

STARTERS

- Spicy Tuna*** - 10
WHITE PONZU, SRIRACHA AIOLI, CRISPY RICE, AVOCADO
- Rock Shrimp Ceviche*** - 10
CHILES, HEIRLOOM MELON, TARRAGON, PAPADUM CRACKER
- 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

HOT OYSTERS

- Charbroiled Oyster** - 3.25
GRANA PADANO, BUTTER, GARLIC
- Buffalo Fried Oyster** - 3.5
MAYTAG BLEU CHEESE, HOT SAUCE, CELERY
- Oysters Rockefeller** - 3.75
SPINACH, MORNAY, BACON, CHILE FLAKES, ALMONDS

SALADS & SOUPS

- Chicken & Crawfish Gumbo** - 5/9
ANDOUILLE SAUSAGE, LONG GRAIN RICE, PRESERVED OKRA
- Spring Greens** - 5/9
BALSAMIC VINAIGRETTE, GOAT CHEESE, GARLIC TOAST
- Heirloom Tomato Gazpacho** - 6/10
CRAB, KAFFIR LIME, AVOCADO RELISH
- Jax Caesar*** - 7
ASIAGO, CROUTONS, LEMON, GRAIN MUSTARD DRESSING
- The Wedge** - 9
TOMATO, BLEU CHEESE, CRISPY BACON, FIVE ONION RANCH
- Tomato & Watermelon Salad** - 14
SWEET HERBS, GRILLED HALOUMI CHEESE, AGED SHERRY VINEGAR, OLIVE OIL

FALL 2015

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

ON ICE

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



- Half 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
- Full 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

FOR THE TABLE

- Buttermilk Bread** - 3
HONEY BUTTER
- House Fries** - 6
GRANA PADANO, HERBS
- Hush Puppies** - 6
SPICY RÉMOULADE
- Roasted Heirloom Cauliflower** - 7
GRANA PADANO, MINT
- Ratatouille** - 7
TOMATO, RED PEPPER COULIS, ROSEMARY
- Mojama*** - 7
SLICED CURED TUNA, MARCONA ALMONDS, OLIVE OIL

AWARD WINNING

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

JAX



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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
- Sardinian Pasta** - 18
FRIED SARDINES, CRUNCHY GREMOLATA, TOMATO, CALIBRIAN CHILES
- Blackened & Fried Catfish** - 19
BACON BRAISED COLLARD GREENS, CORN NAGE, RED RICE
- Pacific Rockfish** - 23
FARRO, LACINATO KALE, TOMATOES, TURNIPS, SHISHITO PEPPERS
- New England Clam Bake** - 33
SNOW CRAB, MANILA CLAMS, SHRIMP, CORN ON THE COB, ANDOUILLE SAUSAGE

SEASONAL

- Grilled Alaskan Salmon*** - 25
RED PEPPER RATATOUILLE, BASIL PISTOU, FRIED FINGERLING POTATOES
- Australian Sea Bass** - 27
CREAMED CORN, CRISPY POLENTA, PROSCIUTTO, MARINATED MUSHROOMS
- Grilled Swordfish** - 27
MARINATED CHERRY TOMATOES, HARISSA EGGPLANT, ALMONDS, GOLDEN RAISINS, ARUGULA
- Albacore Tuna*** - 28
SESAME CRUSTED, STICKY RICE, AVOCADO, CUCUMBER, PONZU

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 - BLUENOSE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Regarding the safety of these items, written information is available upon request. 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.



CHEF ALEX KRILL

ALEX KRILL HAS A PASSION FOR ALL THINGS LOCAL, SEASONAL AND SUSTAINABLE. BY SOURCING DIRECTLY FROM THE DOCKS OF THE SEA TO JAX, ALEX BRINGS THE BEST & FRESHEST SEAFOOD TO YOUR PLATE.

ALEX CONTINUALLY EXPANDS HIS CULINARY KNOWLEDGE TO CREATE SPECIALS NIGHTLY THAT WILL ENLIGHTEN YOUR SENSES AND INTRIGUE YOUR PALATE. WHEN YOU MEET ALEX, BE READY FOR HIM TO GEEK OUT WITH EVERYTHING YOU NEED TO KNOW ABOUT LOCAL INGREDIENTS, SEASONAL GOODS AND SUSTAINABLE SEAFOOD.

