



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, fermented tomatoes, 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 VERLASSO 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>	
SEARED VERLASSO SALMON FOR TWO	40
<i>sesame crust, cucumber jalapeno gazpacho, spiced yogurt, tabbouleh</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

HAPPY HOUR

3:30 PM to 5:00 PM daily

TO EAT

OYSTERS*	2 EA
<i>house selected east coast oysters on the half shell</i>	
FRIED CALAMARI	9
<i>mango-chile mojo, lime aioli</i>	
CUP OF GUMBO	5
<i>louisiana crawfish and local smoked andouille sausage</i>	
GUMBO FRIES	6
<i>house cut french fries, cheddar cheese, smothered with crawfish and andouille sausage gumbo</i>	
1/2 LB. PEEL N' EAT SHRIMP	10
<i>cocktail and jax mustard sauce</i>	
ICE COLD RAW BAR SAMPLER	60
<i>12 emersum oysters, 1lb. snow crab, 1/2 lb. peel n' eat shrimp, lemon and all the sauces</i>	
1 LB. STEAMED PEI MUSSELS	13
<i>classic & delicious ~ chardonnay, garlic & shallot confit, parsley, butter with grilled sourdough</i>	
1 LB. SNOW CRAB	40
<i>drawn butter</i>	
JAX PO'BOY - SHRIMP OR OYSTER	10
<i>crispy fried shrimp or oysters, lettuce, tomato, pickled mustard seed remoulade, french roll</i>	
HUSHPUPIES	4
FARM VEGETABLE FRIED RICE	4
HOUSE CUT FRENCH FRIES	4

TO DRINK

COCKTAILS	
JAX STAWBERRY LEMONADE	5
<i>strawberry infused vodka, strawberry puree, lemon</i>	
CUCUMBER LEMON PRESS	5
<i>cucumber infused vodka, lemon, soda water</i>	
ICE COLD INFUSION MARTINIS	6
WINE	
RED TREE PINOT NOIR california	7
HESS CHARDONNAY monterey, ca	7
VIELLE FERME ROSE PINOT NOIR, CHARDONNAY, france	7
FREIXENET BRUT CAVA catalunya, spain	7
BEER	
ALL DRAFT BEER	1.00 OFF
HOWDY WESTERN PILSNER CANS	3
<i>the post brewing lafayette, co</i>	

ALL ITEMS BELOW ARE PACKED TO-GO

CANNED BEERS 2.5 EACH

THE POST 'HOWDY' WESTERN PILSNER *Lafayette, CO*
 GRIMM BROTHERS 'LITTLE RED CAP' *German Altbeir Loveland, CO*
 MONTUCKY 'COLD SNACK' *Bozeman, MT*
 NEW BELGIUM 'FAT TIRE' *Amber Ale Fort Collins, CO*
 NEW BELGIUM VOODOO RANGER 1985 MANGO IPA *Fort Collins, CO*
 HORSE & DRAGON 'PICNIC ROCK' *Pale Ale Fort Collins, CO*

DRAFT BEER FROM THE POST BREWING CO.

32OZ CROWLER - \$10 EACH | \$35 PER 4 PACK

GSD *Everyday Ale ABV 3.5%*
 EL CORN *Amber Lager ABV 5.5%*
 TOWNIE *IPA ABV 6.2%*
 DRY STOUT *Stout ABV 4.9%*

SIXER MIXERS 10

FOCO LOCAL YOKEL *2 cans each of NB Mango IPA Fat Tire, Picnic Rock*
 GREAT TASTE, LESS FILLING *2 cans each of Howdy, Little Red Cap, Cold Snack*

COCKTAILS 25

JAX STRAWBERRY LEMONADE *32oz Strawberry-infused vodka and our house-made lemonade provide the perfect not-too-sour, not-too-sweet refreshment.*
 CUCUMBER LEMON PRESS *32oz Lemon juice, simple syrup, and a touch of soda mingle with fragrant and refreshing cucumber infused vodka.*
 BIG OL' MARGARITA CAN *32oz Just pour over ice in a salt rimmed glass to be transported to Mexico!*
 GRAPEFRUIT GINGER SLING *32oz This perfect ginger infusion of vodka blends with peychaud's aperitivo, grapefruit juice and ginger ale to create a puckery, peppery summer sipper.*
 DR. MANHATTAN *(makes 5 cocktails) A super-tasty blend of bourbon and rye, sweet vermouth and bitters, served with the best cherries ever*
 NEGRONI *(makes 5 cocktails) A refreshing aperitif made with gin, campari, and carpano antica*
 VESPER *(makes 5 cocktails) A well balanced martini, that would make Q, M, Money Penny and MI6 Proud.*

SPECTACULAR SIPS

2OZ OF SOME OF OUR BEST BOOZE... TO-GO, AND NO MIXER NEEDED!

