

OYSTERS EXTRAORDINAIRE

Oysters Rockefeller	14
spinach, breadcrumbs, pine nuts, bacon, asaiço	
‘Chicken Fried’ Oysters	14
cayenne pepper sauce, celery, carrots, bleu cheese	
Grilled West Coast Oysters	13
radish, cucumber, pickled ramps	
Raw Oysters on the Half Shell	mkt
freshly shucked with cocktail sauce, lemon, crackers	

MIGNONETTES

red wine vinegar-shallot  
radish, cucumber and pickled ramps  
ginger-chile  
purple sweet potato vinegar

STEAMERS

green curry cream -or- garlic lemon and chardonnay	
Prince Edward Island Mussels	11
Clams	14

CAVIAR TRADITIONALE

Osetra Caviar	mkt
sieved egg, pumpernickel, capers, red onion	

ALSO FROM THE RAW BAR MKT

Maine Lobster Tail and Alaskan King Crab	
as entree or surf and turf with steamed potatoes and cornbread, or á la carte; served both steamed and chilled	
Chilled Seafood Sampler Platters	
crab, lobster tails, oysters, mussels and peel and eat shrimp all together served chilled... 1/2 sampler and full sampler platters available...	
Wild Caught Peel and Eat Shrimp	
with house mustard and cocktail sauce, served by the half pound	

APPE TIZERS

Griddled Blue Crab Cakes	13
horseradish louie, citrus gelee	
Peanut Oil Seared Ahi Tuna	14
hearts of palm, soy, jalapeño, rice, ginger-chile mignonette	
Fried Calamari	11
mango-chile mojo, lime aioli	
Northern Lights Smokeries Black Cod Canapés	15
pumpernickel, egg salad, chives	

SPRING SPECIALTIES

Colorado Striped Bass	25
duck confit-chickpea hash, asparagus, red pepper romesco	
Mississippi Catfish blackened -or- fried	21
sourdough pancakes, andouille gravy, big onion rings	
Pan Seared Sea Scallops	27
grilled eggplant-ricotta gratin, mizuna, niçoise olive pistou	
Grilled Steelhead Trout	25
morels, asparagus, cavatelli, asiago broth, spring pea puree	
Chile Crusted Ahi Tuna	29
whipped turnips, avocado, grapefruit, radish, crème fraîche	
Pan Seared Halibut	29
nettle-spinach pesto, flageolet, green garlic, cherry tomato	
Cast Iron Seared Colorado’s Best Beef New York Strip	34
french fries and grilled asparagus	

SOUPS, SALADS & FAVORITES

Jax Chicken and Crawfish Gumbo	4/8
spicy andouille, red and green peppers, rice	
Roasted Eggplant and Spring Onion Soup	4/8
haystack chevre, cherry tomato	
Jax Caesar	7
asiago, grain mustard dressing, croutons, lemon	
Baby Iceberg Wedge	7
house ranch, scallion, pepperoncini	
Organic Baby Greens	7
pistachios, gorgonzola, fingerling chips, banyuls vinaigrette	
Warm Spinach Salad	8
bacon, haystack chevre, pecans, fried quail egg, brown butter balsamic vinaigrette	
Jax Lobster BLT	18
cider brined bacon, citrus aioli, house made potato chips	
Smoked Salmon Spaghetti	17
peas, asparagus, lemon, butter, asiago	
Colorado’s Best Beef Burger	12
house cut french fries add bleu cheese, white cheddar, bacon, fried egg or fried oysters (1.00 each)	