
DINNER



eat fish - live longer
eat oysters - love longer

FISH HOUSE & OYSTER BAR

STARTERS

FRIED CALAMARI	12
<i>mango-chile mojo, lime aioli</i>	
STEAMED MUSSELS	17
OR STEAMED BAJA CLAMS	20
<i>thai curry - fresno, candied coconut, cilantro</i>	
<i>red chorizo - tomato, oregano, basil</i>	
<i>chardonnay garlic - fine herbs</i>	
<i>add pasta or rice noodles - 3</i>	
FRUIT DE MER	14
<i>octopus, mussels, squid, shrimp, almonds, harissa, lavash cracker</i>	
ANGUS STEAK TARTARE*	14
<i>dijon crème, cured egg yolk, grana padano, grilled sourdough</i>	
SMOKED SALMON TOAST	13
<i>pickled mustard seeds, sourdough toast, house pickled vegetables</i>	
LUMP BLUE CRAB CAKE	19
<i>preserved lemon aioli</i>	
AHI TUNA POKE*	21
<i>sushi rice, fuji apple, avocado, jalapeño, black pepper ponzu, spiced cashew</i>	
CHARGRILLED OYSTER	4EA
<i>creole butter, grana padano</i>	
OYSTERS ROCKEFELLER	4EA
<i>spinach, grana padano, bacon, pernod</i>	

SOUPS & SALADS

add to any salad
jumbo lump crab cake 17
grilled shrimp 15 | grilled salmon 17*

JAX CAESAR	7/14
<i>garlic croutons, grana padano, whole grain mustard dressing</i>	
<i>add white anchovies* - 2</i>	
THE WEDGE	6/12
<i>crispy bacon, crumbled bleu cheese, tomato, ranch</i>	
BEETS & BURRATA SALAD	15
<i>seaweed pesto, braised baby beets, balsamic reduction, smoked sea salt, beet chips</i>	
NEW ENGLAND CLAM CHOWDER	6/10
<i>braised ham hock, russet potato, garlic cream, fried saltine</i>	
SEAFOOD GUMBO	18
<i>oysters, shrimp, catfish, snow crab, shellfish stock, long grain rice, okra</i>	
<i>made to order</i>	

SHELLFISH & CHILLED SAMPLERS

TINNED RAZOR CLAMS	23
<i>sourdough toast, black garlic mostarda, bone marrow butter</i>	
JUMBO SHRIMP COCKTAIL	16
<i>wild gulf shrimp, cocktail sauce, lemon</i>	
LB PEEL N' EAT SHRIMP	8/14
<i>1/4 lb - 1/2 lb</i>	
LB DUNGENESS CRAB	25/48
<i>1/2 lb - 1 lb</i>	
LB SNOW CRAB	27/52
<i>1/2 lb - 1 lb</i>	
ALASKAN KING CRAB	34/65
<i>1/2 lb - 1 lb</i>	
CRAB DUO	62
<i>1/2 lb snow crab, 1 lb dungeness</i>	
LOBSTER TAIL	21
<i>steamed, grilled, or chilled</i>	

THE HOOK* 39
2 east coast oysters, 2 west coast oysters, 1/2 lb peel n' eat shrimp, 1/2 lb snow crab

THE LINE* 49
1 lobster tail, fruit de mer, 2 east coast oysters, 2 west coast oysters, 1/2 oz golden caviar

THE SINKER* 90
1/2 lb snow crab, lobster tail, 6 east coast oysters, 6 green lipped mussels, fruit de mer, 1/2 lb peel-n-eat shrimp

HOOK, LINE & SINKER* 178
all three samplers

CAVIAR

[all caviar served with blinis, crème fraîche]

PASSMORE RANCH WHITE STURGEON CAVIAR*	85/165
<i>15g - 30g</i>	
GOLDEN WHITEFISH ROE*	16/30
<i>15g - 30g</i>	

SEASONALS

MISSISSIPPI CATFISH	21
<i>blackened or fried</i>	
<i>collard greens, carolina bbq, anson mills poblano-cheddar grits</i>	
GULF GROUPER	33
<i>whipped russet potatoes, fried brussels, pomegranate relish, charred tomato glaze</i>	
VERLASSO SALMON*	27
<i>root vegetable rösti, celeriac purée, local mushrooms, pickled squash, brussels sprouts, puffed quinoa</i>	
NEW ENGLAND SEA SCALLOPS	34
<i>autumn squash gnocchi, fennel soubise, baby kale, almond crumble, pomegranate seeds</i>	
SPANISH OCTOPUS RISOTTO	30
<i>piquillo peppers, preserved lemon, nduja, cilantro, roasted almonds</i>	
GRILLED WHOLE ALAMOSA BASS	29
<i>mushroom conserva, salsa verde, fennel</i>	
PACIFIC RUN YELLOWFIN TUNA*	35
<i>soba noodles, bok choy, edamame, fried egg, kimchi, black garlic dashi</i>	
LOBSTER MAC N' CHEESE	36
<i>butter poached lobster tail, bacon, truffled bread crumbs, mustard seeds</i>	

