

FISH HOUSE & OYSTER BAR

PARTIES & EVENTS

JAXFISHHOUSE.COM



APPETIZERS

FISH HOUSE & OYSTER BAR

AHI TUNA POKE BITES of sushi rice, avocado, salty cucumber, ponzu 5 each FRIED CALAMARI mango-chile mojo, lime aioli 6 each LOBSTER ROLL BITES ice cold claw & tail meat, herb dressing 8 each NIMAN RANCH SLIDERS brioche bun, lettuce, tomato, Jax mustard sauce 4 each SHRIMP COCKTAIL BITES cocktail sauce 4 each CAVIAR CANAPE served on blini or house-made potato chip, creme fraiche 4 each STEAMED PEI MUSSELS gf thai curry jalapeño, candied coconut cilantro chardonnay garlic & shallot confit, parsley butter 9 person **all mussels steamed in a rich roasted shrimp broth; served with grilled sourdough CHARGRILLED OYSTERS gf creole butter, grana padano 4 each MINI CRAB CAKE tabasco-lemon aioli, pea sprouts 4.75 each OYSTERS ON THE HALF SHELL gf lemon, cocktail sauce, house mignonette 4.50 each PEEL & EAT SHRIMP of jax mustard sauce, cocktail sauce 5.50 /person RAW BAR SAMPLER ½ lb. peel 'n eat shrimp, 6 crackerjax oysters, ½ lb. dungeness crab, ½ lb. snow crab serves 4 85 each CRUDITE PLATTER gf veg fresh veggies, ranch & blue cheese 5 person CRISPY FRIED TOFU gf veg df ginger ponzu, shaved radish, cilantro 4 each SMOKED TUNA DIP crudite vegetables, little gems, saltine crackers 5 person STEAK TARTARE BITE dijon cream, grana padano, grilled sourdough 4 each CAESAR SALAD BITE gf veg little gems, whole grain mustard dressing, grana padano 3 each



FISH HOUSE & OYSTER BAR

DINNER

3-Course Dinner Menu Served Family-Style \$75 per person

SALAD

select one (add a second selection for \$5 per person)

JAX CAESAR little gems, croutons, whole grain mustard dressing, grana padano THE WEDGE iceberg lettuce, crispy bacon, point reyes blue, tomato, ranch SEASONAL GREEN SALAD gf veg

ENTREES

select two

(add a third selection for \$15 per person)

HAWAIIAN MAHI MAHI af harrisa, trumpet mushrooms, romanesco broccoli, preserved lemon, roasted potatoes, curry yogurt

GRILLED SALMON roasted garlic tater tots, delicata squash, sweet potato, apple, black garlic crema

NORTH CAROLINA CATFISH crispy anson mills grits, smoked bacon collard greens, preserved okra, pot likker butter

SALAD OF THE SEA shrimp, mussels, cuttlefish, fregola sarda, baby brassicas, heirloom apples, Colorado pumpkin, fennel pollen vinaigrette

SEARED NEW ENGLAND SEA SCALLOPS af corn maque choux, frisee, bacon sherry vinaigrette

ROASTED SQUASH & QUINOA veg df green tahini, chickpeas, mint, parsley, red onion

BAKED LOBSTER MAC & CHEESE cavatappi pasta, bacon, chives, brown butter crumbs

DESSERT PLATTER

NY STRIP arugula, garlic fries, red wine butter (cooked to medium)

assortment of following desserts served family-style

KEY LIME TART spiced rum syrup, candied coconut, chantilly
S'MORES JAR chocolate cremeaux, graham cracker crumble, toasted fluff
DARK CHOCOLATE PISTACHIO OLIVE OIL CAKE colorado cherries



Not seeing what you're looking for?

We got what you need!



The crispiest, gluten-free fried chicken aroundwith a fresh spin on the classic bar-side noshes and sides. Built to pair perfectly with our boozy proper cocktails and award-winning beer.



Regional Mexican. We specialize in bright, bold flavors, fresh ingredients and unique combinations that characterize our Mexican cuisine.



Jax is a high-energy, non-traditional fish house with an East Coast meets New Orleans vibe and warm, thoughtful service.

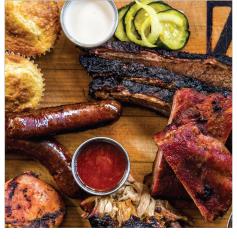








Fresh spin on classic sides and bar bites by The Post Chicken & Beer.



We cook the best BBQ in town and serve up a wide variety of handcrafted cocktails.



