

HOT OYSTERS

OYSTERS ROCKEFELLER 3.75
spinach, mornay, bacon, chile flakes, almonds

CHARBROILED OYSTER 3.25
grana padano, butter, garlic

BUFFALO FRIED OYSTER 3.75
kimchi, sriracha mayo, pickled mustard seeds

STARTERS

BEETS & BABY GREENS 10
roasted beets, sunflower seeds, whipped goat
cheese, local honey vinaigrette, crispy golden beets

LITTLE GEM CAESAR* 9
garlic crouton, grana padano, whole grain
mustard dressing, lemon
add white anchovies - 1.5

THE WEDGE 9
tomato, bleu cheese, crispy bacon,
five onion ranch

HEIRLOOM TOMATOES 11
mozzarella pearls, herb salad, saba, cornbread
crumb, extra virgin olive oil

FRIED CALAMARI 10
mango-chile mojo, lime aioli

FRUIT DE MER 9
octopus, mussels, calamari, shrimp

GREEN CURRY MUSSELS 12
thai slaw, jasmine rice

SAKE CURED SALMON 13
salted cucumber, pickled mustard seeds, dill cream,
ikura roe, tamari

SPICY TUNA 12
crispy rice cake, sriracha aioli, avocado,
white ponzu, black tobiko

LUMP BLUE CRAB CAKE 15
lemon aioli, micro greens

TOMATO GAZPACHO 10
blue crab, avocado mousse, lemon aioli, cracker

CHICKEN & CRAWFISH
GUMBO 5/9
andouille sausage, long grain rice,
preserved okra

SEAFOOD CHOWDER 15
fish, shrimp, clams, mussels, bacon, potatoes

EXECUTIVE CHEF SHEILA LUCERO
CHEF DE CUISINE SAM PARRETT
SOUS CHEF ROB MONAHAN



FISH HOUSE & OYSTER BAR

SHELLFISH, SAMPLERS & CAVIAR

½ LB SNOW CRAB 19

½ LB KING CRAB 38

½ LB PEEL N' EAT SHRIMP 12

LOBSTER TAIL 19

THE HOOK* 34

2 east coast oysters, 2 west coast oysters,
1/2 lb peel n' eat shrimp, 1/2 lb snow crab

THE LINE* 67

6 oz king crab, lobster tail, fruit de mer,
2 east coast oysters, 2 west coast oysters,
1/2 oz golden white fish caviar

THE SINKER* 108

6 east coast oysters, 6 green lipped mussels,
1/2 lb peel n' eat shrimp, 1/2 lb snow crab,
1/2 lb king crab, 1/2 lobster, fruit de mer

HOOK, LINE & SINKER* 199
all three samplers

all caviar & roe served with flat bread, chives,
sieved egg, vodka crème fraîche

CURED SALMON ROE (1/2 oz) 21
large grain, robust, clean finish

BOWFIN CAVIAR (1/2 oz) 25
small grain, firm, bright, slight brine

HACKLEBACK ROE (1/2 OZ) 42
dry, briny, silky, rich

ISRAELI OSETRA
CAVIAR (1 OZ) - 140
smooth, light salt, nutty, buttery finish

FOR THE TABLE

SOURDOUGH BUTTERMILK BREAD 3
served with honey butter

ROOT VEGETABLES 9
puffed barley, lemon aioli

HOUSE FRIES 6
grana padano, herbs

ROASTED HEIRLOOM CAULIFLOWER 7
grana padano, mint

FRIED SHISHITOS 5
green chile aioli

BACON BRAISED COLLARDS 4

SEASONAL FAVORITES

BLACKENED FRIED CAJUN
CATFISH 21
bacon braised collards, red rice, okra preserve,
smoked tomato broth

PAN SEARED SEA BASS 28
roasted sun chokes, grilled stone fruit, tatsoi,
mirin soaked fennel, white ponzu vinaigrette

CLAM & BACON FETTUCCHINE 26
heirloom tri-colored carrots, snap peas, pea
tendrils, sunflower seed gremolata, grana broth

CRISPY SKIN SALMON* 28
fingerling potatoes, broccolini, whole grain
mustard, cheese crisp, bourbon blackberries

SEARED AHI TUNA* 32
thai eggplant, sweet n' sour braised kohlrabi,
forbidden rice, black garlic aioli

KOREAN BBQ BUTTERFISH 27
long beans, petite bok choy, umami mushrooms,
radish, fish caramel

WILD ALASKAN HALIBUT 32
summer squash, colorado sweet corn, cornbread
crouton, truffle corn aioli, huitlacoche

FRIED SHRIMP PO' BOY 18
spicy sesame pickles, jax hot mustard,
kimchi, shishitos, togarashi fries

MAINE LOBSTER ROLL 25
housemade roll, celery aioli,
applewood smoked bacon

NOT SEAFOOD

NY STRIP* 30
crispy fingerlings, seared greens,
herbaceous butter
add a lobster tail - 19

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

SEPTEMBER

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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 and we are happy to make adjustments.