



FISH HOUSE & OYSTER BAR

JAXFISHHOUSE.COM/BOULDER

EXECUTIVE CHEF SHEILA LUCERO | CHEF DE CUISINE ALEX KRILL | SOUS CHEF MARK MORTON

RAW BAR

½ LB PEEL N' EAT SHRIMP - 12

jax mustard, cocktail sauce

½ LB SNOW CRAB - 15

½ LB KING CRAB - 26

SEAFOOD SAMPLER* - MKT

snow crab, king crab, lobster, shrimp, oysters

OYSTERS

CORNMEAL FRIED OYSTER - 3.5

strawberry, fennel slaw

CHARBROILED OYSTER - 3.5

grana padano, butter, garlic

BUFFALO FRIED OYSTER - 3.5

jax cayenne buffalo sauce, bleu cheese, celery

CAVIAR & ROE*

potato chips, chives, sieved egg, vodka crème fraîche

HACKELBACK [1/2 oz] - 42

dry, briny, silky, rich

RUSSIAN OSETRA CAVIAR [1 oz] - 140

smooth, light salt, nutty, buttery finish

CURED SALMON ROE [1/2 oz] - 21

large grain, robust, clean finish

STARTERS

JUMBO LUMP BLUE CRAB CAKE - 16

lemon aioli

FRIED CALAMARI - 11

mango-chile mojo, lime aioli

STEAMED MUSSELS - 12

green curry, thai slaw

WILD SALMON TARTARE* - 12

cucumber, shiso, tobiko, ponzu

MAINE SARDINES - 12

grilled flatbread, n'duja, arugula



SOUPS & SALADS

CHICKEN & CRAWFISH GUMBO - 5 / 10

andouille sausage, red & green peppers, long grain rice, preserved okra

HEIRLOOM TOMATO GAZPACHO - 5 / 10

sweet pepper relish, extra virgin olive oil

ARUGULA SALAD - 11

goat cheese, marcona almonds, strawberry, balsamic vinaigrette

JAX CAESAR - 7

asiago, croutons, lemon, grain mustard dressing

THE WEDGE - 9

tomato, bleu cheese, crispy bacon, five onion ranch

HANDSOME MARK'S BREADS & SPREADS - 2

FOR THE TABLE

SEARED GREENS - 6 | HOUSE FRIES - 4 | POUTINE - 7 | BLISTERED SHISHITO PEPPERS sea salt, lemon - 7

CHARRED BROCCOLINI* la quercia prosciutto, lemon, egg - 7 | ROASTED HEIRLOOM CAULIFLOWER grana padano, mint - 7

SUMMER SPECIALTIES & JAX FAVORITES

GULF SHRIMP RAMEN - 24

miso, pork, salted cucumbers, onsen egg

SEARED HAWAIIAN ONO - 28

quinoa, charred broccolini, preserved lemon beurre blanc

GRILLED PACIFIC SWORDFISH - 29

ratatouille, crispy fingerling potatoes, arugula

SHRIMP & CLAM TAGLIATELLE - 23

fennel sausage, pepperonata, breadcrumbs

CATFISH FRIED OR BLACKENED - 19

dirty rice, tasso gravy, preserved okra

GRILLED WILD SALMON* - 29

snap peas, green beans, saffron broth, almond piccata

AUSTRALIAN SEA BASS - 28

crispy polenta, creamed corn, wild mushrooms, pancetta, pickled chard stems

CORIANDER CRUSTED AHI TUNA* - 30

marble potato, pickled chilis, corn, black garlic aioli, cider vinaigrette

MAINE LOBSTER ROLL - 24

applewood smoked bacon, celery aioli, salt n' vinegar chips

JAX CRAB DUO - MKT

alaskan king & snow crab

GRILLED BERKSHIRE PORK CHOP - 29

cherry compote, anson mills polenta, seared greens

JAX BURGER* - 15

bacon, cheese, slaw, fries
ADD FRIED OYSTER, FRIED EGG - 2 EACH

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. Substitutions may not be possible.