

STARTERS

Spicy Ahi Tuna Poke* - 13
SRIRACHA MAYO, SCALLION, WASABI TOBIKO,
TOGARASHI CRACKER

Calamari - 10
MANGO-CHILE MOJO, LIME AIOLI

Steamed PEI Mussels [1/2Lb] - 11
PANANG CURRY - PEANUTS, CILANTRO, COCONUT MILK
POZOLE VERDE - POBLANO, CHORIZO, HOMINY
ADD PASTA OR RICE NOODLES - 2

Steak Tartare* - 13
SERRANO, QUAIL EGG, DIJON CREME, GRILLED BREAD

Wild Salmon Crudo* - 14
HOUSE CORN NUTS, HONEYCOMB, PICKLED FRESNO,
AVOCADO AIOLI

Jumbo Lump Blue Crab Cake - 16
TARTAR SAUCE, PEA SHOOTS

Fruit De Mer - 9
SHRIMP, CALAMARI, OCTOPUS, MUSSELS, BASIL, LEMON

Charred Octopus Panzanella - 15
OLIVE OIL CROUTONS, SPRING VEGETABLES,
PICKLED RAMP VINAIGRETTE

HOT OYSTERS

3.50 each

CHARBROILED - CHIMICHURRI, CHARRED LIME
ROCKEFELLER - KALE, PERNOD, ALMONDS

SALADS & SOUPS

Baby Head Lettuce - 6/10
FRISEE, GRANA PADANO, PICKLED SHALLOT,
WHOLE GRAIN MUSTARD VINAIGRETTE

The Wedge - 9
GRAPE TOMATOES, BLEU CHEESE, BACON, CHIVES, RANCH

Beets & Berries - 11
BLACKBERRIES, RANCHO GORDO QUINOA,
AVOCADO, PISTACHIOS

Grilled Little Gems - 13
GRANA PADANO, SALSA VERDE,
BREADCRUMB, YOGURT

**Made To Order
Clam Chowder** - 15
NEW ENGLAND - ROASTED GARLIC CREAM, MANILA
CLAMS, POTATOES, BACON, SWEET ONIONS
MANHATTAN - TOMATOES, MANILA CLAMS, POTATOES,
BACON, CELERY, CARROTS

Chicken & Crawfish Gumbo - 5/9
ANDOUILLE SAUSAGE, OKRA, LONG GRAIN RICE

FACEBOOK.COM/JAXFISHHOUSELODO

ON ICE

1/2 Lb Peel N' Eat Shrimp - 12
1/2 Lb King Crab - 35
1/2 Lb Snow Crab - 16
Crab Duo - 46
1 LB SNOW CRAB, 1/4 LB KING CRAB, STEAMED OR CHILLED,
DRAWN BUTTER, FRESH LEMON

SEAFOOD SAMPLERS

The "Hook"* - 31
2 EAST COAST OYSTERS, 2 WEST COAST OYSTERS,
1/2 LB PEEL & EAT SHRIMP, 1/2 LB SNOW CRAB

The "Line"* - 66
1/3 LB KING CRAB, LOBSTER TAIL, FRUIT DE MER,
2 EAST COAST OYSTERS, 2 WEST COAST OYSTERS,
1/2OZ GOLDEN CAVIAR

The "Sinker"* - 98
1/2 LB KING CRAB, 1/2 LB SNOW CRAB, 1/2 LOBSTER,
1/2 LB PEEL & EAT SHRIMP, FRUIT DE MER,
6 EAST COAST OYSTERS, 6 GREEN LIP MUSSELS

"Hook, Line & Sinker"* - 180.

FOR THE TABLE

Buttermilk Bread - 3
HONEY BUTTER

Kennebec Fries - 6
SALT, MARYLAND, OR GARLIC

Brussels Sprouts - 7
CANDIED BACON

Sautéed Greens - 7

Ayocote Blanco Beans - 8
CATAPLANA BROTH, FENNEL, FRIED EGG

Skillet Cornbread - 8
MAPLE BUTTER

AWARD WINNING

Maine Lobster Roll - 25
SMOKED BACON, CELERY, AIOLI, HOUSE PICKLES,
SPLIT TOP ROLL



