

DENVER RESTAURANT WEEK

Choose One From Each Course Below
for \$35

STARTERS

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

1/2 LB PEEL N' EAT SHRIMP
marlyand seasoning, Jax mustard, cocktail sauce

SIMPLE SALAD
spring mix, cucumber,
cherry tomato, herb vinaigrette

THE WEDGE
tomato, crispy bacon, crumbled bleu cheese, ranch

ENTREES

SOUTHERN FRIED CATFISH
collard greens, cheddar & poblano grits,
carolina barbeque sauce

CLAMS & LINGUINI
manila clams, garlic cream, herbs, gremolata

CRISPY RED SHRIMP PO'BOY
smoked onion remoulade, romaine,
roasted tomatoes, pickles, kennebec fries

1/2 lb DRW DELUXE BURGER
niman ranch beef, brioche bun, cheddar, bacon,
fried egg, smoked onions, A5 sauce, lettuce,
tomato, pickles, jax mustard, kennebec fries

DESSERTS

S'MORES TORTE
dark chocolate ganache, smoked pecans,
marshmallo fluff

KEY LIME PIE
coconut ice cream, spiced rum caramel, meringue

HOUSEMADE ICE CREAM
OR SORBET



FISH HOUSE & OYSTER BAR

STARTERS

Replace Any DRW Starter For
Supplemental Price

FRIED ROYAL RED SHRIMP (3)
ginger marinated apples & jicama,
korean chile vinaigrette

SPICY TUNA* (3)
ponzu, sriracha mayo, nori, rice chips

SMOKED SALMON TOAST (4)
toasted pumpernickel, avocado mousse,
house smoked salmon, oven roasted tomato,
sieved egg, pickled onion

BEEF TARTARE* (3)
capers, shallot, parmesan vinaigrette,
66 degree egg yolk

LUMP BLUE CRAB CAKE (7)
grilled lemon tartar, herb salad

FRIED CALAMARI (2)
mango-chile mojo, lime aioli

STEAMED MUSSELS 1LB (6.50)
ROASTED TOMATO & CHORIZO
- or - CARAMELIZED ONION & SHERRY
add pasta - 3

SEAFOOD CHOWDER (6)
mussels, clams, shrimp, potato, chiles, carrots,
tender belly bacon, fried okra,
roasted garlic cream

CRISPY DUCK WINGS (2)
sweet & spicy soy, toasted sesame seeds

WINTER GREENS (1)
lola rosa lettuce, grilled apples, beets, pepitas,
goat cheese, smoky tomatillo vinaigrette

CHOPPED CAESAR (1)
breadcrumb, manchego, parmesan vinaigrette

HOT OYSTERS

6 CHARGRILLED OYSTERS (6)
creole butter, romano cheese

6 OYSTERS ROCKEFELLER (6)
east coast oyster, bacon, pecorino, pernod

HAPPY HOURS
ALL NIGHT MONDAY
4PM-6PM TUES - SAT
2PM-6PM SUNDAY

ROOFTOP OPENS MAY 25TH

ENTREES

Replace Any DRW Starter For
Supplemental Price

KING CRAB PASTA (16)
housemade garganelli, calabrian chiles, lacinato kale,
san marzano tomatoes, manchego

CAST IRON SCALLOPS (18)
baby bok choy, bacon braised mushrooms,
roasted garlic tater tots, carrot beurre blanc,
crunchy buckwheat

GRILLED SWORDFISH (10)
chargrilled winter squash, fingerling potato,
brussels sprouts, celery root cream,
scallion paint, beet chips

BIG EYE TUNA* (11)
soba noodle, bok choy, umami mushrooms,
pickled fresno, korean chile vinaigrette

MAINE LOBSTER ROLL (5)
tender belly bacon, pickle brine aioli,
house pickles, buttered split-top bun

GRILLED VERLASSO SALMON (8)
roasted root vegetable hash, calabrian chile,
charred beet purée, carrot chips

BARRAMUNDI 'BOUILLABAISSE' (10)
mussels, clams, shaved brussels, gigante beans,
roasted tomato, olives, red pepper rouille, grilled bread

ROYAL RED SHRIMP RAMEN (6)
sesame-chile broth, pork belly, mushrooms,
baby bok choy, scallion, chile paste, sunny side up egg

SURF & TURF CAVATELLI (6)
short rib, lobster, white cheddar cream,
smoked onion, breadcrumb

14 OZ DRY AGED BONE-IN
NY STRIP (23)
truffle smashed taters, roasted carrots, A5 sauce

10 OZ BONE-IN PORK CHOP (7)
grilled apples, smash fried potato, arugula,
cider & black pepper gastrique

SHORT RIB FRIED RICE (4)
kimchi, lime roasted peanuts

EXECUTIVE CHEF SHEILA LUCERO
CHEF DE CUISINE RICKY MYERS
SOUS CHEF EGAN MA
SOUS CHEF PATRICK MURRAY

DENVER RESTAURANT WEEK 2018

FACEBOOK.COM/JAXFISHHOUSEGLENDALE

*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.