JOHNNY WALKER BLUE *2oz* 39
Yes, the revered BEST...the JOHNNY BLUE

LAGAVULIN 16 *2oz* 19
This Smoky Islay Single Malt is unrivaled for richness and depth

CÓDIGO 'ROSA' TEQUILA *2oz* 14
This 100% agave tequila is aged in Harlan Estate Cab Casks, for a subtle pink color and fruited finish

PEACH STREET AMARO *2oz* 13
Distilled from local fruit and grain, this Palisade, CO digestif is a dance of local botanicals and rare spices that tapers off into as slow, spicy finish.

ARTA 'EXTRA' ANEJO TEQUILA *2oz* 25
Aged for 5 years, this amazing tequila has aromas of cocoa and almond, and expresses jasmine, vanilla and cinnamon flavors.

LOOKING FOR WINE?

GO TO JAXFORTCOLLINS.COM TO FIND THE WINE LIST AND USE DISCOUNT CODE 'WINE30' AT CHECKOUT TO RECEIVE 30% OFF ALL BOTTLES OF WINE TO-GO!



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ASK ABOUT COCKTAILS & BEER TO-GO

FISH HOUSE & OYSTER BAR



COCKTAILS

INFUSIONS

JAX OYSTER SHOOTER	7. ⁰⁰
<i>thai chili infused vodka - or - bacon & habanero infused tequila</i>	
JAX STRAWBERRY LEMONADE	7. ²⁵
<i>strawberry infused vodka, strawberry puree, lemon</i>	
CUCUMBER LEMON PRESS	7. ²⁵
<i>cucumber infused vodka, lemon, soda water</i>	
SPICY PIÑA PALOMA	7. ²⁵
<i>jalapeño & pineapple infused tequila, fresh squeezed grapefruit</i>	
GRAPEFRUIT SLING	7. ⁵⁰
<i>ginger infused vodka, peychaud's aperitivo, grapefruit juice, ginger ale</i>	

ORIGINALS AND NOLA CLASSICS

JAX MULE	9
<i>ginger infused vodka, house-made ginger beer, lime</i>	
JAX G & T	9
<i>the family jones gin, fever tree tonic, lime, yuzu juice</i>	
Q - COIN	9
<i>reposado tequila, triple sec, lime, orange, cucumber</i>	
PEAK TO PEAK	11
<i>trä kál patagonian spirit, plum wine, grapefruit bitters, tonic</i>	
FRENCH 75	10
<i>gin, triple sec, lemon, sparkling wine</i>	
NOLA SAZERAC	12
<i>rye whiskey, peychaud's bitters, anisette</i>	
VIEUX CARRE	11
<i>rye, cognac, benedictine, red vermouth, bitters</i>	
MEZCAL OLD FASHIONED	12
<i>montelobos artisanal mezcal, aztec chocolate bitters, simple syrup</i>	
VESPER	11
<i>james bond's storied original martini, "very strong and very cold, and very well made" tanqueray gin, stoli vodka, lillet blanc, lemon twist</i>	

BEER & CIDER

TAP

REAL DRY HARD CIDER <i>stem cider co 5.3%</i>	7
GSD EVERDAY ALE <i>the post 3.5%</i>	6
TOWNIE ENGLISH STYLE IPA <i>the post 6.2%</i>	7
EL CORN AMBER LAGER <i>the post 5.5%</i>	7
ADMIRAL ABYSS CHOCOLATE MILK STOUT <i>odd 13 7.0%</i>	7
TWO HEARTED AMERICAN IPA <i>bells 7%</i>	7
PUCK DROP CHERRY KETTLE SOUR <i>horse & dragon 5%</i>	7
WITKIST GRAPEFRUIT WHITE ALE <i>odell brewing 5%</i>	7
LE TERROIR DRY-HOPPED SOUR <i>6oz new belgium 7.5%</i>	8

BOTTLES & CANS

COORS LIGHT <i>4.2%</i>	5
MONTUCKY COLD SNACK <i>4.1%</i>	5
HOWDY WESTERN PILSNER <i>the post 4.5%</i>	6
PICNIC ROCK PALE ALE <i>horse & dragon 6.6%</i>	7
VOODOO RANGER 1985 MANGO IPA <i>new belgium 6.7%</i>	7
LITTLE RED CAP GERMAN ALTBIER <i>grimm bros 5.2%</i>	7
SNOWDROP BLONDE ALE <i>grimm bros 7.1%</i>	7
THE GRIFFIN BLOOD ORANGE HEFE <i>grimm bros 5%</i>	7

