



## FISH HOUSE &amp; OYSTER BAR

## STARTERS

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

## ENTREES

<b>HAWAIIAN BIGEYE TUNA</b> <i>furikake crusted, miso glazed local farm carrots, snap peas, ginger fried rice, ponzu</i>	34
<b>WILD ALASKAN HALIBUT</b> <i>roasted in parchment paper, pepper butter mushrooms, roasted fennel, roasted tomatoes, sherry-mustard potatoes</i>	32
<b>MEXICAN SHRIMP GARLIC MOJO</b> <i>blistered sweet peppers, caramelized onions, smashed fried crispy potato hash, arugula, sherry vinaigrette</i>	26
<b>SESAME SEARED VERLASSO SALMON</b> <i>roasted fennel &amp; mushrooms, fregola, apple-fennel-shiso slaw, umami broth, yuzu citrus oil</i>	28
<b>MISSISSIPPI CATFISH</b> <i>blackened or fried - bacon braised collard greens, hushpuppies, smoked tomato jus</i>	21
<b>NIMAN RANCH BURGER</b> <i>lettuce, tomato, pickles, jax mustard, choice of side add fried oyster, fried egg, cheddar, blue cheese, or bacon - 2each</i>	13
<b>JAX PO'BOY - SHRIMP, OYSTER OR CATFISH</b> <i>crispy fried or blackened - lettuce, pickled mustard seed remoulade, french roll, choice of side</i>	17
<b>LOBSTER ROLL BLT</b> <i>ice cold claw &amp; tail meat, remoulade, pepper bacon, butter toasted split-top roll, choice of side</i>	24
<b>LOBSTER CAVATAPPI</b> <i>buttery lobster claw &amp; tail meat, creamy garlic &amp; grana sauce, bacon, toasty breadcrums</i>	27

## CHILLED SHELLFISH

<b>OYSTERS ON THE HALF SHELL</b> <i>lemon, cocktail sauce, house mignonette</i>	MKT
<b>PEEL N' EAT SHRIMP</b> <i>12 ½ pound / 22 1 pound</i>	
<b>ALASKAN KING CRAB 1 pound</b>	65
<b>SNOW CRAB 1 pound</b>	52
<b>ICE COLD RAW BAR SAMPLER</b> <i>12 emersum oysters, 1lb snow crab, 1/2 lb peel n eat shrimp, lemon and all the sauces</i>	77

## SIDES 5

<b>FRENCH FRIES</b>	
<b>CAST IRON CORNBREAD</b>	
<b>FARM VEGETABLE FRIED RICE</b>	
<b>HUSHPUPPIES</b>	
<b>BACON BRAISED COLLARDS</b>	

GET NOW, EAT LATER  
FINISH-AT-HOME KITS

<b>MUSSELS 2#</b> <i>choice of thai curry, tomato chorizo or chardonnay garlic - take these orange pillows of pleasure home with you</i>	28
<b>CHARGRILLED OYSTERS - HALF DOZEN</b> <i>creole butter, grana, tabasco, lemon</i>	22
<b>CRAB CAKE FOR TWO</b> <i>blue crab cake mix, lemon aioli</i>	32
<b>SUSTAINABLE SALMON FOR TWO</b> <i>sesame crusted verlasso salmon, cucumber gazpacho, spiced yogurt, tabbouleh</i>	40
<b>HALIBUT FOR TWO</b> <i>local mushrooms, asparagus, roasted tomato, pepper butter, wrapped in parchment paper with sherry-mustard potatoes ready for the oven</i>	48
<b>NIMAN RANCH BURGER KITS FOR TWO</b> <i>two 8 oz. choice burger patties, all the fixins, and brioche buns</i>	20
<b>LOBSTER ROLL KIT FOR TWO</b> <i>two split top buns come with butter for toasting, simply mix the pre-picked lobster meat with our remoulade, and pile it into the toasty buns.</i>	44
<b>LOBSTER CAVATAPPI KIT FOR TWO</b> <i>spiral cavatappi pasta tossed with luscious chunks of maine lobster, creamy-cheesy sauce, bacon, pickled mustard seeds &amp; topped with peppered breadcrums</i>	44

# HAPPY HOUR

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

## TO EAT

<b>OYSTERS*</b> <i>house selected east coast oysters on the half shell</i>	2 EA
<b>FRIED CALAMARI</b> <i>mango-chile mojo, lime aioli</i>	9
<b>CUP OF GUMBO</b> <i>louisiana crawfish and local smoked andouille sausage</i>	5
<b>GUMBO FRIES</b> <i>house cut french fries, cheddar cheese, smothered with crawfish and andouille sausage gumbo</i>	6
<b>1/2 LB. PEEL N' EAT SHRIMP</b> <i>cocktail and jax mustard sauce</i>	10
<b>ICE COLD RAW BAR SAMPLER</b> <i>12 emersum oysters, 1lb. snow crab, 1/2 lb. peel n' eat shrimp, lemon and all the sauces</i>	67
<b>1 LB. STEAMED PEI MUSSELS</b> <i>classic &amp; delicious ~ chardonnay, garlic &amp; shallot confit, parsley, butter with grilled sourdough</i>	13
<b>1 LB. SNOW CRAB</b> <i>drawn butter</i>	44
<b>JAX PO'BOY - SHRIMP OR OYSTER</b> <i>crispy fried shrimp or oysters, lettuce, tomato, pickled mustard seed remoulade, french roll</i>	10
<b>HUSHPUPIES</b>	4
<b>FARM VEGETABLE FRIED RICE</b>	4
<b>HOUSE CUT FRENCH FRIES</b>	4

## TO DRINK

<b>COCKTAILS</b>	
<b>JAX STAWBERRY LEMONADE</b> <i>strawberry infused vodka, strawberry puree, lemon</i>	5
<b>CUCUMBER LEMON PRESS</b> <i>cucumber infused vodka, lemon, soda water</i>	5
<b>ICE COLD INFUSION MARTINIS</b>	6
<b>WINE</b>	
<b>RED TREE PINOT NOIR</b> <i>california</i>	7
<b>DARK HORSE ROSE GRENACHE, BARBERA</b> <i>california</i>	7
<b>DOMAINE ST. MICHELLE BRUT</b> <i>columbia valley, wa</i>	7
<b>BEER</b>	
<b>ALL DRAFT BEER</b>	1.00 OFF

## ALL ITEMS BELOW ARE PACKED TO-GO

## BEER & CIDER

*Canned/Bottled*

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

O'DELLS BREWING IPA 7%

THE POST BREWING #KNOWFILTER 6.9%

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

<b>JAX STRAWBERRY LEMONADE</b> 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>
<b>CUCUMBER LEMON PRESS</b> 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>
<b>BIG OL' MARGARITA CAN</b> - 32oz <i>Just pour over ice in a salt rimmed glass to be transported to Mexico!</i>
<b>FRENCH 75</b> - 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!