STARTERS

FRIED CALAMARI 11
mango-chile mojo, lime aioli

FRIED ROYAL RED SHRIMP 13.5
ginger marinated apples & jicama,
korean chile vinaigrette

LUMP BLUE CRAB CAKE 16.5
grilled lemon tartar, herb salad

SPICY TUNA* 13.5
ponzu, sriracha mayo, nori, rice chips

STEAMED MUSSELS [1 LB]
OR CLAMS 16.5 [3/4 LB]
ROASTED TOMATO & CHORIZO
- or - CARAMELIZED ONION & SHERRY
add pasta - 3

BEEF TARTARE* 13
capers, shallot, parmesan vinaigrette,
66 degree egg yolk

CRISPY DUCK WINGS 11.5
sweet & spicy soy, toasted sesame seeds

SMOKED SALMON TOAST 14
toasted pumpernickel, avocado mousse,
house smoked salmon, oven roasted tomato,
sieved egg, pickled onion

CHARGRILLED OYSTER
3 EA/ 6 FOR 15.95
creole butter, romano cheese

OYSTERS ROCKEFELLER
3.25 EA/ 6 FOR 18
east coast oyster, bacon, pecorino, pernod

SALADS

FRUIT DE MER 13
squid, shrimp, mussels, octopus, basil, jalapeño,
castelvetrano olives, tomato, arugula, potato

SIMPLE SALAD 8
spring mix, cucumber,
cherry tomato, herb vinaigrette

WINTER GREENS 10.5
lola rosa lettuce, grilled apples, beets, pepitas,
goat cheese, smoky tomatillo vinaigrette

CHOPPED CAESAR 10.5
breadcrumb, manchego, parmesan vinaigrette

THE WEDGE 10
tomato, crispy bacon, crumbled bleu cheese, ranch

add salmon 15 | big eye tuna 19 | swordfish 17
shrimp 10 | crab cake 14



FISH HOUSE & OYSTER BAR

SEASONALS

GRILLED VERLASSO SALMON 27.95
roasted root vegetable hash, calabrian chile,
charred beet purée, carrot chips

GRILLED SWORDFISH 28.95
chargrilled winter squash, fingerling potato,
brussels sprouts, celery root cream,
scallion paint, beet chips

CAST IRON SCALLOPS 37
baby bok choy, bacon braised mushrooms,
roasted garlic tater tots, carrot beurre blanc,
crunchy buckwheat

SOUTHERN FRIED CATFISH 20.95
collard greens, cheddar & poblano grits,
carolina barbeque sauce

BIG EYE TUNA TATAKI* 30
chilled soba noodle, bok choy, umami mushrooms,
pickled fresno, korean chile vinaigrette

MAINE LOBSTER ROLL 25
tender belly bacon, pickle brine aioli,
house pickles, buttered split-top bun

CRISPY RED SHRIMP PO'BOY 18
smoked onion remoulade, romain,
roasted tomatoes, pickles

ROYAL RED SHRIMP RAMEN 25.95
sesame-chile broth, pork belly, mushrooms,
baby bok choy, scallion, chile paste, sunny side up egg

BARRAMUNDI 'BOUILLABAISSE' 29.95
mussels, clams, shaved brussels, gigante beans,
roasted tomato, olives, red pepper rouille, grilled bread

SOUPS

SEAFOOD CHOWDER 16.25
mussels, clams, shrimp, potato, chiles, tender belly
bacon, fried okra, carrots, roasted garlic cream

CHICKEN & CRAWFISH GUMBO 10
andouille sausage, red & green peppers,
long grain rice, tomato- okra jam

WINTER 2018

FACEBOOK.COM
/JAXFISHHOUSEGLENDALE

THE LAND

14 OZ DRY AGED BONE-IN
NY STRIP 42
truffle smashed taters, roasted carrots, A5 sauce

SHORT RIB FRIED RICE 24
kimchi, lime roasted peanuts

10 OZ BONE-IN PORK CHOP 26.95
grilled apples, smash fried potato, arugula,
cider & black pepper gastrique

ADD YOUR SURF

(5) SHRIMP 10 - or - LOBSTER TAIL 19
- or - 1/2 LB KING CRAB 38
- or - 1/2 LB DUNGENESS CRAB 25
- or - 1/2 LB SNOW CRAB 19

NIMAN RANCH BURGER 13.25
brioche bun, lettuce, tomato, pickles,
jax mustard, kennebec fries
add fried oyster, fried egg*, cheddar,
bleu cheese, or bacon - 2 ea
smoked onions - .50 cents

PASTA

KING CRAB PASTA 35
hand cut pappardelle, calabrian chiles,
lacinato kale, san marzano tomatoes, manchego

CLAMS & LINGUINI 19.5
manila clams, garlic cream, herbs, gremolata

SURF & TURF CAVATELLI 25.5
short rib, lobster, white cheddar cream,
smoked onion, breadcrumb

FOR THE TABLE

BACON BRAISED COLLARDS 5.25

FRIED RICE 7
carrots, green beans, egg, kimchi

TRUFFLE & MANCHEGO
CARROTS 5.25

CHEDDAR & POBLANO ANSON
MILLS GRITS 5.25

CORN BREAD 5
honey butter

EXECUTIVE CHEF SHEILA LUCERO
CHEF DE CUISINE RICKY MYERS
SOUS CHEF EGAN MA
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