

STARTERS

- Spicy Tuna* - 12**
AHI TUNA, WHITE PONZU, SRIRACHA AIOLI,
CRISPY RICE, AVOCADO, BLACK TOBIKO
- Fried Calamari - 10**
MANGO-CHILE MOJO, LIME AIOLI
- Fruit de Mer - 9**
OCTOPUS, MUSSELS, CALAMARI, SHRIMP
- Green Curry Mussels - 12**
THAI SLAW, JASMINE RICE
- Mushrooms On Toast - 13**
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
ADD WHITE ANCHOVIES - 1.5
- The Wedge - 9**
TOMATO, BLEU CHEESE, CRISPY BACON,
FIVE ONION RANCH
- Brussels Sprout & Squash Salad - 10**
CHEVRE, FRISEE, APPLES, BACON VINAIGRETTE

FEB 2016

GENERAL MANAGER VANESSA LUCIO
EXECUTIVE CHEF SHEILA LUCERO
SOUS CHEF ROB MONAHAN

COLD BAR & SAMPLERS

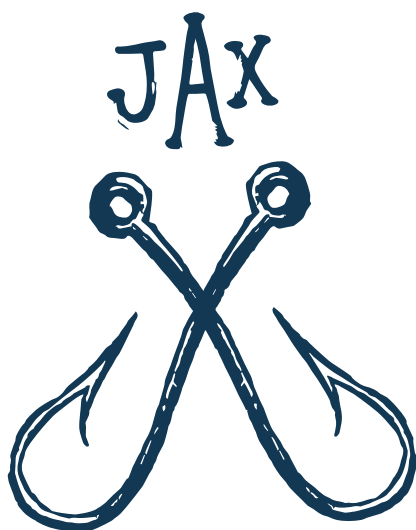
- ½ Lb Snow Crab - 16
- ½ Lb King Crab - 35
- Crab Duo - 46
1/4 LB ALASKAN KING CRAB, 1 LB SNOW CRAB
- ½ Lb Peel N' Eat Shrimp - 12
- Lobster Tail - 19
- The HOOK* - 31**
2 EAST COAST OYSTERS, 2 WEST COAST OYSTERS, 1/2 LB
PEEL AND EAT SHRIMP, 1/2 LB SNOW CRAB
- The LINE* - 66**
6OZ KING CRAB, LOBSTER TAIL, FRUIT DE MER, 2 EAST
COAST OYSTERS, 2 WEST COAST OYSTERS,
1/2OZ GOLDEN WHITE FISH CAVIAR
- The SINKER* - 98**
6 EAST COAST OYSTERS, 6 GREEN LIPPED MUSSELS,
1/2 LB PEEL AND EAT SHRIMP, 1/2 LB SNOW CRAB,
1/2 LB KING CRAB, 1/2 LOBSTER, FRUIT DE MER
- HOOK, LINE & SINKER* - 180**

FOR THE TABLE

- Buttermilk Bread - 3**
HONEY BUTTER
- House Fries - 6**
GRANA PADANO, HERBS
- Roasted Heirloom Cauliflower - 7**
GRANA PADANO, MINT
- Fried Shishitos - 5**
GREEN CHILE AIOLI
- Beluga Lentils - 5**
TOMATO, SPINACH, YOGURT
- Brussels Sprouts - 7**
WALNUTS, GRANA PADANO, SABA
- Bacon Braised Collards - 4**

AWARD WINNING

- Maine Lobster Roll - 25**
HOUSEMADE ROLL, CELERY AIOLI,
APPLEWOOD SMOKED BACON



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
- SPECIALTIES & FAVORITES**
- Fried Oyster Po'Boy - 16**
ANDOUILLE SAUSAGE, OKRA,
COMEBACK SAUCE, FRIES
- Cajun Fried Catfish - 19**
BLACKENED & FRIED, BACON BRAISED,
COLLARD GREENS, SMOKED TOMATO JUS, RED RICE
- Australian Sea Bass - 27**
CREAMED SQUASH, CRISPY POLENTA, PROSCIUTTO,
SAUTEED MUSHROOMS, ARUGULA

- Shrimp & Clam Fettuccine - 25**
MASCARPONE CREAM, TOASTED ALMONDS, SPINACH,
GREMOLATA, BREAD CRUMBS

SEASONAL

- Grilled Steelhead* - 26**
LAMB SAUSAGE, BELUGA LENTILS,
SPINACH, ONION PETALS, LEMON YOGURT
- Seared Ahi Tuna* - 30**
FINGERLING POTATO HASH, BACON, APPLES,
GREEN CHILES, FRISEE, CUMIN VINAIGRETTE
- Grilled Escolar - 27**
MARINATED CHERRY TOMATOES, HARISSA EGGPLANT,
ALMONDS, GOLDEN RAISINS
- Pacific Rockfish - 24**
FARRO, LACINATO KALE, TOMATOES, TURNIPS,
SHISHITO PEPPERS

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

FACEBOOK.COM/JAXFISHHOUSEBOULDER

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.