



FISH HOUSE & OYSTER BAR

JAXFISHHOUSE.COM/BOULDER

EXECUTIVE CHEF SHEILA LUCERO    CHEF DE CUISINE ALEX KRILL

## ON ICE

½ LB PEEL N' EAT SHRIMP - 12

jax mustard, cocktail sauce

½ LB SNOW CRAB - 15

½ LB KING CRAB - 26

CHILLED SEAFOOD SAMPLER\* - MKT

snow crab, king crab, lobster, shrimp, mussels, oysters

## OYSTERS

OYSTERS ROCKEFELLER - 3.5

mornay, bacon

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 ROE [1/2 oz] - 42

dry, briny, silky, rich

ISRAELI OSETRA CAVIAR [1 oz] - 140

smooth, light salt, nutty, buttery finish

CURED SALMON ROE [1/2 oz] - 21

large grain, robust, clean finish

BOWFIN CAVIAR [1/2 oz] - 25

small grain, buttery, briny

## STARTERS

JUMBO LUMP BLUE CRAB CAKE - 16

lemon aioli

FRIED CALAMARI - 9

mango-chile mojo, lime aioli

STEAMED MUSSELS - 12

green curry, thai slaw

ALBACORE TUNA CRUDO\* - 12

cucumber, tobiko, shiso vinaigrette

VIETNAMESE SHRIMP - 14

lemongrass aioli, cucumber salad, peanut

GRILLED SPANISH OCTOPUS - 15

n'duja, romesco, celery salad

## SOUPS & SALADS

CHICKEN & CRAWFISH GUMBO - 5 / 10

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

SHRIMP MULLIGATAWNY - 5 / 10

yellow curry, almond, apple

SHAVED APPLE SALAD - 10

marcona almonds, celery, bleu cheese vinaigrette

JAX CAESAR - 7

asiago, croutons, lemon, grain mustard dressing

THE WEDGE - 9

tomato, bleu cheese, crispy bacon, five onion ranch

JAX BUTTERMILK BREAD    housemade, honey butter - 3

### FOR THE TABLE

SEARED GREENS - 6 | HOUSE FRIES grana padano, herbs - 6 | HUSH KITTIES spicy remoulade - 7

ROASTED BRUSSELS SPROUTS nam pla, peanuts, chiles - 7 | ROASTED HEIRLOOM CAULIFLOWER grana padano, mint - 7

## WINTER SPECIALTIES & JAX FAVORITES

GULF SHRIMP RAMEN - 24

pork, tare, salted cucumber, soft boiled egg, scallions

SEARED SEA SCALLOPS - 29

sweet potato agnolotti, orange

GRILLED PACIFIC SWORDFISH - 29

root vegetable hash, quince, apple, yogurt

SESAME CRUSTED ALBACORE TUNA\* - 28

kimchi, black rice, soft egg

CATFISH FRIED OR BLACKENED - 19

dirty rice, tasso gravy, preserved okra

PAN ROASTED SKATE - 23

whipped potatoes, brussels sprouts, brown butter

AUSTRALIAN SEA BASS - 28

crispy polenta, squash purée, wild mushrooms, pancetta, pickled chard stems

MAINE LOBSTER ROLL - 24

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

SHRIMP & CLAM TAGLIATELLE - 23

fennel sausage, pepperonata, breadcrumbs

JAX CRAB DUO - MKT

alaskan king & snow crab

72 HOUR BRAISED SHORT RIB - 28

horseradish whipped potato, seared greens, demi glace

JAX BURGER\* - 15

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

SUNDAY - CIOPPINO | MONDAY - OLD SCHOOL TUNA | TUESDAY - BLUENOSE

\*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. Substitutions may not be possible.