



EXECUTIVE CHEF SHEILA LUCERO



FISH HOUSE & OYSTER BAR

JAXFISHHOUSE.COM/GLENDALE

WEEK OF

CHEF DE CUISINE MATT LEWIS SOUS CHEF PATRICK MIRANDA & CODY WOODWARD

## ON ICE

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

jax mustard sauce, cocktail sauce

### FRESH SHUCKED OYSTERS\* - MKT

### 1/2 LB SNOW CRAB - 15

### 1/2 LB KING CRAB - 26

### CHILLED SEAFOOD PLATTER\* - 92 / 170

king & snow crab, lobster, shrimp, mussels, oysters, fruit de mer

## SANDWICHES

### GRASS FED BEEF BURGER\* - 9

housemade bun, fries, lettuce, tomato

ADD BLEU CHEESE, GOAT CHEESE, CHEDDAR OR FRIED EGG - 1

ADD BACON, BACON JAM OR FRIED OYSTER - 2

### CRAB CAKE SANDWICH - 18

arugula, pickled red onion, grilled lemon tartar sauce, fries

### GRILLED SWORDFISH SANDWICH - 14

korean chili vinaigrette, piquillo pepper, slaw, fries

### BUFFALO OYSTER PO' BOY - 12

blue cheese, celery, jax buffalo sauce, cajun fries

### MAINE LOBSTER ROLL - 24

[ LOBSTER BOAT: LIL' MORE TAIL ]

smoked bacon, celery, aioli, house pickles, chips

## SOUPS & SALADS

### BUTTERMILK BREAD - 3

whipped butter

### CHICKEN & CRAWFISH GUMBO - 5 / 9

andouille sausage, red & green peppers, long grain rice, preserved okra

### CARAMELIZED ONION SOUP - 5 / 9

white cheddar "cheez-it"

### BEETS & GREENS - 11

baby head lettuce, red & gold beets, candied pistachios, beet pickled egg, mouco 'ashley', local honey vinaigrette

### SMALL SIDE SALAD - 3

local greens, local honey vinaigrette

### THE WEDGE - 9

tomato, crispy bacon, crumbled bleu cheese, ranch

### GRILLED SALMON CHOPPED SALAD\* - 17

pickled green tomatoes, hard cooked egg, crispy bacon, butter beans, green goddess dressing

### KALE & BABY ROOTS - 10

turnip, beets, carrot, manchego, pancetta hazelnut vinaigrette

ADD SALMON OR TUNA - 10 | ADD SWORDFISH - 12 | ADD SHRIMP - 3 EA | ADD LOBSTER - 17

## LUNCH SPECIALTIES

### STEAMED MUSSELS [ 1lb ] - 12

roasted tomato & chorizo

ADD PASTA - 3

### SOBA NOODLE BOWL - 16

shrimp, pork belly, pickled mushrooms, radish, peas, lemongrass chile broth

### SEAFOOD CHOWDER - 14

mussels, clams, shrimp, potato, chiles, tender belly bacon, fried okra, carrot, roasted garlic cream

### FRIED CALAMARI - 9

mango-chile mojo, lime aioli

### FISH N' CHIPS - 12

[ FISHING VESSEL: JENNIFER K ]

beer batter, grilled lemon tartar, fennel slaw, fries

### SEARED AHI TUNA\* - 17

sushi rice, salted cucumber, radish, pickled mushrooms, baby head lettuce, citrus ponzu vinaigrette

### BLACKENED FISH TACOS - 11

cabbage, citrus aioli, pickled red onion, roasted poblano-tomato salsa



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Regarding the safety of these items, written information is available upon request.

Some ingredients may not be listed. Please inform your server if you are allergic to or intolerant of specific foods. We are happy to make adjustments. Substitutions may not be possible.

OPEN 11:30AM MON-FRI | 4PM SAT | 10AM SUN

HAPPY HOUR 4PM-6PM DAILY

## MEET CHEF SHEILA LUCERO

A native of Denver, Colorado, Chef Sheila Lucero owes her love of cooking to her father, an avid cook and food connoisseur. While earning a degree in biology and playing soccer at Florida International University, she fell in love with the wonderful and varied cuisines of South Florida, and got her first taste of the energy and enthusiasm of professional kitchens while working in bakeries and delis. Bent on becoming a chef, she returned home to Colorado to attend the Colorado Art Institute, simultaneously working in some of the finest kitchens of the Front Range. She joined the outstanding opening crew of Jax Fish House in Denver, working alongside culinary masterminds Dave Query and Jamey Fader.

Sheila quickly proved her mettle, and rose through the ranks to become Chef de Cuisine in 2002. Jax Denver garnered widespread acclaim under her guidance, winning Best Seafood Restaurant in 5280 Magazine, Westword Magazine, City Search, and Rocky Mountain News. In 2009, she became the Executive Chef of Jax Fish House, and since then has helped open additional and equally awesome Jax locations in Fort Collins, Glendale, and Kansas City.

Ever mindful of the fact that, though we make our living by what we get, we make our lives by what we give, Sheila has donated her time and talents to numerous charity events such as The National Kidney Foundation Great Chefs of the West, The American Liver Foundation, Chefs Up Front (Share Our Strength), Do at the Zoo, and Project Angel Heart.

## OUR PURVEYORS

We strive to source the highest quality products from local and statewide purveyors, farmers and ranchers.

As always, we'd like to extend a special thanks to our friends and partners Paul, Scott and Blair at Northeast Seafood, providing daily deliveries of the freshest and finest the sea has to offer for more than 18 years.

## FEATURED

Paul Packer & Northeast Seafood

Tonali's Meats

Haystack Mountain Goat Dairy

Hazel Dell Mushrooms,

Abbondanza, Altan Alma,  
Isabelle & Munson Farms

INTRODUCING



Sundays  
**JAX JAZZ**  
**BRUNCH**

BRUNCH  
10AM-2PM

LIVE JAZZ  
THE Hot Club of  
Pearl Street Band  
10AM-1PM

## 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 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 single day. Our commitment to you is that this will never change.



**JAX CRAB BOIL**

ASK YOUR SERVER FOR DETAILS



**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.