

eat fish - live longer



eat oysters - love longer

FISH HOUSE & OYSTER BAR

STARTERS

FRIED TOWN DOCK CALAMARI 12
mango-chile mojo, lime aioli

STEAMED PEI MUSSELS 18
thai curry- jalapeño, candied coconut, cilantro
chardonnay garlic- shallot, parsley, butter

SMOKED SALMON DIP 11
pastrami cured, crème fraîche, horseradish,
radish, fennel, lavosh cracker

JUMBO LUMP CRAB CAKE 21
herb buttermilk sauce, garlic tomato purée

CHARGRILLED OYSTERS 22 HALF DOZEN | 44 DOZEN
creole butter, grana padano cheese

AHI TUNA POKE* 17
sticky rice, spicy chile-peanut sauce,
avocado, crispy shallot, ponzu

SOUPS & SALADS

JAX CAESAR SALAD 9 / 16
little gems, croutons,
whole grain mustard dressing, grana padano
add white anchovies 2

THE WEDGE 8 / 14
iceberg lettuce, crispy bacon,
point reyes blue, tomato, ranch

AUTUMN SALAD 9
shaved carrots, salted cucumber,
sawatch aged gouda, sunflower crumble,
champagne-tarragon vinaigrette

LOUISIANA CRAWFISH GUMBO 7 / 14
gulf shrimp, smoked andouille sausage,
rice, scallions

SEAFOOD CHOWDER 21
(made to order)
mussels, chopped clams,
fresh fish, shrimp, roasted garlic cream,
potatoes, carrots, bacon, okra

SIDES 6

FRENCH FRIES

BACON FAT CORNBREAD

HUSHPUPIES

PORK BELLY COLLARDS

CRISPY GRITS & CAPONATA

MARINATED SEA ISLAND PEAS

GRILLED SQUASH

BAKED LOBSTER MAC 15

CHILLED SHELLFISH

OYSTERS ON THE HALF SHELL* MKT
please check the fresh sheet for our daily oyster selection

PEEL N' EAT SHRIMP 12 ½ pound / 22 1 pound

ALASKAN KING CRAB 1 pound MKT

ALASKAN SNOW CRAB 1 pound 55

ICE COLD RAW BAR PLATTERS

HOOK* 55
½# peel n' eat shrimp, 6 emersum oysters, ½# snow crab

LINE* 110
1# peel n' eat shrimp, 12 emersum oysters, 1# snow crab

SINKER* 225
1# peel n' eat shrimp, 12 emersum oysters, 1# king crab,
salmon dip, white fish roe, ahi tuna poke

CAVIAR

served with housemade potato chips, crème fraîche, chives

ISRAELI OSETRA CAVIAR* 10z - smooth, light salt, nutty, buttery finish 150

BOWFIN ROE* 20z- small grain, buttery, briny 50

WHITEFISH ROE* 10z - small grain, clean, sweet 30

SEASONAL ENTREES

STUFFED TOMATO & QUINOA PILAF 21
marinated sea island peas, grilled squash, tomato garlic purée

ALASKAN HALIBUT 37
pine nut caponata, crispy anson mills grits, fried basil

NEW ENGLAND SEA SCALLOPS* 36
celeriac purée, roasted cauliflower, turnips, guanciale, arugula, puffed quinoa

CLAMS & SPAGHETTI 28
fresh tomato, garlic, calabrian chile, thick cut spaghetti

GRILLED VERLASSO SALMON* 28
sea island peas, fennel, charred rapini, local mushrooms, dill crema

MISSISSIPPI CATFISH 24
blackened or fried pork belly collard greens, hushpuppies, smoked tomato jus

GRILLED HAWAIIAN YELLOWFIN TUNA STEAK* 34
squash, fresh grated tomato, roasted kalamata olives,
sweet garlic purée

CENTER CUT FILET* 49
sautéed corn and mushrooms, caramelized corn purée,
charred rapini, blue crab butter

NIMAN RANCH BURGER* 16
lettuce, tomato, pickles, jax mustard, french fries
add fried oyster, fried egg, cheddar, blue cheese, or bacon - \$2 each

MAINE LOBSTER ROLL 28
claw, knuckle and tail meat, herb dressing, cherry tomato,
butter toasted split-top roll, french fries



*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness. All menu items are made fresh daily and some ingredients may not be listed. Please inform your server if you are allergic to or intolerant of specific foods and we are happy to make adjustments.

