



FISH HOUSE & OYSTER BAR

WEEK OF

JAXFISHHOUSE.COM/FORT-COLLINS

EXECUTIVE CHEF SHEILA LUCERO

CHEF DE CUISINE RICKY MYERS

SOUS CHEF 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

OYSTERS ROCKEFELLER - 3.75 EA.

spinach, grana padano, bacon, sambuca

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* - \$\$

miso aioli, pea shoots, benne seeds, white shoyu nam pla, wasabi peas

GRIDDLED JUMBO LUMP CRAB CAKE - 16

preserved lemon aioli

FRIED CALAMARI - 10

mango-chile mojo, lime aioli

PAN SEARED GNOCCHI - \$\$

lobster, grana padano, spring onion

SOUPS & SALADS

SMOKED CHICKEN GUMBO - \$\$

andouille sausage, the holy trinity, okra preserves

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

SNOW CRAB AND ROASTED BEET SALAD - \$

endive, watercress, asparagus, shaved carrot, meyer lemon 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

SPRING SPECIALTIES & JAX FAVORITES

OPAH* - 27

anson mills blue corn succotash, tart cherry bacon, heirloom bean chow chow, red pepper jus

CLAMS CARBONARA* - \$\$

housemade fettuccine, bacon, peas, jodar farms egg, salmon roe

FIVE SPICED AHI TUNA* - \$\$

pan roasted potatoes, bok choy, black garlic, spiced peanuts

CAST IRON SCALLOPS* - \$\$

potato rosti, thumbelina carrots, english peas, pistachio, curry

POTATO CRUSTED SALMON* - \$\$

buttermilk fried endive, roasted beets, pea purée, asparagus

CORNMEAL FRIED OYSTER PO' BOY - \$\$

andouille, braised collard greens, comeback sauce, slaw, house frites

SEARED HALIBUT SOBA BOWL* - \$\$

cinnamon cap mushrooms, baby bok choy, miso broth, jodar pork shoulder, radish, cured egg yolk

BUTTERMILK FRIED DUCK CONFIT - \$\$

braised collard greens, anson mills grits, okra preserves

JAX LOBSTER SALAD SANDWICH - 22

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

CRAB DUO - MKT

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

GRILLED PACIFIC SWORDFISH CIOPPINO - 30

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

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.