

STARTERS

- Steamed PEI Mussels - 8/15**
CARROT CURRY & STEAMED RICE
-OR-
GARLIC, LEMON, CHARDONNAY
SUB MANILA CLAMS - 1
ADD PASTA OR KENNEBEC FRIES - 3 EA
- Fried Calamari - 10**
MANGO-CHILE MOJO, LIME AIOLI
- Spicy Tuna Tacos* - 12**
RED CURRY, PICKLED CABBAGE, CILANTRO
- Jumbo Lump Crab Cake - 16**
PRESERVED LEMON AIOLI
- Crab & Shrimp Louie - 16**
WHIPPED AVOCADO, CHICORIES, ASPARAGUS,
MACERATED TOMATO, HORSERADISH VINAIGRETTE
- Fruit de Mer - 9**
SQUID, SHRIMP, MUSSELS, OCTOPUS,
BASIL, JALAPENO, RED WINE VINAIGRETTE

COOKERS

- Buffalo Fried Oyster - 3.75**
BACON & BLEU CHEESE AIOLI, PICKLED CELERY
- BBQ Oyster - 2.75**
HOUSEMADE BBQ SAUCE, CORNBREAD CRUMBLE
- Oyster Rockefeller - 3.50**
SPINACH, GRANA PADANO, BACON, SAMBUCA

SALADS & SOUPS

- Chicken & Shrimp Gumbo - 5/9**
ANDOUILLE SAUSAGE, TRINITY, OKRA
- Fort Collins Style Clam Chowder - 5/9**
TOMATO BASE, BACON, MIREPOIX, POTATO, LOCAL BEER
- Baby Iceberg Wedge - 5/9**
BACON, DANISH BLEU CHEESE, CHERRY TOMATO, RANCH
- Jax Caesar - 4/7**
ROMAINE, GRAIN MUSTARD DRESSING, CROUTON, LEMON
ADD WHITE ANCHOVY - 3
- Spring Greens - 6/10**
QUATRIX LOLA ROSA, RADISH, PICKLED BEETS & CARROTS,
SALTED CUCUMBER, SPICY PEANUTS, MISO VINAIGRETTE
- ADD TO ANY SALAD
MINI CRAB CAKE - 8, LOBSTER SALAD - 14, SALMON - 12,
SEASONAL FISH - MKT

EXECUTIVE CHEF SHEILA LUCERO
CHEF DE CUISINE RICKY MYERS
SOUS CHEF AMY JAQUETH

COLD BAR

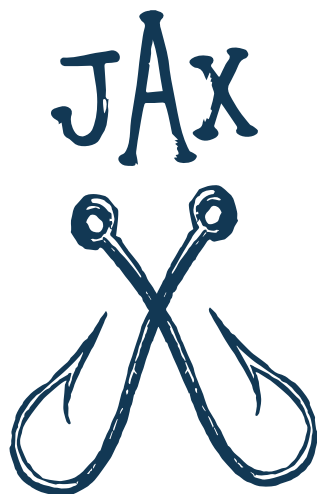
- 1/2 Lb Peel N' Eat Shrimp - 12**
- 1/2 Lb King Crab - 34**
- 1/2 Lb Snow Crab - 14**
- Crab Duo - 46**
1/4 LB ALASKAN KING CRAB, 1 LB SNOW CRAB, FRIED SPUDS
- The "Hook" Sampler* - 31**
1/2 LB PEEL N' EAT SHRIMP, 1/2 LB SNOW CRAB,
2 EAST & 2 WEST COAST OYSTERS
- The "Line" Sampler* - 66**
KING CRAB LEG, LOBSTER TAIL,
1/2 OZ WHITEFISH CAVIAR, FRUIT DE MER
2 EAST & 2 WEST COAST OYSTERS
- The "Sinker" Sampler* - 94**
1/2 LB KING CRAB, 1/2 LB SNOW CRAB,
LOBSTER TAIL, 1/2 LB PEEL N' EAT SHRIMP,
FRUIT DE MER, 6 GREEN LIP MUSSELS,
6 EAST COAST OYSTERS
- "Hook, Line, & Sinker" - \$180**

FOR THE TABLE

- Anson Mills Cheddar & Poblano Grits - 5**
- Kennebec Fries - 4**
- Truffled Fried Potatoes - 5**
- Hush Puppies - 3**
- Bacon Braised Collard Greens - 5**
- Pork Fat Corn Bread - 4**
- Best Rice Ever - 9**
KIMCHI, RICE, PORK BELLY, FARM EGG

FEATURED FARMS

QUATRIX AQUAPONICS, NATIVE HILL,
HAZEL DELL, JODAR FARMS,
COPOCO HONEY, GARDEN SWEET



SPRING 2016.