COCKTAILS



infusions

JAX STRAWBERRY LEMONADE	8
strawberry-infused vodka, strawberry pureé, lemon	
CUCUMBER LEMON PRESS	8
cucumber-infused vodka, lemon, soda water	
PRICKLY PEAR MARGARITA	14
habañero-infused tequila, pear pureé, orgeat, lime juice	
SANITAS SPRITZ	15
aperol, cucumber-infused vodka, orange liqueur, sparkling wine	

originals and nola classics

JAX G & T	10
family jones gin, fever tree tonic, lime, yuzu juice	
Q - COIN	12
reposado tequila, agave, lime, orange, cucumber	
ST. LUCIA SOUR	12
silver & spiced rum, lime juice, orgeat	
JAX MULE	11
ginger vodka, lime juice, ginger beer	
THE LUCHADOR	14
tequila, mezcal, pineapple & lime juice	
VIEUX CARRE	15
rye, cognac, benedictine, vermouth, bitters	
VESPER	15
tanqueray gin, wheatley vodka, lillet blanc, lemon twist	
JAX WELLER MANHATTAN	17
weller reserve whiskey, antica carpano, angostura bitters	
BARTENDER'S BOULEVARDIER	17
rebel yell 100, aperol, antica carpano, montenegro amaro, orange bitters	

MOCKTAILS (one refill per order) 6

LAVENDER LEMONADE • SEASONAL AGUA FRESCA •
LIME AND THYME SODA • MOCK-A-RITA

WINES BY THE GLASS

white

LE GRAND CAILLOU	11/40
sauvignon blanc '18 - vin de france	
INFAMOUS GOOSE	13/48
sauvignon blanc '18 - marlborough, nz	
CANTINA DI CALDARO	11/40
pinot grigio '19 - alto adige, it	
HESS 'SHIRTAIL'	10/36
unoaked chardonnay '18 - monterey, ca	
LOUIS LATOUR	14/52
'grand ardeche' chardonnay '18 ardeche, fr	
SONOMA CUTREER	16/60
chardonnay '18 sonoma, ca	

red

JAX SINEANN	15/56
pinot noir '18 - willamette valley, or	
LOUIS JADOT	11/40
gamay '19 - beaujolais, fr	
RED TREE	10/36
pinot noir '18 - monterey, ca	
AMALAYA	14/52
malbec 'gran corte' '17 - salta, ar	
DECOY 'BY DUCKHORN'	17/64
bordeaux blend '18 - sonoma, ca	
BENZIGER	14/52
cabernet sauvignon '18 - sonoma, ca	

rosé

DARK HORSE	10/36
grenache/barbera '19 - california	
MOULIN DE GASSAC	11/40
grenache/carignan '20 - france	

champagne & sparkling

DOMAINE ST. MICHELLE	12/44
brut mv - columbia valley, wa	
LUCIEN ALBRECHT	15/56
'brut Rosé' nv - alsace, fr	
NICOLAS FEUILLATTE	25
'brut reserve' mv (187ml) - champagne, fr	

BEER

draft beer

TOP ROPE	6
mexican lager the post lafayette, co - 5.0%	
BACK ON MY B.S.	7
kellerpils the post lafayette, co - 4.8%	
OKTOBERFEST	7
marzen upslope brewing boulder, co - 5.5%	
#KNOWFILTER	7
hazy IPA the post lafayette, co - 6.6%	
IPA	7
avery brewing boulder, co - 6.5%	
90 SHILLING	7
scottish ale o'dell brewing fort collins, co - 5.3%	

bottles & cans

BANQUET	5 / 16OZ CAN
coors brewing denver, co - 5%	
SPIKED SNOWMELT	6 CAN
upslope brewing boulder, co - 5%	
OFF-DRY APPLE	7 CAN
stem ciders boulder, co - 5.8%	
CRAFT LAGER	5 CAN
upslope brewing boulder, co - 4.8%	
WHITE RASCAL	6 CAN
avery brewing boulder, co - 5.6%	
ELLIE'S BROWN	6 CAN
avery brewing boulder, co - 5.5%	
DRAGON'S MILK	13 BOTTLE
new holland brewing holland, mi - 11%	

