



FISH HOUSE & OYSTER BAR

STARTERS

FRIED CALAMARI	11
<i>mango-chile mojo, lime aioli</i>	
MUSSELS	17
<i>thai curry - charred jalapeño, candied coconut, cilantro</i>	
<i>red chorizo - crushed tomato, oregano, basil</i>	
<i>chardonnay garlic - garlic & shallot confit, parsley, butter</i>	
<i>*all mussels steamed in a rich roasted shrimp broth; served with grilled sourdough.</i>	
CHARGRILLED OYSTERS	22 half dozen / 44 dozen
<i>creole butter, grana padano cheese</i>	
JUMBO LUMP CRAB CAKE	19
<i>preserved lemon aioli</i>	
CRAWFISH AND ANDOUILLE SAUSAGE GUMBO	6/12
<i>louisiana crawfish and local smoked andouille sausage</i>	
JAX CAESAR	8/14
<i>romaine hearts, grana padano, whole grain mustard dressing, garlic croutons</i>	
<i>add white anchovies - 2</i>	
THE WEDGE	7/12
<i>iceberg, black pepper bacon, chunky blue cheese, early season cherry tomatoes, creamy four onion ranch</i>	

ENTREES

HAWAIIAN BIGEYE TUNA	34
<i>furikake crusted, miso glazed local farm carrots, snap peas, ginger fried rice, ponzu</i>	
ALASKAN SPRING RUN HALIBUT	32
<i>roasted in parchment paper, pepper butter mushrooms, asparagus, roasted tomatoes, sherry-mustard potatoes</i>	
MEXICAN SHRIMP GARLIC MOJO	26
<i>blistered sweet peppers, caramelized onions, smashed fried crispy potato hash, arugula, sherry vinaigrette</i>	
SESAME SEARED CANADIAN SALMON	26
<i>cucumber gazpacho, spiced yogurt, tabbouleh</i>	
MISSISSIPPI CATFISH	21
<i>blackened or fried</i>	
<i>bacon braised collard greens, hushpuppies, smoked tomato jus</i>	
NIMAN RANCH BURGER	13
<i>lettuce, tomato, pickles, jax mustard, choice of side</i>	
<i>add fried oyster, fried egg, cheddar, blue cheese, or bacon - 2each</i>	
JAX PO'BOY SHRIMP OR OYSTER	17
<i>crispy fried shrimp or oysters, lettuce, pickled mustard seed remoulade, french roll, choice of side</i>	

CHILLED SHELLFISH

OYSTERS ON THE HALF SHELL	MKT
<i>lemon, cocktail sauce, house mignonette</i>	
PEEL N' EAT SHRIMP	12 ½ pound / 22 1 pound
ALASKAN KING CRAB	1 pound 58
SNOW CRAB	1 pound 49
ICE COLD RAW BAR SAMPLER	70
<i>12 emersum oysters, 1lb Snow Crab, 1/2 lb peel n eat shrimp, lemon and all the sauces</i>	

GET NOW, EAT LATER
FINISH-AT-HOME KITS

MUSSELS 2#	28
<i>choice of thai curry, tomato chorizo or chardonnay garlic - take these orange pillows of pleasure home with you</i>	
CHARGRILLED OYSTERS - HALF DOZEN	22
<i>creole butter, grana, tabasco, lemon</i>	
CRAB CAKE FOR TWO	32
<i>blue crab cake mix, lemon aioli</i>	
SALMON LETTUCE WRAPS FOR TWO	40
<i>sesame crust, cucumber, spiced yogurt, tabbouleh, butter lettuce</i>	
HALIBUT FOR TWO	48
<i>local mushrooms, asparagus, roasted tomato, pepper butter, wrapped in parchment paper ready for the oven</i>	
NIMAN RANCH BURGER KITS FOR TWO	20
<i>two 8 oz. choice burger patties, all the fixins, and brioche buns</i>	

SIDES 5

FRENCH FRIES
CAST IRON CORNBREAD
FARM VEGETABLE FRIED RICE
HUSHPUPIES
BACON BRAISED COLLARDS

DESSERT

KEY LIME TART	7
<i>sweet cream, candied coconut</i>	
FLOURLESS CHOCOLATE CAKE	8
<i>valrhona bittersweet chocolate, strawberries, basil</i>	
SCOOPS OF DINOCI ICE CREAM	2
<i>lemon or salty caramel - dairy-free, plant based, delicious and local!</i>	
<i>take home a pint 8</i>	



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.

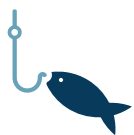


2014 Jax Kansas City opens, becoming the first restaurant in Missouri to partner with the Monterey Bay Seafood Watch.

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.



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.

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

JAMES BEARD FOUNDATION

2020 Jax opens in downtown Colorado Springs