

## STARTERS

- Spicy Tuna\* - 10**  
WHITE PONZU, SRIRACHA AIOLI, CRISPY RICE, AVOCADO
- Crab Hush Puppies - 10**  
SWEET PEPPER JAM, PICKLED CHILES
- Fried Calamari - 10**  
MANGO-CHILE MOJO, LIME AIOLI
- Steamed Mussels - 12**  
GREEN CURRY, THAI SLAW, JASMINE RICE
- Mushrooms On Toast - 12**  
WILD MUSHROOMS, CRÈME FRAÎCHE, THYME, TRUFFLE OIL
- Lump Blue Crab Cake - 16**  
LEMON AIOLI, MICRO GREENS

## COOKERS

- Oysters Rockefeller - 3.75**  
SPINACH, MORNAY, BACON, CHILE FLAKES, ALMONDS
- Charbroiled Oyster - 3.25**  
GRANA PADANO, BUTTER, GARLIC
- Buffalo Fried Oyster - 3.50**  
MAYTAG BLEU CHEESE, HOT SAUCE, CELERY

## SALADS & SOUPS

- Chicken & Crawfish Gumbo - 5/9**  
ANDOUILLE SAUSAGE, LONG GRAIN RICE,  
PRESERVED OKRA
- Mixed Greens - 5/9**  
BALSAMIC VINAIGRETTE, GOAT CHEESE, GARLIC TOAST
- Seafood Chowder - 15**  
FISH, SHRIMP, CLAMS, MUSSELS, BACON, POTATOES
- Jax Caesar\* - 7**  
ASIAGO, CROUTONS, LEMON, GRAIN MUSTARD DRESSING
- The Wedge - 9**  
TOMATO, BLEU CHEESE, CRISPY BACON,  
FIVE ONION RANCH
- Brussel Sprout & Squash Salad - 10**  
CHEVRE, FRISEE, APPLES,  
BACON VINAIGRETTE

**NOVEMBER 2015**

EXECUTIVE CHEF SHEILA LUCERO  
CHEF DE CUISINE ALEX KRILL  
SOUS CHEF ROB MONAHAN

## ON ICE

- ½ Lb Peel N' Eat Shrimp - 12**
- Butter Poached Lobster Tail\* - 19**
- ½ Lb Snow Crab - 16**
- ½ Lb King Crab - 35**
- Crab Duo - 46**  
1/4 LB ALASKAN KING CRAB, 1 LB SNOW CRAB



- Large Sampler\* - 95**  
1 LB SNOW CRAB, 1/4 LB ALASKAN KING CRAB,  
3 EAST COAST OYSTERS, 1/4 LB PEEL-N-EAT SHRIMP,  
1 HALF LOBSTER
- Grand Sampler\* - 190**  
2 LB SNOW CRAB, 1/2 LB ALASKAN KING CRAB,  
6 EAST COAST OYSTERS, 1/2 LB PEEL-N-EAT SHRIMP,  
1 WHOLE LOBSTER
- Essential Platter\*- 65**  
1/3 LB KING CRAB, 3 EAST COAST & 3 WEST COAST  
OYSTERS, LOBSTER TAIL, FRUIT DE MER,  
1/2OZ GOLDEN CAVIAR

## FOR THE TABLE

- Buttermilk Bread - 3**  
HONEY BUTTER
- House Fries - 6**  
GRANA PADANO, HERBS
- Roasted Heirloom  
Cauliflower - 7**  
GRANA PADANO, MINT
- Fruit de Mer - 9**  
OCTOPUS, MUSSELS, CALAMARI, SHRIMP
- Mojama\* - 7**  
SLICED CURED TUNA, MARCONA ALMONDS, OLIVE OIL

## AWARD WINNING

- Maine Lobster Roll - 24**  
HOUSEMADE ROLL, CELERY AIOLI,  
APPLEWOOD SMOKED BACON



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## CAVIAR & ROE

- flat bread, chives, sieved egg, vodka crème fraîche
- Cured Salmon Roe [½Oz] - 21**  
LARGE GRAIN, ROBUST, CLEAN FINISH
- Bowfin Caviar [½Oz] - 25**  
SMALL GRAIN, FIRM, BRIGHT, SLIGHT BRINE
- Hackleback Roe [½Oz] - 42**  
DRY, BRINY, SILKY, RICH
- Israeli Osetra Caviar [10z] - 140**  
SMOOTH, LIGHT SALT, NUTTY, BUTTERY FINISH

## SPECIALTIES & FAVORITES

- Fried Oyster Po'Boy - 16**  
ANDOUILLE SAUSAGE, OKRA,  
COMEBACK SAUCE, FRIES
- Catfish - 19**  
BLACKENED & FRIED, BACON BRAISED,  
COLLARD GREENS, SMOKED TOMATO JUS, RED RICE
- Seared Albacore Tuna\* - 28**  
FINGERLING POTATO HASH, BACON, APPLES,  
GREEN CHILES, FRISEE, CUMIN VINAIGRETTE
- New England Clam Bake - 33**  
CLAMS, SNOW CRAB, SHRIMP, ANDOUILLE,  
POTATOES, BUERRE BLANC

## SEASONAL

- Australian Sea Bass - 27**  
CREAMED SQUASH, CRISPY POLENTA, PROSCIUTTO,  
SAUTEED MUSHROOMS, ARUGULA
- Norweigan Steelhead\* - 26**  
MERGUEZ LAMB SAUSAGE, BELUGA LENTILS,  
ONION PETALS, YOGURT
- Grilled Swordfish - 27**  
MARINATED CHERRY TOMATOES, HARISSA EGGPLANT,  
ALMONDS, GOLDEN RAISINS
- Pacific Rockfish - 23**  
FARRO, LACINATO KALE, TOMATOES, TURNIPS,  
SHISHITO PEPPERS

## NOT SEAFOOD

- Grilled Ribeye\* - 30**  
CRISPY FINGERLINGS, SEARED GREENS,  
HERBACEOUS BUTTER
- Jax Burger\* - 13**  
BRIOCHE BUN, LETTUCE, TOMATO, PICKLES,  
JAX MUSTARD SAUCE, FRIES  
ADD FRIED OYSTER, FRIED EGG, CHEDDAR,  
BLEU CHEESE - 2 EA | ADD BACON, AVOCADO - 3 EA

SUNDAY - CIOPPINO

MONDAY - OLD SCHOOL TUNA\*

TUESDAY - THAI BASS

\*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.