

LUNCH



FISH HOUSE & OYSTER BAR

eat fish - live longer
eat oysters - love longer

STARTERS

- CALAMARI 12
mango-chile mojo, lime aioli
- ANGUS STEAK TARTARE* 13
grilled sourdough, dijon crème, 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

- CLAM CHOWDER 7/14
clams, ham hocks, potatoes, mirepoix
- SEAFOOD GUMBO 18
oysters, shrimp, catfish, jonah crab claws, long grain rice, okra
- CAESAR SALAD 7/14
baby gem lettuce, grain mustard dressing, crouton, lemon
- BABY ICEBERG WEDGE 7/14
grape tomatoes, bleu cheese, bacon, ranch
- BEETS AND BURRATA 8/15
seaweed pesto, balsamic reduction, kale, smoked sea salt, beet chips
- FRUIT DE MER 14
octopus, mussels, squid, shrimp, almonds, harissa
- GRILLED SHRIMP SALAD 14
farro, pickled onion, crispy chickpeas, parsley, arugula, preserved lemon, feta

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
- ½ LB KING CRAB 34
- 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* 39
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, 6 green lip mussels, fruit de mer

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
- LIME & THYME SODA 5
- CUCUMBER MINT SPRITZ 5

SANDWICHES

all sandwiches come with fries and slaw

- CRISPY FISH SANDWICH 13
house tartar sauce, iceberg lettuce
- SALMON RILLETTE MELT 13
pickled mustard seeds, white cheddar
- NIMAN RANCH BURGER* 14
*brioche bun, lettuce, tomato, jax mustard sauce
add fried egg*, fried oyster, bleu cheese, cheddar 2 ea 1 add bacon 3*
- CRAB CAKE BURGER 22
lemon aioli, arugula

SPECIALTIES

- FISH N' CHIPS 19
battered, crispy fried, french fries, slaw
- AHI TUNA POKE* 20
sushi rice, fuji apple, avocado, black pepper ponzu, spiced cashews
- VERLASSO SALMON* 27
autumn rosti, pickled squash, local mushrooms, sunchokes, brussel sprouts, celery root puree, puffed grain
- MISSISSIPPI CATFISH 23
*blackened or fried
bacon braised collard greens, anson mills poblano cheddar grits, carolina bbq*
- LOBSTER MAC AND CHEESE 24
bacon, pickled mustard seeds

FOR THE TABLE

- CORNBREAD WITH SHRIMP AND BACON BUTTER 8
- TRUFFLED POTATOES 5
- EXECUTIVE CHEF *Sheila Lucero*
- CHEF DE CUISINE *Amy Jaqueth*

Party at your place?
We'll bring the freshy fresh to you.
Email events@jaxfoco.com to book our roving raw bar for your next shindig.

*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 as responsibly raised and caught as it is delicious.

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