



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, green lip mussels
shrimp, 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

STEAK TARTARE - 13

cornichon, caper, shallot, quail egg,
house brioche

GRILLED SPANISH OCTOPUS - 15

chorizo aioli, fingerling potatoes, pickled radish,
jicama

JAX BUTTERMILK BREAD - 3

SOUPS & SALADS

CHICKEN & CRAWFISH GUMBO - 5 / 10

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

SEAFOOD CHOWDER - 15

clams, mussels, fresh fish, bacon, potato

SPRING GREENS - 9

balsamic vinaigrette, goat cheese, chapon

JAX CAESAR - 7

asiago, croutons, lemon, grain mustard dressing

THE WEDGE - 9

tomato, bleu cheese, crispy bacon,
five onion ranch

FOR THE TABLE

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

GRILLED ASPARAGUS smoked béarnaise, housemade bottarga - 7

ROASTED HEIRLOOM CAULIFLOWER grana padano, mint - 7

SPRING SPECIALTIES & JAX FAVORITES

JAX CHILLED CRAB DUO - MKT

alaskan king & snow crab

SEARED SEA SCALLOPS - 30

wild mushroom, asparagus,
buttermilk whipped potatoes

PAN ROASTED HALIBUT - 32

salsa verde, anson mills polenta, turnip

SESAME CRUSTED ALBACORE TUNA* - 28

sticky rice, avocado, cucumber, ponzu

GRILLED RIBEYE - 30

crispy fingerlings, herbaceous butter,
seared greens

LEMON STROZZAPRETI - 22

clams, spring onion, mascarpone, meyer lemon

CRISPY SEA BASS - 27

butter beans, artichoke, saffron, pickled fennel

MAINE LOBSTER ROLL - 24

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

FRIED CATFISH - 19

andouille sausage, red beans & rice, preserved okra

SEARED BLUE MARLIN - 27

carrot, fingerling potatoes, watercress, grapefruit

GRILLED SALMON - 26

green onion & chile pancake, lime crema, pickled
onion, avocado

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.



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, providing daily deliveries of the freshest and finest the sea has to offer for more than 18 years.

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 CALENDAR

..... 2015

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.

May

Bluefish

Walleye

June

Wahoo

Ono | Sardines



Monterey Bay Aquarium Seafood Watch

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