



## FISH HOUSE &amp; OYSTER BAR

## STARTERS

<b>FRIED CALAMARI</b> <i>mango-chile mojo, lime aioli</i>	11
<b>MUSSELS</b> <i>steamed in a rich roasted shrimp broth; served with sourdough</i> 17 <i>thai curry - charred jalapeño, candied coconut, cilantro</i> <i>chardonnay garlic - garlic &amp; shallot confit, parsley, butter</i>	
<b>SEAFOOD CHOWDER</b> 18 <i>mussels, chopped clams, fresh fish, shrimp, roasted garlic</i> <i>cream, potatoes, carrots, bacon, okra</i>	
<b>CHARGRILLED OYSTERS</b> 22 half dozen / 44 dozen <i>creole butter, grana padano cheese</i>	
<b>JUMBO LUMP CRAB CAKE</b> 19 <i>preserved lemon aioli</i>	
<b>CRAWFISH AND ANDOUILLE SAUSAGE GUMBO</b> 6/12 <i>louisiana crawfish and local smoked andouille sausage</i>	
<b>JAX CAESAR</b> 8/14 <i>romaine hearts, grana padano, whole grain mustard dressing,</i> <i>garlic croutons add white anchovies - 2</i>	
<b>THE WEDGE</b> 7/12 <i>iceberg, black pepper bacon, chunky blue cheese, early season</i> <i>cherry tomatoes, creamy four onion ranch</i>	

## ENTREES

<b>HAWAIIAN BIGEYE TUNA</b> 34 <i>furikake crusted, miso glazed local farm carrots, snap peas,</i> <i>ginger fried rice, ponzu</i>	
<b>GULF GROUPER</b> 32 <i>roasted in parchment paper, pepper butter mushrooms, roasted</i> <i>fennel, roasted tomatoes, sherry-mustard potatoes</i>	
<b>MEXICAN SHRIMP GARLIC MOJO</b> 26 <i>blistered sweet peppers, caramelized onions, smashed fried</i> <i>crispy potato hash, arugula, sherry vinaigrette</i>	
<b>MISSISSIPPI CATFISH</b> 21 <i>blackened or fried - bacon braised collard greens, hushpuppies,</i> <i>smoked tomato jus</i>	
<b>NIMAN RANCH BURGER</b> 13 <i>lettuce, tomato, pickles, jax mustard, choice of side</i> <i>add fried oyster, fried egg, cheddar, blue cheese, or bacon - 2each</i>	
<b>JAX PO'BOY - SHRIMP, OYSTER OR CATFISH</b> 17 <i>crispy fried or blackened - lettuce, pickled mustard seed</i> <i>remoulade, french roll, choice of side</i>	
<b>LOBSTER ROLL BLT</b> 26 <i>ice cold claw &amp; tail meat, remoulade, pepper bacon, butter toasted</i> <i>split-top roll, choice of side</i>	
<b>LOBSTER CAVATAPPI</b> 27 <i>buttery lobster claw &amp; tail meat, creamy garlic &amp; grana sauce,</i> <i>bacon, toasty breadcrumbs</i>	
<b>CIOPPINO</b> 30 <i>snow crab, mussels, chopped clams, fish, fennel, onion, garlic, rich</i> <i>tomato broth</i>	

## CHILLED SHELLFISH

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

## SIDES 5

FRENCH FRIES • BACON FAT CORNBREAD • HUSHPUPIES •  
FARM VEGETABLE FRIED RICE • BACON BRAISED COLLARDS

GET NOW, EAT LATER  
YOU COOK AT HOME KITS

<b>MUSSELS 2#</b> 28 <i>choice of thai curry or chardonnay garlic - take these orange</i> <i>pillows of pleasure home with you</i>	
<b>CHARGRILLED OYSTERS - HALF DOZEN</b> 22 <i>creole butter, grana, tabasco, lemon</i>	
<b>CRAB CAKE FOR TWO</b> 32 <i>blue crab cake mix, lemon aioli</i>	
<b>GROUPER FOR TWO</b> 48 <i>local mushrooms, roasted fennel, roasted tomato, pepper</i> <i>butter, wrapped in parchment paper with sherry-mustard</i> <i>potatoes ready for the oven</i>	
<b>NIMAN RANCH BURGER KITS FOR TWO</b> 20 <i>two 8 oz. choice burger patties, all the fixins,</i> <i>and brioche buns</i>	
<b>LOBSTER ROLL KIT FOR TWO</b> 44 <i>two split top buns come with butter for toasting, simply mix the</i> <i>pre-picked lobster meat with our remoulade, and pile it into</i> <i>the toasty buns.</i>	
<b>LOBSTER CAVATAPPI KIT FOR TWO</b> 44 <i>spiral cavatappi pasta tossed with luscious chunks of maine</i> <i>lobster, creamy-cheesy sauce, bacon, pickled mustard seeds &amp;</i> <i>topped with peppered breadcrumbs</i>	
<b>BEST CHOWDER EVER KIT FOR TWO</b> 36 <i>chopped clams, fresh fish, shrimp, roasted garlic cream,</i> <i>potatoes, carrots, bacon, okra - hunk of sourdough, whipped</i> <i>butter</i>	
<b>SFO CIOPPINO KIT FOR TWO</b> 56 <i>a rich tomato broth, snow crab, mussels, chopped clams, fish,</i> <i>fennel, onion, garlic - hunk of sourdough, whipped butter</i>	
<b>CRAB BOIL KIT FOR TWO</b> 76 <i>snow crab, potatoes, andouille sausage, shrimp, lemon, onions,</i> <i>all the seasonings, mallets, bibs, zippers, cornbread</i>	

# HAPPY HOUR

3:30 PM to 5:00 PM daily

## 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

### COCKTAILS

<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

### WINE

<b>RED TREE PINOT NOIR</b> <i>california</i>	7
<b>HESS CHARDONNAY</b> <i>monterey, ca</i>	7
<b>VIELLE FERME ROSE PINOT NOIR, CHARDONNAY,</b> <i>france</i>	7
<b>FREIXENET BRUT CAVA</b> <i>catalunya, spain</i>	7

### BEER

<b>ALL DRAFT BEER</b>	1.00 OFF
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## Fried Chicken Sunday Supper To-Go

The Post Chicken & Beer's fried chicken & sides come to Jax!

Pre-order your gluten-free fried chicken family-style meal to enjoy at home. Pre-order by Fridays at midnight for Sunday pick-up.

## ALL ITEMS BELOW ARE PACKED TO-GO

### CANNED BEERS 2.5 EACH

<b>THE POST 'HOWDY' WESTERN PILSNER</b> <i>Lafayette, CO</i>
<b>MONTUCKY 'COLD SNACK'</b> <i>Bozeman, MT</i>
<b>NEW BELGIUM VOODOO RANGER IPA</b> <i>Fort Collins, CO</i>
<b>HORSE &amp; DRAGON 'PICNIC ROCK' Pale Ale</b> <i>Fort Collins, CO</i>

### DRAFT BEER FROM THE POST BREWING CO.

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

<b>GSD</b> <i>Everyday Ale ABV 3.5%</i>
<b>EL CORN</b> <i>Amber Lager ABV 5.5%</i>
<b>TOWNIE</b> <i>IPA ABV 6.2%</i>
<b>DRY STOUT</b> <i>Stout ABV 4.9%</i>

### COCKTAILS 25

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

### SPECTACULAR SIPS

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

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

### 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!