OUR PURVEYORS

WE STRIVE TO SOURCE THE HIGHEST QUALITY PRODUCTS FROM LOCAL PURVEYORS, FARMERS AND RANCHERS. AS ALWAYS, WE'D LIKE TO EXTEND A SPECIAL THANKS TO OUR FRIENDS AND PARTNERS, PAUL, SCOTT AND BLAIR AT NORTHEAST SEAFOOD. THEY'VE PROVIDED US WITH DAILY DELIVERIES OF THE FRESHEST AND FINEST THE SEA HAS TO OFFER SINCE 1989.

FEATURED

PAUL PACKER & NORTHEAST SEAFOOD

NIMAN RANCH

OLLIN FARMS

RED WAGON FARMS

ISABELLE FARMS

SEA TO TABLE

NIWOT HOPS

TENDER BELLY



JAX FISH HOUSE proudly supports fisheries and purveyors who are environmentally conscious and fish legally from sustainable waters. We compost our food waste. 100% of our energy is offset with wind power.

Sustainable Seafood

Jax Fish House & Oyster Bar and MBSW are working to transform the marketplace in favor of more responsible fisheries and aquaculture operations.



As an official restaurant partner, Jax is your **'Best Choice'** for sustainably harvested and environmentally responsible seafood.



EAT FISH, LIVE LONGER.

WE SERVE AMAZING SEAFOOD TO 'COAST-LESS COMMUNITIES'. OUR GREATEST DESIRE IS TO SHARE THE BEST, FRESHEST AND MOST DELICIOUS SEAFOOD WITH DESERVING, LANDLOCKED DINERS. WE BUILD RELATIONSHIPS WITH FISHMONGERS ALL OVER THE COUNTRY AND MINDFULLY PREPARE THEIR SUSTAINABLE HARVEST. THESE RELATIONSHIPS GUARANTEE THE SEAFOOD YOU ENJOY IS OF UNMATCHED QUALITY, FLAVOR AND ABUNDANCE.

TALES OF AN OYSTER

OYSTERS ARE ONE OF THE MOST SUSTAINABLE SEAFOOD SOURCES ON THE PLANET. THEY TAKE 18 MONTHS TO MATURE AND THEN AN OYSTERMAN HARVESTS, BOXES AND PUTS THEM ON A PLANE TO US. WE CLEAN 'EM AND GIVE 'EM PET NAMES AND MASTERFULLY SHUCK THEM TO ORDER THOUSANDS OF TIMES PER DAY. WHEN OUR FISH AND OYSTERS LEAVE THE WATER, IT IS A RACE AGAINST THE CLOCK TO HAVE THEM DELIVERED TO JAX AS FRESH AS POSSIBLE EACH AND EVERY DAY. OUR COMMITMENT TO YOU IS THAT THIS WILL NEVER CHANGE.

SEA TO TABLE CAPTAIN BOBBY SPRINGER

JAX FISH HOUSE PARTNERS WITH SEA TO TABLE TO WORK WITH INDEPENDENT LOBSTERMEN FISHING THE BEAUTIFUL COLD WATERS OFF THE COAST OF PORTLAND, MAINE, ONE OF NEW ENGLAND'S OLDEST WORKING WATERFRONTS. BY CHOOSING JAX'S SIGNATURE LOBSTER ROLL YOU ARE SUPPORTING A TRADITIONAL AMERICAN FISHING COMMUNITY.

WILD MAINE LOBSTERS ARE HARVESTED IN THE GULF OF MAINE BY CAPTAIN BOBBY SPRINGER ON THE F/V BRIDGET MARY. THE LOBSTERS ARE CAUGHT USING TRAPS DESIGNED TO LIMIT HARMFUL BY-CATCH AND THE MAINE LOBSTER FISHERY IS ONE OF THE MOST SUSTAINABLE IN THE WORLD.



JAX CRAB BOIL

Book a feast of snow crab, shrimp, andouille sausage, corn, and potatoes simmered in a spicy, savory lemon-rich broth. Available year round in the dining room, patio or to take home. All reservations must be booked 48 hours in advance, call 303-444-1811.

ASK YOUR SERVER FOR DETAILS