



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**

**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

**THAI STEAMERS - 14**

chilis, lemongrass, ginger, kaffir lime

**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, blue cheese vinaigrette

**JAX CAESAR - 7**

asiago, croutons, lemon, grain mustard dressing

**THE WEDGE - 9**

tomato, bleu cheese, crispy bacon, five onion ranch

## 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

## 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

**MAINE LOBSTER ROLL - 24**

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

**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

**SHRIMP & CLAM TAGLIATELLE - 23**

fennel sausage, pepperonata, breadcrumbs

**JAX CRAB DUO - MKT**

alaskan king & snow crab

**ROASTED CHICKEN BREAST - 26**

wild mushrooms, crème fraîche, truffle, grilled bread

**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.