CAVIAR & ROE

capers, red onion, sieved egg, crème fraîche, toast points

- Bowfin Caviar* [1/2oz] - 25**
SMALL GRAIN, FIRM, BRIGHT, SLIGHT BRINE
- American Paddlefish* [1/2oz] - 35**
SMALL GRAIN, SILKY, RICH & SMOOTH
- Israeli Osetra Caviar* [1oz] - 140**
SMOOTH, LIGHT SALT, NUTTY, BUTTERY FINISH

SPECIALTIES & FAVORITES

- Fried Shrimp Po'boy - 16**
ANDOUILLE SALSA, ROMAINE, CHOW CHOW,
COMEBACK SAUCE, KENNEBEC FRIES
- Lobster Salad Sandwich - 25**
CUCUMBER, ONION, TOMATO, LETTUCE, LIME AIOLI,
BACON, KENNEBEC FRIES
- Shrimp & Grits - 18**
ANDOUILLE, TRINITY, TOMATO, ANSON MILLS POBLANO GRITS
- Colorado Catfish - 19**
- BLACKENED OR FRIED -
CRAWFISH HOECAKES, SPRING SUCCOTASH,
MELTED TRINITY, CHOW CHOW

SEASONAL

- Jax Ramen - 24**
BAY SCALLOP, SHRIMP, SQUID, PICKLED CARROT,
SALTED CUCUMBER, BEEF DASHI, 6 MINUTE EGG
ADD PORK BELLY - 3
- Seared Scallops* - 32**
ENGLISH PEA PUREE, THUMBELINA CARROTS,
FENNEL, PISTACHIO, TRUFFLE & RICOTTA GNUDI
- Salmon & Clams* - 29**
SPRING ONION CREAM, FINGERLING POTATO,
TENDER BELLY BACON, HAZEL DELL MUSHROOMS
- Chili Crusted Ahi Tuna* - 28**
GRILLED KALE, ROASTED CARROTS, MUSHROOMS,
ASPARAGUS, SWEET ORANGE SOY, BLACK GARLIC AIOLI
- Crispy Skin Snapper - 29**
ARUGULA PESTO, BUTTER BRAISED LEEKS,
FREGOLA SARDA, BELUGA LENTILS,
ALMOND-MINT VINAIGRETTE

NOT SEAFOOD

- Colorado Steak Frites* - 29**
SOUS VIDE SIRLOIN, TRUFFLED FRENCH FRIES,
HAZEL DELL MUSHROOMS AU POIVRE
ADD CRAB CAKE - 8
- Jax 1/2 lb Niman Ranch Prime Beef Burger* - 13**
BRIOCHE BUN, LETTUCE, TOMATO, PICKLES,
JAX MUSTARD SAUCE, KENNEBEC FRIES
ADD FRIED EGG, FRIED OYSTER, BLEU CHEESE, CHEDDAR - 2 EA
ADD BACON - 3

SUNDAY - FISH & CHIPS | MONDAY - ALL NIGHT HAPPY HOUR
TUESDAY - CIOPPINO | WEDNESDAY - WINE WEDNESDAY

*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.



CHEF RICKY MYERS

CHEF RICKY MYERS KNOWS THE POWER OF GOOD COOKING, NOT JUST TO PROVIDE SUSTENANCE OR TO SOOTHE THE SOUL, BUT TO BRING PEOPLE TOGETHER. THIS SOUTHERN GENT WAS BORN AND RAISED IN ATLANTA, GEORGIA, AND HAS SPREAD HIS LOVE OF HOME COOKED COMFORT FOOD ACROSS THE COUNTRY AND EVEN EUROPE. AFTER STUDYING AT THE ART INSTITUTE OF DENVER'S CULINARY SCHOOL AND WORKING ALONGSIDE LEGENDARY RESTAURATEUR SEAN YONTZ, RICKY EARNED HIS GOURMET CHOPS AT SOME OF THE FINEST KITCHENS IN THE HIGH COUNTRY INCLUDING THE WIGWAM CLUB, WOLFGANG PUCK'S SPAGO AND JET STREAM SEASONING. HUNGRY FOR MORE ADVENTURE, HE SET OFF ACROSS EUROPE, HOOFING IT THROUGH FRANCE, SPAIN AND ITALY, ALL WHILE LEARNING AS MUCH AS HE COULD ABOUT THE CONTINENTAL CULINARY CULTURE.

