



FISH HOUSE & OYSTER BAR

JAXFISHHOUSE.COM/FORT-COLLINS

EXECUTIVE CHEF SHEILA LUCERO CHEF DE CUISINE RICKY MYERS SOUS CHEF TREVOR BURT

STARTERS

DYNAMITE OYSTER - 3 EA

sriracha aioli, kimchi

FRIED OYSTER - 2.5 EA

cornmeal fried oyster

OYSTER ROCKEFELLER - 3.5 EA

spinach, grana padano, bacon, sambuca

FRIED CALAMARI - 10

mango-chile mojo, lime aioli

CATFISH & WAFFLES - 9

buttermilk fried, maple-chile hot sauce

AHI POKE* - 14

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

MANILA CLAMS - 9/17

house kimchi, tender belly bacon, sambuca

GRIDDLED JUMBO LUMP CRAB CAKE - 16

preserved lemon aioli

PAN SEARED GNOCCHI - 16

lobster, grana padano, white cheddar, spring onion

STEAMED PEI MUSSELS - 8/14

garlic, lemon, chardonnay, grilled bread

ADD PASTA OR FRITES - 3 EA.

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 - 4/7

garden sweet farms romaine, grain mustard dressing, crouton, lemon

ADD WHITE ANCHOVY - 3

BABY ICEBERG WEDGE - 5/9

bacon, danish bleu cheese, cherry tomato, ranch

LOCAL SALAD - 6/10

quatrix & native hill greens, garden sweet strawberries, cozy cow

fromage blanc, candied hazelnuts, copoco honey vinaigrette

ADD TO ANY SALAD

MINI CRAB CAKE - 8, LOBSTER SALAD - 10,

SEASONAL FISH - MKT

SIDES FOR THE TABLE

HOUSE FRITES - 4 | TRUFFLED FRIED POTATOES - 5

HUSH PUPPIES - 3 | BACON BRAISED NATIVE HILL COLLARDS - 5

LOCAL SEASONAL VEGGIES - 6 | PORK FAT CORN BREAD - 4

ANSON MILLS WHITE CHEDDAR GRITS - 5

BEST RICE EVER - kimchi, rice, pork belly, jodar farm egg - 9

SPECIALTIES & JAX FAVORITES

COLORADO CATFISH - 20

Blackened or Fried

native hill farm braised collard greens,
tomato-okra jus, pork fat corn bread

CLAMS CARBONARA* - 23

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

SHRIMP & GRITS - 18

andouille, trinity, tomato,
anson mills cheddar grits

SEARED HALIBUT - 29

anson mills blue corn succotash, chow chow,
tender belly bacon, red pepper jus

COLORADO ANGUS BEEF SIRLOIN - 28

roasted potato, local vegetable,
black garlic steak sauce
ADD crab cake - 8

CIOPPINO - 24

fresh fish, mussels, clams, shrimp,
roasted potato, tomato soffrito

POTATO CRUSTED WILD SALMON* - 28

roasted beets, pea purée,
buttermilk fried endive,

CAST IRON SCALLOPS - 32

potato croquette, carrots, curry
english peas, pistachios

JAX LOBSTER SALAD SANDWICH - 22

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

FRIED PO'BOY - 16

Oyster, Shrimp, or Catfish
andouille, braised collards, slaw,
comeback sauce, house frites

FIVE SPICED AHI TUNA* - 29

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

1/2 LB NIMAN RANCH PRIME BEEF BURGER* - 13

slaw, house frites
ADD bleu cheese, cheddar, bacon,
fried egg, or fried oyster - 1 each

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.



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

Summer is here and with it brings some of the best fishing of the year. The local waters have been running a bit high, but if you make your way to the upper parts of the drainages, clarity and water temps are better. With higher water in the rivers, trout will move to the edges in slower water to find food and expend less energy. As runoff begins to recede, conditions will only improve with abundant hatches and hungry feeding trout. Local and mountain lakes are another option for both trout and warm water species.

For more on local fishing conditions check out our website at www.stpetes.com