



FISH HOUSE & OYSTER BAR

JAXFISHHOUSE.COM/LODO

EXECUTIVE CHEF SHEILA LUCERO | CHEF DE CUISINE SAM PEPPER | SOUS CHEF JERRED ASHTON

## STARTERS

### SPECIALTY EMERSUM OYSTERS - 3.5 EA.

kale rockefeller w/ pernod & almonds OR  
charbroiled w/ chimichurri & charred lime

### CALAMARI - 10

mango-chile mojo, lime aioli

### SALMON POKE\* - 12

stone fruit, avocado, fresno chile, smoked paprika,  
mezcal, grit lavash

### JUMBO LUMP BLUE CRAB CAKE - 16

tartar sauce, pea shoots

### STEAK TARTARE\* - 13

serrano, hot sauce, quail egg, dijon creme,  
grilled bread

### ROYAL RED SHRIMP - 15

chimichurri, charred shishitos, smoked onions &  
rancho gordo cassoulet beans, fried fingerlings

### AHI TUNA CRUDO\* - 15

figs, green apples, pistachios, grapes,  
pickled mustard seeds, saba

### STEAMED PEI MUSSELS [ 1/2 lb ] - 11

panang curry, peanuts, cilantro, coconut milk OR  
dunkelweizen, smoked andouille, sauerkraut,  
red onion and mustard marmalade  
ADD pasta OR rice noodles - 2

### JAX BUTTERMILK BREAD - 3

housemade, served with honey butter

## SOUPS & SALADS

### THE WEDGE - 9

grape tomatoes, blue cheese, bacon, chives, ranch

### GREEN SALAD - 6/10

broken shovels farm chèvre, pickled onions,  
maple candied pecans, lemon olive oil

### ROASTED SUMMER VEGETABLES - 15

arugula, pea shoots, herb vinaigrette

### KALE CAESAR SALAD - 13

white anchovies, grana padano, black pepper croutons, buttermilk vinaigrette

### CHICKEN & CRAWFISH GUMBO - 5/9

andouille sausage, okra, long grain rice,  
green onions

### MADE TO ORDER CLAM CHOWDER - 15

NEW ENGLAND - roasted garlic cream, manila clams, potatoes, bacon,  
sweet onions

MANHATTAN - tomatoes, manila clams, potatoes, bacon, celery, carrots

## FOR THE TABLE

BRAISED BELUGA LENTILS - kale, crème fraiche - 8

FINGERLING POTATO SALAD - goat cheese, red cress - 7

SAUTÉED GREENS - 7

SKILLET CORNBREAD - maple butter - 8

JAX KENNEBEC FRIES - salt, maryland, or garlic - 6

## SPECIALTIES & JAX FAVORITES

### ALASKAN COHO SALMON\* - 24

braised beluga lentils, green kale,  
hollandaise, preserved lemon

### WHOLE COLORADO TROUT\* - 29

pickled nectarines, grilled plums,  
cucumbers, frisee, fromage blanc,  
palisade peach vinaigrette

### BRAISED SPANISH OCTOPUS - 22

potato cake, smoked tomato jam,  
arugula, fennel chip

### ALASKAN HALIBUT\* - 32

cavatelli, guanciale, fried breadcrumbs,  
patty pan squash, calabrian chile oil

### GRILLED SCALLOPS - 33

anson mills crispy polenta, mushrooms, lardons,  
charred corn, arugula sprouts

### TENDERBELLY PORK CHOP\* - 28

fingerling potato salad, grilled peaches,  
red cress, goat cheese

### PROSCIUTTO WRAPPED AHI\* - 31

white gazpacho, marinated haricot verts,  
heirloom tomatoes, marcona almonds

### CRAB DUO - 46

1 lb snow crab, 1/4 lb king crab, steamed OR  
chilled, drawn butter, fresh lemon

### SEARED MONKFISH - 29

farro, baby zucchini, grilled squash, paprika aioli,  
corn & jalapeño powder

### CHICKEN FRIED CATFISH PO'BOY - 14

house pickles, iceberg lettuce,  
chile aioli, kennebec fries

### JAX MAINE LOBSTER ROLL - 24

bacon lardons, celery,

### JAX 1/2 LB BEEF BURGER\* - 13

brioche bun, lettuce, tomato, pickles,  
jax mustard sauce, kennebec fries  
ADD fried oyster, fried egg, cheddar, bleu cheese - 2 EA  
bacon - 3

SUNDAY - CIOPPINO | MONDAY - ALL NIGHT HAPPY HOUR | TUESDAY - LOBSTER RAVIOLO

\*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.

## MEET CHEF SHEILA LUCERO

A native of Denver, Colorado, Chef Sheila Lucero owes her love of cooking to her father, an avid cook and food connoisseur. While earning a degree in biology and playing soccer at Florida International University, she fell in love with the wonderful and varied cuisines of South Florida, and got her first taste of the energy and enthusiasm of professional kitchens while working in bakeries and delis. Bent on becoming a chef, she returned home to Colorado to attend the Colorado Art Institute, simultaneously working in some of the finest kitchens of the Front Range. She joined the outstanding opening crew of Jax Fish House in Denver, working alongside culinary masterminds Dave Query and Jamey Fader.

Sheila quickly proved her mettle, and rose through the ranks to become Chef de Cuisine in 2002. Jax Denver garnered widespread acclaim under her guidance, winning Best Seafood Restaurant in 5280 Magazine, Westword Magazine, City Search, and Rocky Mountain News. In 2009, she became the Executive Chef of Jax Fish House, and since then has helped open additional and equally awesome Jax locations in Fort Collins, Glendale, and Kansas City.

Ever mindful of the fact that, though we make our living by what we get, we make our lives by what we give, Sheila has donated her time and talents to numerous charity events such as The National Kidney Foundation Great Chefs of the West, The American Liver Foundation, Chefs Up Front (Share Our Strength), Do at the Zoo, and Project Angel Heart.

## FEATURED PURVEYORS

Cure Farm

Northeast Seafood

Sea To Table

Isabelle Farm

California Caviar Company

[FACEBOOK.COM/JAXFISHHOUSELODO](https://www.facebook.com/jaxfishhouselodo)



**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.

August

West Coast Rockfish

September

Golden Tilefish



## 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 single day. Our commitment to you is that this will never change.

**Sometimes a little mystery in life can be a good thing...sometimes.**

And at other times, any amount of mystery is a terrible idea. Some things are just too important to leave to chance or fate. Our top three areas of required certainty would have to be brain surgery, rocket science and oysters. And while all three are pretty awesome in their own right, our area of expertise is oysters. Top quality, fresh, delicious oysters.

The Emersum Oyster is exclusive to Jax Fish House and is the freshest oyster 'this side' of either coast. Rappahannock River Oysters (RRO) has been run by the Croxton family since its inception in 1899. Ryan and Travis Croxton sustainably grow and harvest every Emersum Oyster for us with the certainty that for every oyster that's grown, dozens of wild oysters are seeded in an improved Chesapeake Bay eco-system.

That kind of certainty means that we don't just know where the Emersum Oyster comes from, we know exactly where it lives. It means that we can point to an exact spot on a map where the Emersum was raised and know the quality of the water, the environmental influences and the conditions that will produce this consistently rich and delicious oyster with a size, taste, texture and liquor that you can count on, each and every time.