RICKY RETURNED TO COLORADO WITH A NEWFOUND APPRECIATION FOR LOCALLY SOURCED, SEASONAL FOOD, AND HELPED TO SET THE NEW STANDARD OF GOOD EATS. HE STARTED WORKING WITH SEVERAL FARM-TO-TABLE VENTURES, INCLUDING PEACH VALLEY, CSA, AND IN 2012 HELMED THE KITCHEN OF NEXT DOOR FOOD & DRINK IN LOVELAND. NOW WORKING HIS MAGIC AT JAX FISH HOUSE, RICKY CREATES INSANELY TASTY SOUL FOOD THAT IS NOT ONLY GOOD FOR YOU, BUT ALSO GOOD FOR THE COMMUNITY YOU LIVE IN. HE ALSO LOVES TO GET INVOLVED IN LOCAL EVENTS, LIKE THE NOCO 20/30 SUITCASE PARTY, FOOTHILLS TASTE OF LOVELAND, THE TASTE (FORT COLLINS), AND THE FIVE CHEFS, FIVE FARMS DINNER AT JAX.

WHEN HE IS NOT AT WORK, RICKY CAN BE FOUND HIKING AND MOUNTAIN BIKING WITH HIS WIFE, OR COOKING WITH FRESH INGREDIENTS FROM HIS GARDEN. HE ALSO LOVES HANGING OUT WITH HIS TWO DOGS AND PLAYING HIS GUITAR.

OUR PURVEYORS

WE STRIVE TO SOURCE THE HIGHEST QUALITY PRODUCTS FROM LOCAL AND STATEWIDE PURVEYORS, FARMERS AND RANCHERS INCLUDING HAZEL DELL MUSHROOMS, JODAR FARM, COZY COW DAIRY, QUATRIX AQUAPONICS, FOSSIL CREEK FARM, SPRING KITE FARM, GARDEN SWEET FARM, ROCKY MOUNTAIN OLIVE OIL COMPANY, NATIVE HILL FARM, NIMAN RANCH, PAUL PACKER AND NORTHEAST SEAFOOD.



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

Jax Fish House & Oyster Bar and MBSW 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.



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.

ROCKY MOUNTAIN OLIVE OIL CO.

LOCATED IN THE CENTER OF OLD TOWN FORT COLLINS, HUSBAND AND WIFE TEAM LINDSEY AND NICHOLE CRISANTI, PROVIDE THE FRESHEST ULTRA PREMIUM EVOOS AND AGED BALSAMIC VINEGARS THAT WILL HELP YOU DISCOVER A HEALTHIER AND MORE FLAVORFUL WAY TO PREPARE AND ENJOY YOUR FOOD. STOP IN TO SAMPLE THEIR FRESH SELECTION AND VISIT WITH A TASTING SPECIALIST TO LEARN WONDERFUL IDEAS AND TIPS ON HOW TO USE THEIR FINE PRODUCTS.

FISHING REPORT

PROVIDED BY ST. PETER'S FLY SHOP | GRANT HOUX

WINTER IS UPON US AND THE RIVERS HAVE SETTLED INTO A CALM AND MEANDERING STATE WALK WADING IS AT ITS PEAK WITH ROOM TO EXPLORE EVERYWHERE. COOL NIGHTS AND SHORTER DAYS HAVE BROUGHT ON A MUCH NEEDED DROP IN WATER TEMPS THAT MARK THE ARRIVAL OF SMALL MAYFLIES AND MIDGES, CREATING TECHNICAL BUT REWARDING FISHING! IT IS ALSO A GREAT TIME OF YEAR TO FISH WITH STREAMERS AND BIG IMITATIONS THAT CAN BRING OUT SOME OF THE LARGEST TROUT. GRAB SOME LAYERS AND A THERMOS OF COFFEE; THE FISH ARE WAITING!

FEEL FREE TO STOP BY THE SHOP FOR UP-TO-DATE REPORTS OR CHECK OUT OUR WEBSITE AT WWW.STPETES.COM.