

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, 1/2 OZ 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
- Hackelback 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
- Australian Sea Bass - 27**
CREAMED SQUASH, CRISPY POLENTA, PROSCIUTTO, SAUTEED MUSHROOMS, ARUGULA
- New England Clam Bake - 33**
CLAMS, SNOW CRAB, SHRIMP, ANDOUILLE, POTATOES, BUERE BLANC

SEASONAL

- Sardinian Pasta - 18**
FRIED MACKREL, CRUNCHY GREMOLATA, TOMATO, CALABRIAN CHILES
- Norwegian Steelhead* - 26**
MERGUEZ LAMB SAUSAGE, BELUGA LENTILS, ONION PETALS, CREME FRAICHE
- 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.