



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, comeback sauce

### 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 NATIVE HILL FARM 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

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

### FIVE SPICED AHI TUNA\* - 29

pan roasted potatoes, local asian greens, black garlic, spiced peanuts

### CAST IRON SCALLOPS - 32

potato croquette, carrots, english peas, pistachio, curry

### POTATO CRUSTED SALMON\* - 28

buttermilk fried endive, roasted beets, pea purée, shaved asparagus

### CORNMEAL FRIED OYSTER PO' BOY - 13

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

### SEARED HALIBUT SOBA BOWL - 30

cinnamon cap mushrooms, local asian greens, miso broth, pork shoulder, radish, jodar farms cured egg yolk

### BUTTERMILK FRIED DUCK CONFIT - 22

native hill farm 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\* - 13

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.



## MEET 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, huffing 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, Raspberry Hill, Westbridge, Jodar Farm, Cozy Cow Dairy, Quatrix Aquaponics, Haystack Mountain, Spring Kite Farm, Lakeridge Farm, Fiddletown Bakery, Native Hill Farm, LoCo Foods, 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 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.

### June

Wahoo

Ono | Sardines

### July

West Coast Rockfish



Monterey Bay Aquarium  
**Seafood Watch**

## 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 | [www.stpetes.com](http://www.stpetes.com)

Spring is here and with it comes beautiful weather and improved fishing conditions. The local streams along the Front Range are still flowing low and clear making for great wade fishing conditions. The primary insects that fish have been keying in on are midges and BWOs, but don't be afraid to try some larger patterns as many of the stoneflies are active. Most of the lower elevation lakes have iced off which means there is no better time to catch giant, hungry fish. Fishing nymph rigs with chironomids at varying depths has been the most productive technique as of late. However, larger food sources like crawfish seem to bring in the trophies.

For more specific fishing conditions, expert advice or to book a guide trip contact St. Peter's Fly Shop at (970) 498-8968.

Monday ALL NIGHT HAPPY HOUR 4PM - 10PM | Tuesday through Sunday- HAPPY HOUR 4PM - 6PM

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