

## LUNCH

'Best Seafood Restaurant' • July 2019  
- 5280 Magazine



eat fish - live longer  
eat oysters - love longer

## FISH HOUSE & OYSTER BAR

We are proud to be the first Colorado restaurant partner of the Monterey Bay Aquarium Seafood Watch - working to protect our oceans for generations to come.

## STARTERS

**FRIED CALAMARI** 12  
*mango-chile mojo, lime aioli\**

**STEAK TARTARE\*** 13  
*serrano, dijon crème, grana padano, grilled sourdough, cured egg yolk*

**JUMBO LUMP CRAB CAKE** 19  
*preserved lemon aioli\**

**FRUIT DE MER** 13  
*octopus, mussels, squid, shrimp, almonds, harissa, lavash cracker*

## SOUPS & SALADS

*add to any salad  
blue crab cake 8  
grilled shrimp 15 | grilled salmon\* 17*

**CLAM CHOWDER** 7/14  
*clams, ham hocks, potatoes, mirepoix, fried saltine*

**SEAFOOD GUMBO** 12  
*crab, shrimp, oysters, catfish, rice, fried okra, green onion  
made to order*

**JAX CAESAR SALAD\*** 7/14  
*garlic croutons, grana padano, whole-grain mustard dressing  
add white anchovies - 2*

**THE WEDGE** 6/12  
*iceberg lettuce, crispy bacon, crumbled bleu cheese, tomato, ranch*

**BEETS AND BURRATA** 15  
*seaweed vinaigrette, balsamic reduction, kale, smoked sea salt, beet chips*

**GRILLED SHRIMP SALAD** 16  
*bulgur wheat, pickled onion, crispy chickpeas, parsley, preserved lemon aioli\*, feta*

**Party at your place?**  
We'll bring the freshy fresh to you.  
Email [events@jaxcoloradosprings.com](mailto:events@jaxcoloradosprings.com) to book our roving raw bar for your next shindig.

**EXECUTIVE CHEF** Sheila Lucero  
**CHEF DE CUISINE** Jesse Guare  
**SOUS CHEF** Brian Pistorino

## \$5 MARTINIS

bringing back day drinking  
new amsterdam vodka or family jones gin

## 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*

## PLATTERS

**THE LUNCH SAMPLER\*** 22  
*3 chef's choice oysters  
½ lb peel n' eat shrimp  
½ lb snow crab*

**HOOK\*** 39  
*2 east coast oysters,  
2 west coast oysters,  
½ lb peel n' eat shrimp,  
½ lb snow crab*

**LINE\*** 49  
*2 east coast oysters  
2 west coast oysters  
1 lobster tail  
fruit de mer  
½ oz golden caviar*

**SINKER\*** 90  
*6 east coast oysters  
½ lb peel-n-eat shrimp  
½ lb snow crab  
1 lobster tail  
fruit de mer  
6 green lipped mussels*

## ZERO PROOF

**SODAS** 3

**PELLEGRINO** 4.5

**ESPRESSO** 4

**HOT TEA** 3.5

**CAPPUCCINO** 5.5

**LATTE** 5.5

**COFFEE** 3

**HOUSE-MADE LEMONADE** 4

**HOUSE-MADE SPICED GINGER BEER** 5

**LIME AND THYME SODA** 5

**GRAPEFRUIT HONEY TONIC** 5

**CUCUMBER MINT SPRITZ** 5

**ALMOST FASHIONED** 5

## SANDWICHES

*all sandwiches come with fries and slaw*

**CRISPY FISH SANDWICH** 13  
*pete's tartar sauce, iceberg lettuce, brioche bun*

**SALMON RILLETTE MELT** 13  
*pickled mustard seeds, white cheddar, brioche*

**NIMAN RANCH BURGER\* (8oz)** 14  
*lettuce, tomato, pickles, jax mustard, fries  
add fried oyster, fried egg\*, cheddar, bleu cheese, or bacon, 2 ea*

**CRAB CAKE BURGER** 19  
*lemon aioli\*, arugula*

**LOBSTER BLT** 22  
*candied bacon, aioli\*, brioche*

## SPECIALTIES

**FISH N' CHIPS** 16  
*beer battered, crispy fried, french fries, slaw*

**VERLASSO SALMON\*** 18  
*autumn rosti, pickled squash, local mushrooms, sunchoke, brussels sprouts, celery root puree, puffed grain*

**MISSISSIPPI CATFISH** 16  
*blackened or fried  
bacon-braised collard greens, anson mills poblano-cheddar grits, carolina bbq*

**SPICY AHI TUNA POKE\*** 18  
*sushi rice, fuji apple, avocado, black pepper ponzu, spiced cashews*

**LOBSTER MAC AND CHEESE** 24  
*bacon, truffled bread crumbs, pickled mustard seeds*

## CAVIAR

*[all caviar & roe served with blinis, crème fraîche]*

**PASSMORE RANCH WHITE STURGEON CAVIAR\*** 85/165  
*15g - 30g*

**GOLDEN WHITEFISH ROE** 16/30  
*15g - 30g*

\*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.

1988

Dave Query meets Paul Packer, President of Northeast Seafood.



Jax LoDo opens in the heart of Denver.

1996

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

1999

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.



1994

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

1998

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

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

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

2017

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

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.

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