



FISH HOUSE & OYSTER BAR

WEEK OF

JAXFISHHOUSE.COM/FORT-COLLINS

EXECUTIVE CHEF SHEILA LUCERO

CHEF DE CUISINE RICKY MYERS

CHEF DE CUISINE TREVOR BURT

ON ICE

FRESH SHUCKED OYSTERS & CLAMS* - MKT

daily selections, atomic cocktail sauce, lemon, mignonette

PEEL 'N' EAT SHRIMP [1/2 lb] - 12

jax mustard sauce, cocktail sauce

CHILLED SEAFOOD SAMPLERS* - MKT

king crab, snow crab, shrimp, mussels & oysters

OYSTERS

DYNAMITE OYSTER - 3.75 EA.

siracha aioli, kimchi

FRIED PO'BOY OYSTER - 3.75 EA.

capers, romaine, smoked tomato aioli

GRILLED OYSTERS - 3.75 EA.

pesto butter, bacon

CAVIAR

BOWFIN* [1/2 oz] - 25

small grain, buttery, briny

AMERICAN PADDLEFISH* [1/2 oz] - 35

small grain, silky, rich & smooth

ISRAELI OSETRA CAVIAR* [1 oz] - 140

large grain, nutty, clean & creamy

STARTERS

SHRIMP & GRITS - 11

local beer & roasted red pepper broth, war eagle grits

AHI POKE* - 14

apple yuzu vinaigrette, fresno, pickled mustard seed, preserved lemon aioli

GRIDDLED JUMBO LUMP CRAB CAKE - 16

preserved lemon aioli

FRIED CALAMARI - 10

mango-chile mojo, lime aioli

CURRIED CLAMS & BACON - 15

yellow curry, basil, pickled red cabbage, kombu bacon, fresno chili, flat bread

MUSSELS & FRITES - 14

garlic, lemon, chardonnay OR pesto, bacon
ADD PASTA - 3

SOUPS & SALADS

SMOKED FROG LEG GUMBO - 5/9

andouille sausage, long grain rice, trinity
ADD PORK FAT CORN BREAD - 3

FORT COLLINS STYLE CLAM CHOWDER - 5/9

tomato, bacon, mirepoix, potato, local beer

JAX CAESAR - 7

grain mustard dressing, crouton, lemon
ADD WHITE ANCHOVY - 3

BABY ICEBERG WEDGE - 9

bacon, danish bleu cheese, cherry tomato, ranch

FORT COLLINS SALAD - 9

roasted beets, quatrix aquaponics lettuce, onions, cozy cow fromage blanc, rocky mountain olive oil sweet violet vinaigrette

ADD TO ANY SALAD

MINI CRAB CAKE - 8, LOBSTER SALAD - 10,
GRILLED VERLASSO SALMON* - 12

HOUSE SIDES 3 each

HOUSE FRITES | CABBAGE SLAW | HUSH PUPPIES | WHITE RICE

FOR THE TABLE 6 each

TRUFFLED FRIED SMASHED POTATOES | PORK FAT CORN BREAD | BACON BRAISED COLLARDS

KIMCHI, RICE, FRIED FARM EGG ADD SHORT RIB \$3 | WAR EAGLE WHITE CHEDDAR GRITS

WINTER SPECIALTIES & JAX FAVORITES

OPAH* - 27

chile butter, sake glazed winter squash, hijiki salad, forbidden rice

SEARED SCALLOPS* - 32

winter squash bisque, pecan, brussels sprouts, crispy ham, pickled beets

SWEET BACON DASHI* - 29

kajiki, ramen, kombu bacon, hazel dell mushroom, six minute egg

CRAB DUO - MKT

1/4 lb king & 1 lb snow crab, maryland fried potatoes, slaw

SHERRY BRINED NIMAN RANCH PORK CHOP* - 25

duck fat potatoes, grana padano, fig, pork jus

POTATO CRUSTED VERLASSO SALMON* - 28

golden beet purée, watercress, root vegetable ratatouille, tomato vinaigrette

LOCAL ANGUS BEEF SHORT RIB - 25

'lasagna', hazel dell mushroom, house ricotta

GRILLED PACIFIC SWORDFISH CIOPPINO - 30

tomato sofrito, crab, mussel, clam, calamari, shrimp, potato

HERB CRUSTED AHI TUNA* - 29

confit of potato, apple, fennel, basil cream

SHRIMP & ANDOUILLE PO' BOY - 16

blackened tomato aioli, slaw, house frites

JAX LOBSTER SALAD SANDWICH - 22

applewood smoked bacon, cucumber, onion, lettuce, tomato, slaw, citrus aioli, house frites

1/2 LB NIMAN RANCH PRIME BEEF BURGER* - 14

slaw, house frites

ADD BLEU CHEESE, CHEDDAR, BACON, FRIED EGG,
OR FRIED OYSTER - 1 EACH, CRAB CAKE - 8

SUNDAY FISH & CHIPS 17 MONDAY ALL NIGHT HAPPY HOUR TUESDAY LOW COUNTRY SHRIMP BOIL 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. Substitutions may not be possible.