



FISH HOUSE & OYSTER BAR

JAXFISHHOUSE.COM/BOULDER

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

ON ICE

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

DYNAMITE OYSTER - 3.5

sriracha aioli, breadcrumb

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

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

ARCTIC CHAR TARTARE* - 12

cucumber, shiso, tobiko, ponzu

GRILLED SPANISH OCTOPUS - 15

n'duja, romesco, celery salad



HANDSOME MARK'S BREADS & SPREADS - 2

FOR THE TABLE

SEARED GREENS - 6 | ROASTED SQUASH cumin, chevre, pepitas - 7 | HOUSE FRIES grana padano, herbs - 6

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

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, blue cheese vinaigrette

JAX CAESAR - 7

asiago, croutons, lemon, grain mustard dressing

THE WEDGE - 9

tomato, bleu cheese, crispy bacon, five onion ranch

FALL SPECIALTIES & JAX FAVORITES

GULF SHRIMP RAMEN - 24

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

GRILLED ARCTIC CHAR* - 27

farm carrot, cipollini onion, dill crème fraîche, heirloom beans

GRILLED PACIFIC SWORDFISH - 28

root vegetable hash, quince, apple, yogurt

SHRIMP & CLAM TAGLIATELLE - 23

fennel sausage, pepperonata, breadcrumbs

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

CORIANDER CRUSTED AHI TUNA* - 30

marble potato, pickled chiles, apple, arugula, 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

mostarda, 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.