**COLORADO** 



EAT FISH - LIVE LONGER EAT OYSTERS - LOVE LONGER

#### **FISH HOUSE & OYSTER BAR**

## — STARTERS

JUMBO LUMP CRAB CAKE \$13
preserved lemon aioli

AHI TUNA POKE \$14 sushi rice, fuji apple, avocado, black pepper ponzu, spiced cashew

SHRIMP COCKTAIL \$10 wild gulf shrimp, cocktail sauce, lemon

PEEL N' EAT SHRIMP
1/4 lb

 1/4 lb
 \$6

 1/2 lb
 \$10

 1lb
 \$18

# SOUPS& SALADS

JAX CAESAR \$5/\$11

garlic crouton, grana padano, lemon, whole grain mustard dressing

THE WEDGE \$4/\$7

tomato, bleu cheese, crispy bacon, ranch

BEETS & BURRATA SALAD \$10

seaweed pesto, braised baby beets, balsamic reduction, smoked sea salt, beet chips

CLAM CHOWDER \$10 bowl | \$19 quart

braised ham hock, russet potato, garlic cream, fried saltine

SEAFOOD GUMBO \$12 bowl | \$23 quart

oysters, shrimp, catfish, snow crab, shellfish stock, long grain rice, okra

FRUIT DE MER \$10

octopus, mussels, calamari, shrimp, almonds, harissa

#### SANDWICHES

comes with fries and slaw

SALMON RILLETTE MELT \$9

pickled mustard seeds, white cheddar, brioche

NIMAN RANCH PRIME BURGER\* \$10
lettuce, tomato, pickles, jax mustard, fries

BLACKENED FISH SANDWICH \$9

tartar sauce, shredded lettuce

CRAB CAKE BURGER \$15

lemon aioli\*, arugula, brioche bun

#### SEASONALS

LOBSTER MAC AND CHEESE \$17

lobster, bacon, truffled breadcrumbs, pickled mustard seeds

PACIFIC RUN YELLOWFIN TUNA\* \$22

soba noodles, bok choy, edamame, fried egg, kimchi, black garlic dashi

FISH TOSTADAS (2) \$12

avocado, kimchi, charred tomato miso glaze, cilantro rice

MISSISSIPPI CATFISH \$15

blackened or fried bacon

braised collard greens, anson mills poblano cheddar grits, carolina bbq

VERLASSO SALMON \$21

root vegetable rösti, celeriac purée, local mushrooms, pickled squash, brussels sprouts, puffed quinoa

SHRIMP FRIED RICE \$18

egg, kimchi, avocado, pickled mustard seed

### **DESSERT**

KEY LIME PIE \$6

blackberry caramel, chantilly, candied coconut