, caramelized corn purée, charred rapini, blue crab butter

NIMAN RANCH BURGER* 16
lettuce, tomato, pickles, jax mustard, french fries
add fried oyster, fried egg, cheddar, blue cheese, or bacon – $2 each

MAINE LOBSTER ROLL 28
claw, knuckle and tail meat, herb dressing, cherry tomato, butter toasted split-top roll, french fries

JAMES BEARD FOUNDATION SMART CATCH Leader 2020

Monterey Bay Aquarium Seafood Watch

**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 and we are happy to make adjustments.*

COCKTAILS

STRAW BY REQUEST

infusions

JAX STRAWBERRY LEMONADE
strawberry-infused vodka, strawberry pureé, lemon — 8

CUCUMBER LEMON PRESS cucumber-infused vodka, lemon, soda water — 8

PRICKLY PEAR MARGARITA
habañero-infused tequila, pear pureé, orgeat, lime juice — 14

SANITAS SPRITZ aperol, cucumber-infused vodka, orange liqueur, sparkling wine — 15

originals and nola classics

JAX G & T family jones gin, fever tree tonic, lime, yuzu juice — 10

JAX MULE ginger vodka, lime juice, ginger beer — 11

ST. LUCIA SOUR silver & spiced rum, lime juice, orgeat — 12

Q - COIN reposado tequila, agave, lime, orange, cucumber — 12

VIEUX CARRE rye, cognac, benedictine, vermouth, bitters — 15

VESPER tanqueray gin, wheatley vodka, lillet blanc, lemon twist — 15

JAX WELLER MANHATTAN weller special reserve bourbon, antica carpano, angostura bitters — 17

BARTENDER'S BOULEVARDIER rebel yell 100, aperol, antica carpano, montenegro amaro, orange bitters — 17