WINES BY THE GLASS

WHITES

17 HESS CHARDONNAY <i>monterey, ca</i>	10 / 38
18 COLOMÉ TORRONTÉS <i>salta, ar</i>	10 / 38
18 CALDARO PINOT GRIGIO <i>alto adige, it</i>	11 / 40
19 MOHUA SAUVIGNON BLANC <i>marlborough, nz</i>	11 / 40
17 LOUIS LATOUR 'ARDECHE' CHARDONNAY <i>burgundy, fr</i>	13 / 50
18 APERTURE CHENIN BLANC <i>north coast, ca</i>	14 / 54
18 SONOMA CUTRER CHARDONNAY <i>russian river valley, ca</i>	16 / 60

REDS

17 RED TREE PINOT NOIR <i>ca</i>	10 / 36
17 AMALAYA 'GRAN CORTE' MALBEC <i>salta, ar</i>	12 / 44
16 LA MONTESA GRENACHE, TEMPRANILLO <i>rioja, sp</i>	13 / 48
17 BENZIGER CABERNET SAUVIGNON <i>sonoma, ca</i>	13 / 48
10 LE POGGETTE ROSSO RESERVA SANGIOVESE <i>umbria, it</i>	13 / 50
18 JAX 'SINEANN' PINOT NOIR <i>willamette valley, or</i>	14 / 52
16 DUCKHORN 'DECOY' RED BLEND <i>sonoma county, ca</i>	16 / 60

SPARKLING/ROSÉ

18 LA VIEILLE FERME ROSÉ <i>rhone, fr</i>	9 / 36
NV FREIXENET BLANC DE BLANC BRUT CAVA <i>catalunya, esp</i>	9 / 36
NV VILLA SANDI IL FRESCO BRUT ROSÉ <i>veneto, it</i>	12 / 46
NV LUCIEN ALBRECHT BRUT ROSÉ <i>alsace, fr</i>	13 / 48
NV DOMAINE STE MICHELLE BRUT CHARDONNAY <i>wa</i>	12 / 48

ROSÉ & SPARKLING

18 MARENCO 'STREN' MOSCATO D'ASTI D.O.C.G. <i>asti, italy</i>	46
18 ARNDORFER 'VORGESCHMACK' ROSÉ OF ZWEIGELT <i>austria</i>	60
18 CHÂTEAU PRADEAUX ROSÉ OF MOURVEDRE, CINSULT <i>provence, fr</i>	68
17 ALPHA ESTATE ROSÉ OF XINOMAVRO <i>amyndeon, greece</i>	70
17 TORMARESCA CALAFURIA ROSÉ 1.5L NEGROAMARO <i>puglia, it</i>	95
NV LOUIS ROEDERER 'BRUT PREMIER' CHARDONNAY <i>champagne, fr</i>	105



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WHITES

CRISP & CLEANSING

18 LA PEPIERE MUSCADET SÈVRE ET MAINE <i>loire valley, fr</i>	45
18 FONTANA BIANCA ARNEIS <i>langhe, it</i>	53
16 TORNATORE 'ETNA BIANCO' CARRICANTE <i>sicily, it</i>	56
18 CRAGGY RANGE SAUVIGNON BLANC <i>martinborough, nz</i>	56
15 BRICCO DEI GUAZZI DI GAVI CORTESE <i>piedmont, it</i>	56
16 PELLEGRINI UNOAKED CHARDONNAY <i>russian river valley, ca</i>	60
16 SAN BRIZIO 'LA CAPPUCINA' GARGENEGA <i>soave, it</i>	64
18 DOMAINE MITTNACHT 'GYOTAKU' NOBLE BLEND <i>alsace, fr</i>	65
17 CHÂTEAU MUSAR JEUNE CHARDONNAY, VIOGNIER, VERMENTINO <i>lebanon</i>	66
17 DELILE CELLARS CHALEUR BLANC SAUVIGNON BLANC, SEMILLON <i>columbia valley, wa</i>	67
16 DELAIRE GRAFF 'BANGHOEK RESERVE' CHARDONNAY <i>south africa</i>	68
14 LIEU DIT MELON DE BOURGOGNE <i>santa maria valley, ca</i>	69
16 TRIMBACH REISLING <i>alsace, fr</i>	70
16 DUCKHORN SAUVIGNON BLANC <i>napa valley, ca</i>	80
17 DOMAINE SIGALAS ASSYRTIKO <i>santorini, gr</i>	95
15 JEAN-MARC VINCENT SANTENAY 1ER CRU BLANC <i>fr</i>	175
17 CHÂTEAU DE BLAGNY MERSAULT 1ER CRU BLANC <i>fr</i>	199

