



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

### FRIED CALAMARI - 10

mango-chile mojo, lime aioli

### SHRIMP & GRITS - 11

local beer & roasted red pepper broth, anson mills grits

### AHI POKE\* - 14

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

### GRIDDLED JUMBO LUMP CRAB CAKE - 16

preserved lemon aioli

### PAN SEARED GNOCCHI - 16

lobster, grana padano, white cheddar, spring onion

### MUSSELS & FRITES - 14

garlic, lemon, chardonnay

ADD PASTA - 3

## SOUPS & SALADS

### SMOKED CHICKEN & CRAWFISH GUMBO - 5/9

andouille sausage, 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 & ROASTED BEET SALAD - 16

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 SHRIMP \$3 | ANSON MILLS WHITE CHEDDAR GRITS

## SPRING SPECIALTIES & JAX FAVORITES

### GRILLED COBIA - 29

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

### CLAMS CARBONARA\* - 23

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

### FIVE SPICED AHI TUNA\* - 29

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

### CAST IRON SCALLOPS - 32

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

### POTATO CRUSTED SALMON\* - 28

buttermilk fried endive, roasted beets, pea purée, asparagus

### CORNMEAL FRIED OYSTER PO' BOY - 16

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

### SEARED HALIBUT SOBA BOWL - 30

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

### BUTTERMILK FRIED DUCK CONFIT - 22

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.