

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



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COCKTAILS



infusions

JAX STRAWBERRY LEMONADE	8
strawberry-infused vodka, lemon	
CUCUMBER LEMON PRESS	8
cucumber-infused vodka, lemon, soda water	
HIBISCUS SOUR*	12
hibiscus-infused gin, brown sugar simple syrup, lemon, egg white	
APPLE PIE MARTINI	10
apple infused vodka, brown sugar simple syrup, lemon juice	

originals and nola classics

JAX G & T	10
lee spirits gin, fever tree tonic, lime, yuzu-honey syrup	
VIEUX CARRE	14
rye whiskey, cognac, benedictine, vermouth, bitters	
VESPER	13
tanqueray gin, stoli vodka, lillet blanc, lemon twist	
PALOMA	9
milagro reposado tequila, lime, grapefruit juice, agave	
PAPER PLANE	10
bourbon, amaro, aperol, lemon juice	
JAPANESE OLD FASHIONED	14
suntory toki imported japanese whiskey, bitters, simple syrup	
AUGUSTS OCEAN	12
bluefish local colorado rum, pimm's, ginger beer	
CORPSE REVIVER	12
gin, lemon juice, cocchi	

mocktails 5

**HOUSE MADE GINGER BEER | GRAPEFRUIT HONEY TONIC |
CUCUMBER MINT SPRITZ | LIME AND THYME SODA | ALMOST FASHIONED**

BEER

BUENAWEZA SALT AND LIME LAGER stone ca - 7.7%	6
CLAYMORE SCOTTISH ALE great divide co - 5.6%	7
HAZY UNFILTERED IPA goat patch co - 6.4%	7
BROWN EYED GIRL jaks co - 4.9%	7
WHITE RASCAL BELGIAN-STYLE WIT avery co - 5.6%	7
CHILE GUAVA CIDER stem co - 5.7%	7
GRAHAM CRACKER PORTER denver beer co. co - 5.6%	7
HELO HEFE HEFEWEIZEN red leg co - 5.4%	7
BLUE MESA TROPICAL BLONDE pikes peak co - 8.7%	6
YELLOW KITE PILSNER bristol co - 5%	7
MONTUCKY COLD SNACK LAGER mcs mt - 4.1% [can]	5
COORS LIGHT coors co - 4.2% [bottle]	5
FAT TIRE new belgium co - 5.2% [bottle]	7
90 SHILLING odell co - 5.3% [bottle]	7
ANCHOR STEAM anchor ca - 4.9% [can]	5
SPICED PUMPKIN HARD CIDER boxing brothers co - 5.0% [can]	8

WINES BY THE GLASS

bubbles

DOMAINE ST. MICHELLE BRUT columbia valley, washington nv	10 / 40
COL SOLIVO PROSECCO treviso, italy nv	10 / 40

whites

LUNATICO MOSCATO piedmont, italy nv	10 / 40
CHATEAU HAUT RIAN BORDEAUX BLANC bordeaux, france '20	10 / 40
THREE BROOMS SAUVIGNON BLANC marlborough, new zealand '20	12 / 48
APERTURE 'UNLIKELY NATIVE' CHENIN BLANC california '19	15 / 60
CRIOS TORRONTES salta, argentina '19	11 / 44
HESS 'SHIRTAIL RANCHES' CHARDONNAY monterey, california '19	10 / 40
SONOMA CUTRER CHARDONNAY russian river, california '19	13 / 52
ATTIMO ROERO ARNEIS denver, colorado '19	10 / 40
CALDERO PINOT GRIGIO trentino- alto, italy '20	10 / 40

rosé

DARK HORSE california '20	8 / 32
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reds

AMALAYA MALBEC salta, argentina '19	14 / 56
PALACIOS REMONDOS 'LA MONTESA' GARNACHA rioja, spain '16	12 / 48
BENZINGER CABERNET SAUVIGNON sonoma county, california '18	11 / 44
'DECOY' BY DUCKHORN RED BLEND sonoma county, california '18	15 / 60
I.M.T. 'BLIND WATCHMAKER' RED BLEND denver, colorado '18	13 / 52
T.G.O.W.C. 'RASCAL' PINOT NOIT central valley, california '18	11 / 44

WHITES & BUBBLES

sparkling

J VINEYARDS BRUT ROSÉ russian river valley, california nv	150
LOUIS ROEDERER BRUT PREMIER champagne, france nv	125
SCHRAMSBERG BLANC DE BLANCS BRUT calistoga, california '18	125

sauvignon blanc

CASA JIPI valle de san vicente, mexico '20	61
KUNDE sonoma valley, california '18	70
HONIG napa valley, california '18	43
HESS 'SHIRTAIL RANCHES' napa valley, california '19	40
ORIN SWIFT 'BLANK STARE' russian river valley, california '18	100
CHATEAU DE SANCERRE loire, france '19	115

interesting whites & rosé

BRUMA 'PLAN B' ROSÉ valle de guadalupe, mexico '20	72
POGGIO AL TESORO 'SOLOSOLE' VERMENTINO tuscan, italy '17	55
MUSSET-ROULLIER CHENIN BLANC loire, france '19	60
DR. PAULY BERGWEILER RIESLING mosel, germany '18	70
SONS OF EDEN 'FREYA' RIESLING barossa, australia '19	85
PIEROPAN GARGANEGA, TREBBIANO soave classico, italy '18	45
VENICA 'JESERA' PINOT GRIGIO collio, italy '19	75
MARC BREDIF 'ROYAL OYSTER' MUSCADET SEVRE ET MAINE france '17	75
CASTELFARNETO 'FONTEVECCHIA' VERDICCHIO italy '17	65
OWEN ROE PINOT GRIS cola-amity, oregon '18	80

chardonnay

ATTIMO denver, colorado nv	40
ROMBAUER carneros, california '19	115
ROMBAUER (1.5L) carneros, california '16	210

REDS

pinot noir

SINEANN 'PISA TERRACE' central otago, new zealand '15	120
SOTER NORTH VALLEY VINYARDS oregon '17	120
ALDEN ALLI sonoma coast, california '16	170
SEA SMOKE 'SOUTHING' santa barbara county, california '16	145
VAN DUZER willamette valley, oregon '17	130
CHEV BY MICHAEL BROWNE russian river valley, california '18	125

interesting reds

ALLEGRI 'PALAZZO DELLA TORRE' CORVINA verona, italy '15	55
WILD HOG 'FT. ROSS SEAVIEW' ZINFANDEL california '15	95
EIGHT YEARS IN THE DESSERT RED BLEND napa valley, california '18	120
TURLEY 'DUARTE VINEYARDS' ZINFANDEL contra costa, california '19	110

cab, merlot & big blends

STAGS' LEAP CELLERS 'HANDS OF TIME' RED BLEND california '18	85
HESS 'LION TAMER' RED BLEND napa valley, california '16	85
JORDAN CABERNET SAUVIGNON alexander valley, california '16	120
SILVER OAK CABERNET SAUVIGNON alexander valley, california '15	150
SILVER OAK CABERNET SAUVIGNON napa valley, california '15	245
PARADUXX RED BLEND napa valley, california '17	125
DUCKHORN MERLOT napa valley, california '17	140

vintages subject to change

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socialize with us.

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