



FISH HOUSE & OYSTER BAR

STARTERS

FRIED CALAMARI	12
<i>mango-chile mojo, lime aioli</i>	
FRUIT DE MER	14
<i>octopus, mussels, squid, shrimp, green olives, harissa, broken crackers</i>	
ANGUS STEAK TARTARE*	14
<i>serrano, cured egg yolk, dijon crème, sourdough toast</i>	
SHRIMP TOAST	15
<i>ginger, coriander, sesame, sambal aioli, peanut-sesame crunch</i>	
BLUE CRAB CAKE	19
<i>preserved lemon aioli</i>	
AHI TUNA POKE*	18
<i>warm rice, jalapeño, fuji apple, avocado, spiced cashews, black pepper ponzu, sesame</i>	
SALMON CARPACCIO*	16
<i>cucumber, yuzu oil, red onion, curry aioli, rice cracker</i>	
JUMBO SHRIMP COCKTAIL	16
<i>OG country club style</i>	
PEEL N' EAT SHRIMP	
<i>hands on food</i>	
<i>½ pound</i>	14
<i>¼ pound</i>	8
SPANISH TINNED SQUID	23
<i>sourdough toast, bone marrow butter</i>	

HOT OYSTERS

CHARGRILLED OYSTERS 3.75 EACH
creole butter, romano cheese

BAKED OYSTERS ROCKEFELLER 4 EACH
spinach, grana padano, pernod, bacon

BUFFALO FRIED OYSTERS 3.5 EACH
blue cheese, pickled celery, hot sauce

HOT STEAMER POTS

items cooked in the pots are served when ready

SEAFOOD GUMBO	18
<i>crab, shrimp, oysters, catfish, rice, fried okra, green onion</i>	
STEAMED MUSSELS	17
<i>garlic, shallots, chardonnay, butter, lemon, fresh herbs</i>	
STEAMED CLAMS	20
<i>thai curry, fresno, candied coconut, cilantro</i>	
JONAH CRAB CLAWS	4 for 16 10 for 25
<i>garlic, ginger, lime, butter</i>	

EAT FISH - LIVE LONGER
EAT OYSTERS - LOVE LONGER

CHILLED SHELLFISH & SAMPLERS

THE HOOK*	39
<i>2 east coast oysters, 2 west coast oysters ½ pound snow crab, ½ pound peel n' eat shrimp</i>	
THE LINE*	49
<i>2 east coast oysters, 2 west coast oysters, lobster cocktail, fruit de mer, ½ oz. golden caviar</i>	
THE SINKER*	90
<i>½ pound snow crab, lobster cocktail, 6 east coast oysters, 6 green lip mussels, ½ pound peel n' eat shrimp, fruit de mer</i>	
HOOK, LINE & SINKER*	178
<i>all three samplers</i>	
OREGON DUNGENESS CRAB	
<i>one pound</i>	48
<i>half pound</i>	25
ALASKAN SNOW CRAB	
<i>one pound</i>	52
<i>half pound</i>	27
ALASKAN KING CRAB	
<i>one pound</i>	73
<i>half pound</i>	37
CRAB DUO	70
<i>½ pound snow crab and 1 pound dungeness crab</i>	
PASSMORE RANCH WHITE STURGEON CAVIAR*	78/150
<i>blini, crème fraiche</i>	
GOLDEN WHITEFISH ROE*	16/30
<i>blini, crème fraiche</i>	

SOUPS & SALADS

CLAM CHOWDER	6/12
<i>creamy and dreamy, white potato, pepper bacon</i>	
CAESAR	8/15
<i>little gem greens, whole grain mustard dressing, grana hard cheese, croutons</i>	
add anchovies 3	
WEDGE	6/12
<i>crispy bacon, crumbled blue cheese, little tomatoes, chives</i>	
LOCAL SQUASH & BURATTA CHEESE	15
<i>farm greens, maple roasted squash, burratta, sherry, peanut-sesame crunch</i>	

EXECUTIVE CHEF *Sheila Lucero*
CHEF DE CUISINE *Bryan Sparks*

SEASONAL PLATES

MISSISSIPPI CATFISH	23
<i>blackened or crispy fried, bacon braised collard greens, anson mills cheese grits, hushpuppies, smoky tomato butter</i>	
AUSTRALIAN BARRAMUNDI	32
<i>whipped potato, blistered cherry tomatoes, crispy shallots & kale</i>	
CHILEAN VERLASSO SALMON*	34
<i>root vegetable rosti, celeriac puree, brussels sprouts, puffed quinoa</i>	
NEW ENGLAND SEA SCALLOPS*	39
<i>autumn gnocchi, fennel soubise, bitter greens, almonds, pomegranate</i>	
WHOLE GRILLED SEASONAL FISH	29
<i>mushroom conserva, roasted fennel, salsa verde</i>	
PACIFIC YELLOWFIN TUNA*	35
<i>sesame crusted, confit fingerling potatoes, miso-cider emulsion, stir-fried broccoli rabe, toasted peanuts</i>	
SURF & TURF MAC N' CHEESE*	36
<i>sirloin, lobster tail, creamy noodles, pickled mustard seeds, truffled brioche crumbs</i>	
KANSAS CITY STRIP STEAK*	46
<i>16 ounce- smashed fried potato, NOLA butter, arugula, demi-glace</i>	
add:	
<i>blackened shrimp (5)</i>	15
<i>butter poached lobster tail</i>	20
<i>jumbo lump blue crab</i>	15
JAX FISH & CHIPS	19
<i>crispy malt vinegar potato chips, house greens</i>	

SANDWICHES

served with fries

PARADISE DRY AGED BURGER*	15
<i>lettuce, roasted tomato, pickles, mustard sauce</i>	
THE BUFFALO SOLDIER	20
<i>crowned with buffalo fried shrimp and blue cheese</i>	
CRISPY FRIED FISH SANDWICH	16
<i>tartar sauce, shrettuce</i>	
LOBSTER ROLLS	1 for 10 2 for 18
<i>aioli, house pickles, brioche roll</i>	

FOR THE TABLE

SMALL PILE OF HUSHPUPIES	5
CRISPY FRENCH FRIES	6
CHARRED CAULIFLOWER	11
<i>creamy mornay</i>	
SHRIMP & BACON FAT CORNBREAD	8
MAC N' CHEESE	12
BACON BRAISED COLLARD GREENS	8
STIR FRIED BROCCOLI RABE	8
<i>peanuts</i>	
WHIPPED POTATO	8
<i>shrimp & bacon fat butter</i>	

We like to party. Email Janey@bigredf.com to plan your next event.

*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.

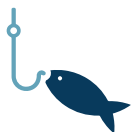
2013
Jax Glendale opens

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.

2020
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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