

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*
ODELL '90 SCHILLING' *Amber Ale Fort Collins, CO*
HORSE & DRAGON 'SAD PANDA' *Coffee Stout Fort Collins, CO*

— SIXER MIXERS 10 —

- FOCO LOCAL YOKEL
2 cans each of 90 Shilling, Fat Tire, Sad Panda
GREAT TASTE, LESS FILLING
2 cans each of Howdy, Little Red Cap, Cold Snack

— COCKTAILS 30 —

- JAX STRAWBERRY LEMONADE 32OZ
The infusion cocktail that changed the world! Strawberry-infused vodka and our house-made lemonade provide the perfect not-too-sour, not-too-sweet refreshment.
- CUCUMBER LEMON PRESS 32OZ
Fresh, this cocktail is....yes... Lemon juice, simple syrup, and a touch of soda mingle with fragrant and refreshing cucumber infused vodka... This cocktail is practically a cleanse! Salud!
- 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) This classic cocktail is Stanley Tucci APPROVED! 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...This drink is more exciting than Sean Connery in a baby blue terrycloth romper!!

— WINES — ALL BY THE BOTTLE

- BUBBLES**
- DOMAINE ST. MICHELLE BRUT 15
LUCIEN ALBRECHT BRUT ROSE 21
- WHITES**
- OYSTER BAY SAUVIGNON BLANC *Marlborough, NZ* 18
HESS SELECT CHARDONNAY *Monterey, CA* 17
CALDARO PINOT GRIGIO *Alto Adige, IT* 19
DUCKHORN SAUVIGNON BLANC *Napa Valley, CA* 30
- REDS**
- RED TREE PINOT NOIR *California* 15
LA MONTESA GRENACHE, TEMPRANILLO *Rioja, SP* 17
AMALAYA 'GRAN CORTE' MALBEC *Salta, AR* 18
BENZIGER CABERNET SAUVIGNON *Sonoma, CA* 19
CAIN FIVE BORDEAUX BLEND *Spring Mountain, Napa, CA* 160
(1.5 Liter)



FISH HOUSE & OYSTER BAR

CURBSIDE MENU



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— STARTERS —

CRISPY 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 sturdy roasted shrimp broth;</i>	
<i>served with grilled sourdough.</i>	
CHARGRILLED OYSTERS	
<i>creole butter, grana padano cheese, bread crumb</i>	
<i>half dozen</i>	22
<i>dozen</i>	44
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>	
LITTLE GEMS CAESAR	8/14
<i>crunchy- sweet gem lettuce, grana padano, whole grain</i>	
<i>mustard dressing, garlic croutons</i>	
<i>add white anchovies - 2</i>	
THE WEDGE	7/12
<i>black pepper bacon, chunky blue cheese, early season</i>	
<i>cherry tomatoes, creamy four onion ranch</i>	

— ENTREES —

HAWAIIAN BIGEYE TUNA	26
<i>furikake crusted, miso glazed local farm carrots, snap</i>	
<i>peas, ginger fried rice, ponzu</i>	
ALASKAN SPRING RUN HALIBUT	26
<i>roasted in parchment paper, local mushrooms, asparagus,</i>	
<i>overnight tomatoes and pepper butter</i>	
MEXICAN SHRIMP GARLIC MOJO	26
<i>blistered sweet peppers, caramelized onions, smashed</i>	
<i>fried crispy potato hash, arugula, sherry vinaigrette</i>	
WILD CANADIAN SALMON	24
<i>sesame seared, cucumber, spiced yogurt,</i>	
<i>tabbouleh, butter lettuce</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	
<i>½ pound</i>	12
<i>1 pound</i>	22
ALASKAN KING CRAB	58
<i>1 pound</i>	
SNOW CRAB	49
<i>1 pound</i>	

— FINISH-AT-HOME KITS —

MUSSELS 2#	28
<i>choice of thai curry, tomato chorizo or chardonnay</i>	
<i>garlic - take these orange pillows of pleasure home</i>	
<i>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>	
SALMON LETTUCE WRAPS FOR TWO	40
<i>sesame crust, cucumber, spiced yogurt,</i>	
<i>tabbouleh, butter lettuce</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, and</i>	
<i>brioche buns</i>	

— SIDES 5 —

FRENCH FRIES
CAST IRON CORNBREAD
FARM VEGETABLE FRIED RICE
HUSHPUPPIES
BACON BRAISED COLLARDS

— DESSERT —

KEY LIME TART	7
<i>sweet cream, candied coconut</i>	
PERLA CHOCOLATE CAKE	8
<i>luker bittersweet chocolate, strawberries, basil</i>	
PINTS OF DINOCI ICE CREAM	8
<i>lemon or salty caramel - dairy-free, plant based,</i>	
<i>delicious and local!</i>	