



FISH HOUSE & OYSTER BAR

JAXFISHHOUSE.COM/BOULDER

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

STARTERS

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

SPICY TUNA - 10

ponzu, sriracha aioli, crispy rice, avocado

LUMP BLUE CRAB CAKE - 16

lemon aioli

STEAMED MUSSELS - 12

green curry, thai slaw, jasmine rice

MUSHROOMS ON TOAST - 12

wild mushrooms, crème fraîche, thyme, truffle oil

ROCK SHRIMP CEVICHE - 10

chiles, heirloom melon, tarragon, papadums

FRIED CALAMARI - 10

mango-chile mojo, lime aioli

SALADS & SOUPS

CHICKEN & CRAWFISH GUMBO - 5 / 9

andouille sausage, long grain rice, preserved okra

HEIRLOOM TOMATO GAZPACHO - 6 / 10

crab, kaffir lime, avocado relish

SPRING GREENS - 5 / 9

balsamic vinaigrette, goat cheese, garlic toast

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, haloumi, aged sherry vinegar, olive oil

FOR THE TABLE

HOUSE FRIES grana padano, herbs - 6

ROASTED HEIRLOOM CAULIFLOWER grana padano, mint - 7

HUSH PUPPIES spicy rémoulade - 6

BUTTERMILK BREAD honey butter - 3

RATATOUILLE tomato, red pepper coulis, rosemary - 7

MOJAMA cured tuna, marcona almonds, olive oil - 7

SPECIALTIES & JAX FAVORITES

BLACKENED & FRIED CATFISH - 19

bacon braised collard greens,
corn nage, red rice

GRILLED ALASKAN SALMON* - 26

red pepper ratatouille, basil pistou,
fried fingerling potatoes

SARDINIAN PASTA - 18

fried sardines, crunchy gremolata,
tomato, calabrian chiles

ROCKFISH PANROAST - 23

anson mills farro, cavolo-nero,
tomatoes, turnips

ALBACORE TUNA* - 28

sesame crusted, sticky rice, avocado,
cucumber, ponzu

SEARED SCALLOPS & PORK BELLY - 30

watermelon, escarole,
tomato, orange aioli

GRILLED SWORDFISH - 27

harissa, marinated cherry tomatoes,
eggplant, almonds, golden raisins

GRILLED RIBEYE* - 30

crispy fingerlings, seared greens,
herbaceous butter

MAINE LOBSTER ROLL - 24

housemade roll, celery aioli,
applewood smoked bacon

FRIED OYSTER PO'BOY - 16

andouille sausage, okra,
comeback sauce, fries

AUSTRALIAN SEA BASS - 26

creamed corn, crispy polenta, prosciutto,
marinated mushrooms

CRAB DUO - 46

1/4 lb alaskan king crab,
1 lb snow crab

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

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*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.



Sustainable SEAFOOD CALENDAR

..... 2015

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.

Jax Fish House & Oyster Bar and Seafood Watch 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.

August

West Coast Rockfish

September

Golden Tilefish



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