

eat fish - live longer



eat oysters - love longer

FISH HOUSE & OYSTER BAR

STARTERS

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

ENTREES

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

CHILLED SHELLFISH

- OYSTERS ON THE HALF SHELL MKT  
*lemon, cocktail sauce, house mignonette*
- 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  
*12 emersum oysters, 1lb snow crab, 1/2 lb peel n eat  
shrimp, lemon and all the sauces*

SIDES 5

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

GET NOW, EAT LATER  
FINISH-AT-HOME KITS

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

# HAPPY HOUR

SUNDAY to THURSDAY 3:30 PM to 5:00 PM

## 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 &amp; delicious ~ chardonnay, garlic &amp; 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

<b>COCKTAILS</b>	
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
<b>WINE</b>	
RED TREE PINOT NOIR california	7
DARK HORSE ROSE GRENACHE, BARBERA california	7
DOMAINE ST. MICHELLE BRUT columbia valley, wa	7
<b>BEER</b>	
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

## BEER & CIDER

*Canned/Bottled*

THE POST BREWING - HOWDY WESTERN PILSNER 4.5%	\$5
ODELL BREWING - EASY STREET WHEAT 4.6%	\$6
TELLURIDE BREWING - FACE DOWN BROWN 5.7%	\$5
10 BARREL BREWING - CRUSH CUCUMBER SOUR 5%	\$7
STELLA ARTOIS - BELGIAN LAGER	\$5
COLORADO CIDER CO - GLIDER CIDER 'SEMI-DRY' 6.5%	\$8

## DRAFT BEER

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

THE POST BREWING GSD EVERYDAY ALE 3.5%

O'DELLS BREWING 90 SHILLING 5.3%

THE POST BREWING TOP ROPE MEXICAN LAGER 5.0%

O'DELLS BREWING SIPPIN' PRETTY 4.5%

## COCKTAILS 30

JAX STRAWBERRY LEMONADE 32oz
<i>The infusion cocktail that changed the world! Strawberry infused vodka and our house made lemonade provide the perfect not to sour, not too sweet refreshment.</i>
CUCUMBER LEMON PRESS 32oz
<i>Fresh. This cocktail is...yes... Lemon juice, simple syrup, and a touch of soda mingle with fragrant and refreshing cucumber infused vodka...if there was a cocktail that is also a cleanse, this is it!</i>
BIG OL' MARGARITA CAN - 32oz
<i>Just pour over ice in a salt rimmed glass to be transported to Mexico!</i>
FRENCH 75 - 32oz
<i>This classic NoLa cocktail is perfect for Breakfast, Lunch or Dinner. Local Family Jones Gin, lemon, simple syrup and sparkling wine - try one, you'll instantly feel classier!</i>

### LOOKING FOR WINE?

GO TO [JAXBoulder.com](http://JAXBoulder.com) TO FIND THE WINE LIST AND USE DISCOUNT CODE 'WINE30' AT CHECKOUT TO RECEIVE 30% OFF ALL BOTTLES OF WINE TO-GO!

