

STARTERS

CALAMARI 11

mango-chile mojo, lime aioli

ANGUS STEAK TARTARE* 14

grilled sourdough, smoked mussel- tabasco aioli,

chive, carrot, cured egg yolk

JUMBO LUMP CRAB CAKE 19

preserved lemon aioli

SOUPS & SALADS

- add to any salad -

jumbo lump crab cake 19

grilled shrimp 3 each, grilled salmon 12

SEAFOOD CHOWDER 17

mussels, clams, shrimp, potato, bacon,

roasted garlic cream

CRAWFISH GUMBO 6/10

poblano peppers, okra,

long grain rice

CAESAR SALAD 10

baby gem lettuce, grain mustard dressing, crouton, lemon

BABY ICEBERG WEDGE 10

grape tomatoes, bleu cheese, bacon, ranch

LOCAL GREENS SALAD 10

sumac pistachio, cooked egg, honey vinaigrette, grana padano

FRUIT DE MER 14

octopus, mussels, squid, shrimp, almonds, harissa

GRILLED SHRIMP SALAD 16

farro, pickled shallot, crispy chickpeas, parsley, arugula,

preserved lemon, feta

for the table - cornbread & maple butter - 8

truffled potatoes - 5.25



LUNCH

RAW BAR

FRESH SHUCKED OYSTERS MKT

daily selection of east & west coast

½ LB PEEL N' EAT SHRIMP 14

jax mustard sauce, cocktail sauce

½ LB DUNGENESS CRAB 25

½ LB SNOW CRAB 27

JUMBO SHRIMP COCKTAIL 16

wild gulf shrimp, cocktail sauce, lemon

THE LUNCH SAMPLER* 22

3 chef's choice oysters, 1/4 lb peel n' eat shrimp,

1/4 lb chilled snow crab

THE HOOK* 38

2 east coast oysters, 2 west coast oysters,

1/2 lb peel n' eat shrimp, 1/2 lb chilled snow crab

THE LINE* 49

chilled lobster tail, fruit de mer,

2 east coast oysters, 2 west coast oysters,

1/2 oz golden caviar

THE SINKER* 90

1/2 lb chilled snow crab, chilled lobster tail,

1/2 lb peel n' eat shrimp, 6 east coast oysters,

SANDWICHES

all sandwiches come with fries and slaw

CRISPY FISH SANDWICH 12.25

house tartar sauce, iceberg lettuce

SALMON RILLETTE MELT 12.75

pickled mustard seeds, white cheddar

NIMAN RANCH BURGER* 13.50

brioche bun, lettuce, tomato, jax mustard sauce

add fried egg*, fried oyster, bleu cheese,

cheddar 2 ea | add bacon 3

TUNA BURGER 16.25

kewpie, avocado, arugula, sesame brioche bun

CRAB CAKE BURGER 22.75

lemon aioli, arugula

SPECIALTIES

FISH N' CHIPS 15.50

battered, crispy fried, french fries, slaw

AHI TUNA POKE* 20

sushi rice, fuji apple, avocado,

black pepper ponzu, spiced cashews

GRILLED MISO SALMON 23.50

soba noodles, edamame, sesame mushrooms, snap peas

TUNA TATAKI BOWL 32.50

sushi rice, seaweed, salted cucumber, scallion,

sesame

*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.



DRINKS

SODAS \$3

BOYLANS COLA, DIET COLA,
LEMON LIME, GINGER ALE

ICE TEA \$3

PELLEGRINO \$4.50

BOYLANS GINGER BEER \$4

HOUSE MADE LEMONADE \$4
REGULAR, STRAWBERRY, CUCUMBER

VIRGIN BLOODY \$4

VIRGIN CUCUMBER MOJITO \$5

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.



OUR PURVEYORS

We strive to source the highest quality products from local 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. They've provided us with daily deliveries of the freshest and finest the sea has to offer since 1989.



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.

SPRING 2019

EXECUTIVE CHEF SHEILA LUCERO

CHEF DE CUISINE AMY JAQUETH

WWW.JAXFORTCOLLINS.COM