



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</i>	
<i>dressing, garlic croutons</i>	
<i>add white anchovies - 2</i>	
THE WEDGE	7/12
<i>iceberg, black pepper bacon, chunky blue cheese, early</i>	
<i>season cherry tomatoes, creamy four onion ranch</i>	

ENTREES

HAWAIIAN BIGEYE TUNA	34
<i>furikake crusted, miso glazed local farm carrots, snap</i>	
<i>peas, fermented tomatoes, ginger fried rice, ponzu</i>	
ALASKAN SPRING RUN HALIBUT	32
<i>roasted in parchment paper, pepper butter mushrooms,</i>	
<i>asparagus, roasted tomatoes, sherry-mustard potatoes</i>	
MEXICAN SHRIMP GARLIC MOJO	26
<i>blistered sweet peppers, caramelized onions, smashed</i>	
<i>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,</i>	
<i>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</i>	
<i>- 2each</i>	
JAX PO'BOY SHRIMP OR OYSTER	17
<i>crispy fried shrimp or oysters, lettuce, pickled</i>	
<i>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</i>	
<i>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 -</i>	
<i>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,</i>	
<i>spiced yogurt, tabbouleh</i>	
HALIBUT FOR TWO	48
<i>local mushrooms, asparagus, roasted tomato, pepper</i>	
<i>butter, wrapped in parchment paper</i>	
<i>ready for the oven</i>	
NIMAN RANCH BURGER KITS FOR TWO	20
<i>two 8 oz. choice burger patties, all the fixins,</i>	
<i>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>	
HUSHPUPPIES	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, Moneypenney and MI6 Proud.

SPECTACULAR SIPS

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

JOHNNY WALKER BLUE	2oz	39
<i>Yes, the revered BEST...the JOHNNY BLUE</i>		
LAGAVULIN	16 2oz	19
<i>This Smoky Islay Single Malt is unrivaled for richness and depth</i>		
CÓDIGO 'ROSA' TEQUILA	2oz	14
<i>This 100% agave tequila is aged in Harlan Estate Cab Casks, for a subtle pink color and fruited finish</i>		
PEACH STREET AMARO	2oz	13
<i>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.</i>		
ARTA 'EXTRA' ANEJO TEQUILA	2oz	25
<i>Aged for 5 years, this amazing tequila has aromas of cocoa and almond, and expresses jasmine, vanilla and cinnamon flavors.</i>		

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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