WHITES

light & crisp

BELLE PENTE	52
riesling '14 - willamette, or	
KING ESTATE	60
sauvignon blanc '19 - eugene, or	
SCARPETTA	66
pinot grigio '19 - friuli, it	
VENICA	76
pinot grigio '19 - collio, it	
VENICA	82
sauvignon blanc '19 - collio, it	

something in the middle

ST URBANS-HOF	48
nik weis riesling '20 - mosel, germany	
CRISIO	64
verdicchio riserva '15 - casalfarneto, it	
MARQUIS DE GOULAIN	87
sauvignon blanc '19 - sancerre, fr	
MOREAU DE NADET	115
chardonnay '18 - chablis, fr	
SCARPETTA	120
friulano '18 - collio orientali, it	

lush & full bodied

JORDAN	72
chardonnay '17 - sonoma, ca	
FREDERIC MAGNIEN	82
chardonnay '17 - burgundy, fr	
CHATEAU DE LA CRÉE	86
1er cru '17 - santenay, fr	
HESS 'PANTHERA'	99
chardonnay '19 - russian river, ca	
ROBERT DENOGET	105
chardonnay '19 - macon-villages, fr	
ROMBAUER	105
chardonnay '19 - carneros, ca	
DOM. EMMANUEL GIBOULOT	124
chardonnay '17 - burgundy, fr	
MAISON ROY & FILS	130
chardonnay '16 - willamette, or	

champagne & sparkling

FERRARI	50
'brut rosé' (187ml) nv- trento, it	
NICOLAS FEUILLATTE	85
'brut reserve' mv - champagne, fr	
TAITTINGER	90
'brut reserve' nv - champagne, fr	
VEUVE CLICQUOT	125
'brut yellow label' nv- champagne, fr	
'J' VINEYARDS	165
'brut rosé' nv- russian river, ca	
LOUIS ROEDERER	250
'vintage brut' 2013- champagne, fr	

ROSÉ

APRES	52
gamay/mondeuse '20 - savoie, france	

REDS

delicate & fruit forward

VARNER	80
pinot noir '15 - santa barbara, ca	
FAILLA	112
pinot noir '19 - sonoma coast, ca	
JOSEPH DROUHIN	123
côte de beaune, pinot noir '18 - burgundy, fr	
SEA SMOKE	200
'southing' pinot noir '18 - santa barbara, ca	
SEA SMOKE	250
'ten' pinot noir '18 - santa barbara, ca	

interesting & lively

STAG'S LEAP	82
merlot '18 - napa, ca	
MAXIME MAGNON	115
'rozeta' carignan blend '18 - corbières, fr	
LUCIEN MUZARD	126
pinot noir '18 - burgundy, fr	
LINNE CALODO	175
'rising tides' grenache '15 - paso robles, ca	
CLUSEL-ROCHE	225
'les schistes' syrah '16 - côte-rôtie, fr	
CHEV	290
pinot noir '18 - russian river valley, ca	

big & bold

KIR-YIANNI	60
'ramnista' xinomavro '15 - naoussa, gr	
ALEXANDER VALLEY VINEYARDS	72
merlot '18 - alexander valley, ca	
CHATEAU LE PUY	170
'emilien' '16 - bordeaux, fr	
HEITZ CELLARS	180
cabernet sauvignon '13 - napa, ca	
JORDAN	185
cabernet sauvignon '15 - alexander valley, ca	
HESS	270
'the lion' cabernet sauvignon '14 - napa, ca	



socialize with us.

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