

eat fish - live longer



eat oysters - love longer

FISH HOUSE & OYSTER BAR

STARTERS

- FRIED CALAMARI 17  
*mango-chile mojo, lime aioli*
- MUSSELS 17 *steamed in a rich roasted shrimp broth; served with sourdough thai curry - jalapeño, candied coconut, cilantro chardonnay garlic - garlic & shallot confit, parsley, butter*
- SEAFOOD CHOWDER 18  
*mussels, chopped clams, fresh fish, shrimp, roasted garlic cream, potatoes, carrots, bacon, okra*
- CHARGRILLED OYSTERS 22 half dozen / 44 dozen  
*creole butter, grana padano cheese*
- JUMBO LUMP CRAB CAKE 19  
*preserved lemon aioli, herb salad*
- 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, cherry tomatoes, creamy four onion ranch*

ENTREES

- HAWAIIAN BIGEYE TUNA 34  
*furikake crusted, miso glazed local farm carrots, snap peas, ginger fried rice, ponzu*
- GULF GROUPEL 32  
*roasted in parchment paper, pepper butter mushrooms, roasted fennel and tomatoes, sherry-mustard potatoes*
- MEXICAN SHRIMP GARLIC MOJO 26  
*blistered sweet peppers, caramelized onions, smashed fried crispy potato hash, arugula, sherry vinaigrette*
- 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, OYSTER OR CATFISH 17  
*crispy fried or blackened - lettuce, pickled mustard seed remoulade, french roll, choice of side*
- LOBSTER ROLL BLT 26  
*ice cold claw & tail meat, remoulade, pepper bacon, butter toasted split-top roll, choice of side*
- LOBSTER CAVATAPPI 27  
*buttery lobster claw & tail meat, creamy garlic & fontina sauce, bacon, toasty breadcrumbs*
- CIOPPINO 30  
*snow crab, mussels, shrimp, chopped clams, fish, fennel, onion, garlic, rich tomato broth*

CHILLED SHELLFISH

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

CAVIAR

served with house made potato chips, crème fraiche, chives

- BOWFIN ROE\* [20Z] small grain, buttery, briny 50
- ISRAELI OSETRA CAVIAR\* [10Z] smooth, light salt, nutty, buttery finish 150

SIDES 5

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

GET NOW, EAT LATER  
YOU COOK AT HOME KITS

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

# 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	67
<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	44
<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
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## Fried Chicken 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.

## ALL ITEMS BELOW ARE PACKED TO-GO

### CANNED BEERS 2.5 EACH

THE POST 'HOWDY' WESTERN PILSNER Lafayette, CO
MONTUCKY 'COLD SNACK' Bozeman, MT
NEW BELGIUM VOODOO RANGER IPA Fort Collins, CO
HORSE & DRAGON 'TACK HOUSE' Red Lager Fort Collins, CO
HORSE & DRAGON 'WHISTLE BLAST' Honey Brown 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%

### 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, Moneypenny and M16 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 of the 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 AÑEJO TEQUILA 2oz	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!

