



## FISH HOUSE & OYSTER BAR

### STARTERS

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

**STEAMED MUSSELS** 17  
*garlic, shallots, chardonnay, butter, lemon, fresh herbs*

**STEAMED CLAMS** 20  
*thai curry, fresno, candied coconut, cilantro*

**JONAH CRAB CLAWS** 4 for 16  
10 for 25  
*garlic, ginger, lime, butter*

EAT FISH - LIVE LONGER

EAT OYSTERS - LOVE LONGER

### CHILLED SHELLFISH & SAMPLERS

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

**THE LINE\*** 49  
*2 east coast oysters, 2 west coast oysters,  
lobster cocktail, fruit de mer, ½ oz. golden caviar*

**THE SINKER\*** 90  
*½ pound snow crab, lobster cocktail,  
6 east coast oysters, 6 green lip mussels,  
½ pound peel n' eat shrimp, fruit de mer*

**HOOK, LINE & SINKER\*** 178  
*all three samplers*

**OREGON DUNGENESS CRAB**

*one pound* 48  
*half pound* 25

**ALASKAN SNOW CRAB**

*one pound* 52  
*half pound* 27

**ALASKAN KING CRAB**

*one pound* 73  
*half pound* 37

**CRAB DUO** 70  
*½ pound snow crab and 1 pound dungeness crab*

**PASSMORE RANCH WHITE STURGEON CAVIAR\*** 78/150  
*blini, crème fraiche*

**GOLDEN WHITEFISH ROE\*** 16/30  
*blini, crème fraiche*

### SOUPS & SALADS

**CLAM CHOWDER** 6/12  
*creamy and dreamy, white potato, pepper bacon*

**CAESAR** 8/15  
*little gem greens, whole grain mustard dressing, grana hard cheese, croutons*  
**add anchovies 3**

**WEDGE** 6/12  
*crispy bacon, crumbled blue cheese, little tomatoes, chives*

**LOCAL SQUASH & BURATTA CHEESE** 15  
*farm greens, maple roasted squash, burratta, sherry, peanut-sesame crunch*

EXECUTIVE CHEF *Sheila Lucero*

CHEF DE CUISINE *Bryan Sparks*

### SEASONAL PLATES

**MISSISSIPPI CATFISH** 23  
*blackened or crispy fried, bacon braised collard greens, anson mills cheese grits, hushpuppies, smoky tomato butter*

**AUSTRALIAN BARRAMUNDI** 32  
*whipped potato, blistered cherry tomatoes, crispy shallots & kale*

**CHILEAN VERLASSO SALMON\*** 34  
*root vegetable rosti, celeriac puree, brussels sprouts, puffed quinoa*

**NEW ENGLAND SEA SCALLOPS\*** 39  
*autumn gnocchi, fennel soubise, bitter greens, almonds, pomegranate*

**WHOLE GRILLED SEASONAL FISH** 29  
*mushroom conserva, roasted fennel, salsa verde*

**PACIFIC YELLOWFIN TUNA\*** 35  
*sesame crusted, confit fingerling potatoes, miso-cider emulsion, stir-fried broccoli rabe, toasted peanuts*

**SURF & TURF MAC N' CHEESE\*** 36  
*sirloin, lobster tail, creamy noodles, pickled mustard seeds, truffled brioche crumbs*

**KANSAS CITY STRIP STEAK\*** 46  
*16 ounce- smashed fried potato, NOLA butter, arugula, demi-glace*

**add:**

*blackened shrimp (5)* 15  
*butter poached lobster tail* 20  
*jumbo lump blue crab* 15

**JAX FISH & CHIPS** 19  
*crispy malt vinegar potato chips, house greens*

### SANDWICHES

*served with fries*

**PARADISE DRY AGED BURGER\*** 15  
*lettuce, roasted tomato, pickles, mustard sauce*

**THE BUFFALO SOLDIER** 20  
*crowned with buffalo fried shrimp and blue cheese*

**CRISPY FRIED FISH SANDWICH** 16  
*tartar sauce, shrettuce*

**LOBSTER ROLLS** 1 for 10  
2 for 18  
*aioli, house pickles, brioche roll*

### FOR THE TABLE

**SMALL PILE OF HUSHPUPIES** 5

**CRISPY FRENCH FRIES** 6

**CHARRED CAULIFLOWER** 11  
*creamy mornay*

**SHRIMP & BACON FAT CORNBREAD** 8

**MAC N' CHEESE** 12

**BACON BRAISED COLLARD GREENS** 8

**STIR FRIED BROCCOLI RABE** 8  
*peanuts*

**WHIPPED POTATO** 8  
*shrimp & bacon fat butter*

We like to party. Email [Janey@bigredf.com](mailto: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.*

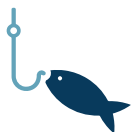
**2013**  
*Jax Glendale opens*

**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.

FOLLOW US ON SOCIAL!