SPRING 2016

EXECUTIVE CHEF SHEILA LUCERO
CHEF DE CUISINE SAM PEPPER
SOUS CHEF JERRED ASHTON

CAVIAR & ROE

grilled bread, chives, crème fraîche

Sea Trout [1/2Oz] - 18
SMOOTH, SWEET, DELICATE

Salmon [1/2Oz] - 21
LARGE GRAIN, ROBUST, CLEAN FINISH

Hackleback [1/2Oz] - 42
DRY, BRINY, SILKY, RICH

Osetra [1Oz] - 140
SMOOTH, LIGHT SALT, NUTTY, BUTTERY FINISH

SPECIALTIES & FAVORITES

**Chicken Fried Catfish
Po'Boy** - 14
HOUSE PICKLES, ICEBERG LETTUCE, CHILE AIOLI,
KENNEBEC FRIES

Salmon Cataplana* - 25
PEI MUSSELS, TOMATO-FENNEL BROTH, GRILLED
MUSHROOMS, AYOCOTE BLANCO BEANS

Royal Red Shrimp Hash - 22
CHORIZO VERDE, CHIMICHURRI, POTATOES,
PICKLED JALAPENOS, EPAZOTE

**Whole Grilled Lane
Snapper** - 27
BLACK BEER BARLEY, BABY FENNEL & HERB SALAD,
LEMON VINAIGRETTE

SEASONAL

Monkfish Osso Buco - 27
GREEN GARLIC SPAETZLE, FORAGED MUSHROOMS,
ASPARAGUS, ENGLISH PEAS

Seared Scallops* - 30
VEGETABLE RAGU, GRILLED SPRING ONION,
SMOKED NEW POTATO, CANDIED BACON

Grilled Ahi Tuna* - 31
COCONUT LEMONGRASS RICE, PEA TENDRIL SLAW,
SOY CARAMEL, HOUSE PICKLED GINGER

Pan Seared Halibut - 32
ACQUA PAZZA, FRIED BRUSSELS SPROUTS,
LEEK PUREE

NOT SEAFOOD

10oz New York Strip* - 33
SMOKED POTATOES, GRILLED ASPARAGUS,
CHIMICHURRI, CREME FRAICHE

Jax 1/2 Lb Beef Burger* - 13
BRIOCHE BUN, LETTUCE, TOMATO, PICKLES,
JAX MUSTARD SAUCE, KENNEBEC FRIES
ADD FRIED EGG, FRIED OYSTER, BLEU CHEESE, CHEDDAR - 2 EA
ADD BACON - 3

SUNDAY - CIOPPINO

MONDAY - ALL NIGHT HAPPY HOUR

TUESDAY - LOBSTER NIGHT

*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 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.

FEATURED PURVEYORS

- CURE FARM
- NORTHEAST SEAFOOD
- SEA TO TABLE
- ISABELLE FARMS
- CALIFORNIA CAVIAR COMPANY



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

Jax Fish House & Oyster Bar and MBSW 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.



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.

SOMETIMES A LITTLE MYSTERY IN LIFE CAN BE A GOOD THING... SOMETIMES.

AND AT OTHER TIMES, ANY AMOUNT OF MYSTERY IS A TERRIBLE IDEA. SOME THINGS ARE JUST TOO IMPORTANT TO LEAVE TO CHANCE OR FATE. OUR TOP THREE AREAS OF REQUIRED CERTAINTY WOULD HAVE TO BE BRAIN SURGERY, ROCKET SCIENCE, AND OYSTERS. AND WHILE ALL THREE ARE PRETTY AWESOME IN THEIR OWN RIGHT, OUR AREA OF EXPERTISE IS OYSTERS. TOP QUALITY, FRESH, DELICIOUS OYSTERS.

THE EMERSUM OYSTER IS EXCLUSIVE TO JAX FISH HOUSE AND IS THE FRESHEST OYSTER 'THIS SIDE' OF EITHER COAST. RAPPAHANOCK RIVER OYSTERS (RRO) HAS BEEN RUN BY THE CROXTON FAMILY SINCE ITS INCEPTION IN 1899. RYAN AND TRAVIS CROXTON SUSTAINABLY GROW AND HARVEST EVERY EMERSUM OYSTER FOR US WITH THE CERTAINTY THAT FOR EVERY OYSTER THAT'S GROWN, DOZENS OF WILD OYSTERS ARE SEEDED IN AN IMPROVED CHESAPEAKE BAY ECO-SYSTEM.

THAT KIND OF CERTAINTY MEANS THAT WE DON'T JUST KNOW WHERE THE EMERSUM OYSTER COMES FROM, WE KNOW EXACTLY WHERE IT LIVES. IT MEANS THAT WE CAN POINT TO AN EXACT SPOT ON A MAP WHERE THE EMERSUM WAS RAISED AND KNOW THE QUALITY OF THE WATER, THE ENVIRONMENTAL INFLUENCES, AND THE CONDITIONS THAT WILL PRODUCE THIS CONSISTENTLY RICH AND DELICIOUS OYSTER WITH A SIZE, TASTE, TEXTURE AND LIQUOR THAT YOU CAN COUNT ON, EACH AND EVERY TIME.