NOT SEAFOOD

NIMAN RANCH BURGER* (8OZ)	14
<i>lettuce, tomato, pickles, jax mustard, fries</i>	
<i>add fried oyster, fried egg* 2ea</i>	
<i>add cheddar, bleu cheese - 2ea</i>	
<i>add avocado or bacon - 3ea</i>	
RIVER BEAR NEW YORK STRIP* (16OZ)	46
<i>smashed-fried potato, NOLA butter, arugula, demi-glaze</i>	

FOR THE TABLE

FRENCH FRIES	6
BACON FAT CORNBREAD	8
FRIED EGG & AVOCADO RICE*	7
BACON BRAISED COLLARDS	6
SEASONAL VEGETABLES	9
<i>brussel sprouts, butternut squash, fennel, kale, walnut crumble, acqua pazza</i>	

Party at your place?

We'll bring the freshy fresh to you. Email events@jaxboulder.com to book our roving raw bar for your next shindig.

EXECUTIVE CHEF Sheila Lucero CHEF DE CUISINE Ricky Myers

*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. We are happy to make adjustments.

JAX FISH HOUSE & OYSTER BAR

bringing the coasts to the coastless since 1994



1980
Northeast Seafood opens at the Table Mesa Shopping Center as the only fresh fish market in Boulder.

1983
While living in Chicago, founder Dave Query (DQ) visits Shaw's Crab House and Davis Street Fish Market in Chicago, where he falls in love with seafood.



1988
Dave Query meets Paul Packer, President of Northeast Seafood.

1994
Dave opens the first Jax Fish House on Boulder's Pearl Street, sourcing almost everything on the menu from Northeast Seafood.



1996
Jax LoDo opens in the heart of Denver.

1998
Culinary student Sheila Lucero joins the Jax Denver team as a line cook.

1999
California-based Monterey Bay Aquarium Seafood Watch launches an online program and consumer guide for sustainable seafood choices. The Jax team immediately embraces it.

2009
Sheila is named Executive Chef of Jax Fish House.



2010
Jax partners with Rappahannock River Oysters in Virginia to develop the proprietary Emersum Oyster.

2011
Jax adds "Oyster Bar" to the name.

OYSTER BAR

2012
Jax begins working with Fish Choice, a Fort Collins-based online resource that provides an auditing system to track the kitchen's sustainable seafood purchases.

2011
Jax Fort Collins opens

2013
Chef Sheila becomes a member of the Monterey Bay Aquarium Watch's Blue Ribbon Task Force, a network of chefs from across the nation leading the sustainable seafood conversation.



2014
Jax Kansas City opens, becoming the first restaurant in Missouri to partner with the Monterey Bay Seafood Watch.

2013
Jax Glendale opens

2017
Sheila participates in the James Beard Foundation's Chef's Boot Camp for Policy and Change in Burlington, Vermont.

2017
Chef Sheila and the Blue Ribbon Task Force visit Washington D.C., lobbying Members of Congress to keep American fisheries from being depleted.

2017
Jax Fish House becomes a leader restaurant in the James Beard Foundation's Smart Catch program.

JAMES BEARD FOUNDATION



2018
Chef Sheila and 16 other chefs author the Portland Pact, a document that urges the government to prioritize sustainably managed fisheries the Denver chef community.

2019
Jax opens in downtown Colorado Springs

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

Sometimes a little mystery in life can be a good thing. The thrill of untangling a Sherlock Holmes story, for example, or the exciting uncertainty of embarking on a new business venture. At other times—say, eating raw oysters—any amount of mystery is a terrible idea.

That's why we worked with Rappahannock River Oysters (RRO) in Virginia to develop the Emersum Oyster. Exclusive to Jax Fish House, the Emersum is the result of months of cooperation and research with RRO, which got its start in the Chesapeake Bay in 1899. Resurrected by cousins Ryan and Travis Croxton in 2002, the young upstarts have turned the oyster world on its, um, ear while embracing sustainability in their oyster growing practices.

Which means that we can know for certain that for every Emersum grown, dozens of wild oysters are seeded, improving the ecosystem of the Chesapeake Bay. Another thing we know for certain? The Emersum is the freshest bivalve this side of either coast, with a size, taste, texture, and liquor that you can count on every time.

We're certain that you'll love them or your money back.



A NOTE ON SOURCING

We don't take ourselves too seriously at Jax Fish House. Two things we do take seriously? The freshness and sustainability of our seafood. You know fresh fish when you see, smell, and taste it. Sustainability is a little more complicated, but to us, it means considering the stocks of the species we source to prevent overfishing and working with suppliers who harvest in ways that have minimal impacts on marine environments. We work with science-based organizations to do just that, ensuring that every single thing we serve is as responsibly raised and caught, as it is delicious.

FOLLOW US ON SOCIAL!

