



FISH HOUSE & OYSTER BAR

JAXFISHHOUSE.COM/DENVER

EXECUTIVE CHEF SHEILA LUCERO | CHEF DE CUISINE ERIC LEE | SOUS CHEF SAM PEPPER

ON ICE

FRESH SHUCKED OYSTERS* - MKT

PEEL N' EAT SHRIMP [1/2 lb] - 12
jax mustard sauce, cocktail sauce

CRAB DUO - MKT
1 lb snow, 1/4 lb king

CHILLED SEAFOOD SAMPLER* - 77/154
king crab, lobster, marinated green lip mussels, shrimp, oysters

CAVIAR & ROE*

served with crackers, shallots, chives, crème fraîche

AMERICAN HACKLEBACK CAVIAR [1/2 oz] - 42

RUSSIAN OSETRA CAVIAR [1 oz] - 140

SEA TROUT ROE [1/2 oz] - 18

SALMON ROE [1/2 oz] - 21

STARTERS

SPECIALTY EMERSUM OYSTERS - 3.5
kale rockefeller with pernod & almonds OR
cornmeal fried with tomato jam & fennel pollen

GRILLED FLATBREAD OF THE DAY - MKT

JUMBO LUMP BLUE CRAB CAKE - 16
tartar sauce, pea shoots

CALAMARI - 9
mango-chili mojo, lime aioli

TUNA POKE* - 9
pickled rhubarb, sambal, sudachi,
cashews, sesame oil, sticky rice

JAX BUTTERMILK BREAD - 3
housemade, served with honey butter

STEAK TARTARE* - 13
serrano, hot sauce, quail egg,
dijon creme, grilled bread

PICKLED SARDINES - 14
pickled vegetables, rye beer bread,
boiled egg, dill butter

CALIFORNIA WHITE SEABASS CRUDO* - 14
chia seed & champagne mignonette, kale sprouts,
pumpkin seeds, colorado peach

SIDES

ROASTED CAULIFLOWER fried breadcrumbs, capers, anchovies - 7 | ROASTED PUMPKIN split chickpeas, cumin, fresno, cilantro - 7
JAX MARYLAND SEASONED, GARLIC or MAPLE FRIES - 6 | SAUTEED GREENS - 7 | CORNBREAD maple butter - 6

from the STEAM KETTLES

STEAMED PENN COVE MUSSELS [1/2 lb] - 11
beer, fennel sausage, mushrooms, dijon,
fennel pollen OR panang curry, peanuts,
cilantro, coconut milk
ADD PASTA OR RICE NOODLES - 2

NEW ENGLAND CLAM CHOWDER - 14
roasted garlic cream, clams, potatoes,
bacon, sweet onions

SHRIMP & CRAWFISH GUMBO - 5/9
andouille, okra, gulf shrimp, whole crawfish,
long grain rice

SALADS

GREEN SALAD - 6/11
broken shovels farm chèvre, pickled onions,
maple candied pecans, lemon olive oil

BRAISED OCTOPUS SALAD - 15
split chickpeas, grilled escarole, heirloom
tomatoes, sherry-shallot vinaigrette

SHAVED CHICORIES & FENNEL SALAD - 8/14
honeycrisp apples, crispy pancetta, red onion,
sherry-shallot vinaigrette

KALE CAESAR - 8/14
marinated anchovies, fried croutons, pecorino,
rosemary, buttermilk mustard vinaigrette

SPECIALTIES & JAX FAVORITES

FRIED HALIBUT COLLAR - 17
onion & pepper marmalade, kale aioli,
kale chips, nutritional yeast

SQUID INK BUCATINI - 19
grilled whole squid, castelvetro olives,
fried caper breadcrumbs, parsley

BASTED HALIBUT - 33
pine broth, house ricotta gnudi,
cavolo nero, roasted oyster mushrooms

CHARBROILED SWORDFISH - 29
butternut squash & parsnip hash,
maple bacon, kale, samphire butter

SEARED AHI - 32
almond aioli, fingerling frites,
gremolata, roasted cauliflower

PAN ROASTED CALIFORNIA WHITE SEABASS - 29
braised bacon & leeks, manila clams,
sherry, cumin, heirloom cherry tomatoes



GRILLED MACKEREL - 28
maple glazed pumpkin, pommes anna,
pumpkin seeds, pea shoots

GRILLED COLORADO LAMB - 32
soubise, grilled sweet potato fries,
caramelized apples, dehydrated sage

JAX MAINE LOBSTER ROLL - 24
bacon lardons, celery, aioli, split top roll

JAX 1/2 LB BEEF BURGER* - 15
brioche bun, sunny side up egg, aged white
cheddar, tender belly bacon, jax mustard sauce

SUNDAY - CIOPPINO | MONDAY - STEAMER POTS | TUESDAY - LOBSTER RAVIOLO

*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.