RIPE & REFRESHING

18 JEZEBEL RIESLING, PINOT GRIS, VIOGNIER, GEWURZTRAMINER <i>oregon</i>	38
17 IMAGERY ESTATE CHARDONNAY <i>sonoma, ca</i>	44
17 DOMAINE LE CAPITAINE DEMI-SEC CHENIN BLANC <i>vouvray, france</i>	45
10 BELLE PENTE RIESLING <i>willamette, or</i>	49
18 STAG'S LEAP 'HANDS OF TIME' CHARDONNAY <i>napa valley, ca</i>	56
15 FOXEN CHENIN BLANC <i>santa maria valley, ca</i>	60
15 SCARPETTA FRIULANO <i>friuli-venezia giulia, it</i>	79
12 KEPLINGER VIOGNIER, ROUSSANNE <i>sierra foothills, ca</i>	119
15 CHÂTEAU MONTELENA CHARDONNAY <i>napa valley, ca</i>	135
13 SCHOLIUM 'SYLPHS' UNRACKED CHARDONNAY <i>lodi, ca</i>	179
16 KOSTA BROWNE 'ONE SIXTEEN' CHARDONNAY <i>sonoma, ca</i>	183
16 ROMBAUER CHARDONNAY 1.5L <i>carneros, ca</i>	189

REDS

FRUIT, FLORA & TASTE OF TERRA

15 SANTADI 'GROTTA ROSSA' CARIGNAN <i>sardinia, it</i>	45
17 ALLEGRINI CORVINA <i>valpolicella, it</i>	48
16 MURGO ETNA ROSSO NERELLO MASCALESE <i>sicily, it</i>	50
17 LUIGI EINAUDI DOLCETTO <i>dogliani, it</i>	52
17 INFINITE MONKEY THEOREM CABERNET FRANC <i>colorado</i>	54
12 BOUTARI XINOMAVRO <i>naoussa, greece</i>	60
14 MAYSARA 'JAMSHEED' PINOT NOIR <i>willamette valley, or</i>	86
17 PATZ & HALL PINOT NOIR <i>sonoma coast, ca</i>	89
15 GUY FARGE 'PASSION DE TERRASSES' SYRAH <i>fr</i>	90
16 LISINI ROSSO DI MONTALCINO SANGIOVESE <i>tuscany, it</i>	95
14 PRODOTTORI BARBARESO NEBBIOLO <i>piedmont, it</i>	99
16 KOSTA BROWNE PINOT NOIR <i>russian river valley, ca</i>	170
16 CHÂT. CORTON GRANCEY CORTON GRAND CRU PINOT NOIR <i>fr</i>	439

RICH & ROBUST

17 DRY CREEK VINEYARD ZINFANDEL, PETITE SYRAH <i>sonoma, ca</i>	56
17 IMAGERY CABERNET SAUVIGNON <i>sonoma, ca</i>	58
16 VALL LLACH 'EMBRUIX' GRENACHE, CARIGNAN BLEND <i>priorat, esp</i>	65
16 DOMAINE GROS-TOLLOT 'FONTANILLES' G.S.M <i>minervois, fr</i>	68
17 LE VOLTE DELL' ORNELLAIA SUPER TUSCAN BLEND <i>tuscany, it</i>	89
14 BUTLER RANCH VINEYARD SYRAH BLEND <i>mendocino, ca</i>	99
14 OWEN ROE CABERNET SAUVIGNON <i>yakima valley, wa</i>	110
17 DOMAINE DE LA SOLITUDE CHAT. DU PAPE <i>rhône, fr</i>	119
14 CROSBY ROAMANN MERLOT <i>oak knoll district of napa, ca</i>	124
13 MANZONE FRATELLI 'FRASCHIN' BAROLO <i>piedmont, it</i>	128
15 LINNE CALODO 'RISING TIDES' GREN, SYRAH, MOURV <i>ca</i>	188
12 SILVER OAK CABERNET SAUVIGNON <i>alexander valley, ca</i>	199
14 HESS COLLECTION 'THE LION' CABERNET SAUVIGNON <i>napa valley, ca</i>	299
11 CAIN FIVE 1.5L CABERNET SAUVIGNON, MERLOT <i>napa, ca</i>	420
13 STAGLIN FAMILY VINEYARD CABERNET SAUVIGNON <i>rutherford, ca</i>	450