



**Jax**

**FISH HOUSE & OYSTER BAR**

**PARTIES & EVENTS**

**JAXFISHHOUSE.COM**



## FISH HOUSE & OYSTER BAR

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### APPETIZERS

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AHI TUNA POKE BITES *gf* 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* 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 *gf* 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

*gf* Gluten Free   *v* Vegetarian   *vv* Vegan





## FISH HOUSE & OYSTER BAR

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### DINNER

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

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### 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 gf 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 gf 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

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

### DESSERT PLATTER

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 around with 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.



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