MOCKTAILS (one refill per order) 6

LAVENDER LEMONADE • SEASONAL AGUA FRESCA • LIME AND THYME SODA • HEY MOCK-A-RITA

WINES BY THE GLASS

white

LE GRAND CAILLOU sauvignon blanc '18 - vin de france — 11/40

GLAZEBROOK sauvignon blanc '18 - marlborough, nz — 13/48

CASA JIPI sauvignon blanc '20 - baja, mx — 14/52

CANTINA DI CALDARO pinot grigio '19 - alto adige, it — 11/40

HESS 'shirtail' unoaked chardonnay '18 - monterey, ca — 10/36

LOUIS LATOUR 'grand ardeche' chardonnay '18 ardeche, fr — 14/52

SONOMA CUTRER chardonnay '18 sonoma, ca — 16/60

red

JAX SINEANN pinot noir '18 - willamette valley, or — 15/56

LOUIS JADOT gamay '19 - beaujolais, fr — 11/40

RED TREE pinot noir '18 - monterey, ca — 10/36

AMALAYA malbec 'gran corte' '17 - salta, ar — 14/52

DECOY 'BY DUCKHORN' bordeaux blend '18 - sonoma, ca — 17/64

BENZIGER cabernet sauvignon '18 - sonoma, ca — 14/52

rosé

DARK HORSE grenache/barbera '19 - california — 10/36

BRUMA grenache/mourvedre/montepulciano '20 - baja, mx — 14/52

champagne & sparkling

DOMAINE ST. MICHELLE brut mv - columbia valley, wa — 12/44

LUCIEN ALBRECHT 'brut Rosé' nv - alsace, fr — 15/56

NICOLAS FEUILLATTE 'brut reserve' mv (187ml) - champagne, fr — 25

BEER

draft beer

TOP ROPE mexican lager | the post | lafayette, co - 5.0% — 6

BACK ON MY B.S. kellerpils | the post | lafayette, co - 4.8% — 7

SHIRTLESS PUTIN amber lager | call to arms | denver, co - 5.3% — 7

#KNOWFILTER hazy IPA | the post | lafayette, co - 6.6% — 7

IPA avery brewing | boulder, co - 6.5% — 7

90 SHILLING scottish ale | o'dell brewing | fort collins, co - 5.3% — 7

bottles & cans

BANQUET coors brewing | denver, co - 5% — 5 / 16OZ CAN

SPIKED SNOWMELT upslope brewing | boulder, co - 5% — 6 CAN

OFF-DRY APPLE stem ciders | boulder, co - 5.8% — 7 CAN

CRAFT LAGER upslope brewing | boulder, co - 4.8% — 5 CAN

WHITE RASCAL avery brewing | boulder, co - 5.6% — 6 CAN

ELLIE'S BROWN avery brewing | boulder, co - 5.5% — 6 CAN

DRAGON'S MILK new holland brewing | holland, mi - 11% — 13 BOTTLE

WHITES

sauvignon blanc

KING ESTATE sauvignon blanc '19 - eugene, or — 60

VENICA sauvignon blanc '19 - collio, it — 82

MARQUIS DE GOULAINE sauvignon blanc '19 - sancerre, fr — 87

CAKEBREAD '19 - nape valley, ca — 92

GIESEN 'THE AUGUST 1888' '13 - marlborough, nz — 144

interesting whites

BELLE PENTE riesling '14 - willamette, or — 52

DOM MICHEL BREGEON muscadet '18 - sevre et maine loire valley, fr — 59

CRISIO verdicchio riserva '15 - casalfarneto, it — 64

SCARPETTA pinot grigio '19 - friuli, it — 66

VENICA pinot grigio '19 - collio, it — 76

SCARPETTA friulano '18 - collio orientali, it — 120

chardonnay

JORDAN chardonnay '17 - sonoma, ca — 72

CHATEAU DE LA CRÉE 1er cru '17 - santenay, fr — 86

DOM. JEAN-CLAUDE COURTALT chardonnay '18 - chablis, fr — 88

HESS 'PANTHERA' chardonnay '19 - russian river, ca — 99

ROBERT DENOGENT chardonnay '19 - macon-villages, fr — 105

ROMBAUER chardonnay '19 - carneros, ca — 105

MOREAU DE NADET chardonnay '18 - chablis, fr — 115

DOM. EMMANUEL GIBOULOT chardonnay '17 - burgundy, fr — 124

MAISON ROY & FILS chardonnay '16 - willamette, or — 130

champagne & sparkling

FERRARI 'brut rosé' (375ml) nv- trento, it — 50

NICOLAS FEUILLATTE 'brut reserve' mv - champagne, fr — 85

TAITTINGER 'brut reserve' nv - champagne, fr — 90

VEUVE CLICQUOT 'brut yellow label' nv- champagne, fr — 125

'J' VINEYARDS 'brut rosé' nv- russian river, ca — 165

LOUIS ROEDERER 'vintage brut' 2013- champagne, fr — 250

ROSÉ

MOULIN DE GASSAC grenache/carignan '20 - provence, fr — 57

APRES gamay/mondeuse '20 - savoie, fr — 64

REDS

pinot noir

CALERA '18 - central coast, ca — 68

VARNER pinot noir '15 - santa barbara, ca — 80

FAILLA pinot noir '19 - sonoma coast, ca — 112

JOSEPH DROUHIN côte de beaune, pinot noir '18 - burgundy, fr — 123

LUCIEN MUZARD pinot noir '18 - burgundy, fr — 126

SEA SMOKE 'southing' pinot noir '18 - santa barbara, ca — 200

SEA SMOKE 'ten' pinot noir '18 - santa barbara, ca — 250

CHEV pinot noir '18 - russian river valley, ca — 290

interesting & lively

ALEXANDER VALLEY VINEYARDS merlot '18 - alexander valley, ca — 72

EX POST FACTO syrah '19 - santa barbara, ca — 108

MAXIME MAGNON 'rozeta' carignan blend '18 - corbrières, fr — 115

TERRA ROSSA sangiovese '16 - brunello di montalcino, it — 168

LINNE CALODO 'rising tides' grenache '15 - paso robles, ca — 175

big & bold

DAOU 'Pessimist' petite sirah blend '19 - paso robles, ca — 100

FONTANAFREDDA nebbiolo '16 - barolo, piemonte, it — 112

THE PRISONER cab sauv blend '19 - napa valley, ca — 132

JORDAN cabernet sauvignon '15 - alexander valley, ca — 185

HESS 'the lion' cabernet sauvignon '14 - napa, ca — 270

jax FISH HOUSE & OYSTER BAR

socialize with us.

/ jaxfishhouse / jaxfishhouseboulder