



Lunch CRAB FEATURES

APPETIZERS

- CRAB CORN CHOWDER** cup 5 bowl 7
CRAB GUMBO cup 5 bowl 7
CRAB CIOPPINO cup 5 bowl 7
- CRAB STUFFED MUSHROOMS** 9.5
Six large crab stuffed mushroom caps, topped with lemon Dijon caper sauce and baked bubbly brown
- CRAB AND ARTICHOKE DIP** 9
Served with freshly made corn tortilla chips
- CRAB CAKES** 11
Made with jumbo lump crab and served with pineapple salsa, coconut crème fraiche and sweet chili
- CRAB TRASH** 14
One pound of assorted broken crab legs (while supplies last)
- CRABMEAT COCKTAIL** 12
Lump crabmeat on baby lettuce with cocktail and honey mustard sauces
- CRAB CEVICHE** 12
Super lump crabmeat in a zesty, fresh salsa of tomato, onion, peppers, lime, orange tequila and avocado
- COCKTAIL CRAB CLAWS** 10
Snow crab claws on basil salad with sweet mustard sauce
- CRAB AND MUSSELS AUGRATIN** 16
Prince Island mussels and lump crabmeat topped with Monterey Jack cheese, parmesan and bread crumbs, broiled to a golden brown

LUNCH ENTREES

Served with coleslaw and one side choice unless otherwise specified

- ALASKAN SNOW CRAB 16 oz** 25
ALASKAN KING CRAB 10 oz 32
- CRAB SALMON OSCAR** 17
Salmon fillet topped with crabmeat, Mornay, and hollandaise sauces
- CRAB CAKES** 13
Pan fried and served with red chili aioli sauce
- BUTTER POACHED CRAB & SCALLOPS** 27
Natural, deep Atlantic sea scallops are the sweetest around, topped with lemon-caper sauce and crabmeat
- CRAB COBB SALAD** 14
Lump crabmeat, tomatoes, hard boiled eggs, avocado and apple smoked bacon on romaine lettuce with red wine vinaigrette on the side (*no sides*)
- CRAB AND SEAFOOD ALFREDO** 12
Fettuccini tossed with a creamy garlic and parmesan sauce, jumbo lump crab, shrimp and bay scallops (*no sides*)
- CRAB ALMOND TROUT** 15
Grilled boneless trout, topped with almond pesto sauce, crabmeat and sliced almonds
- CRAB LOUIE** 14
Jumbo lump crabmeat on mixed greens with vegetables, sliced egg and a double portion of Louie dressing (*no sides*)
- HALIBUT AND CRAB** 27
Mesquite grilled Alaskan halibut topped with crabmeat and lemon-caper sauce
- CRAB ROLLS** 17.5
Fresh super lump crabmeat, lightly seasoned and served on toasted soft rolls topped with apple smoked bacon and red onion
- CRAB IMPERIAL** 17
Lightly seasoned crabmeat seasoned with red onion, capers and old bay and Worcestershire, spooned over a thin layer of mashed potato and baked to a golden crisp
- BARRAMUNDI AND CRAB CLAWS** 24
Tender and delicate bass-like fish from Australia grilled and served with two scored snow crab claws, chive beurre blanc sauce on the side

Featured Crab Dessert

CRAB ICE CREAM \$4.00
Topped with chocolate shell

Fresh Fish Co. Reservations: 303-740-9556

General Manager: Karen Kristopeit-Parker Executive Chef: Timothy Bell

Web site: www.thefreshfishco.com e-mail: fishco@thefreshfishco.com



Dinner CRAB FEATURES

APPETIZERS

CRAB CORN CHOWDER cup 5 bowl 7

CRAB GUMBO cup 5 bowl 7

CRAB CIOPPINO cup 5 bowl 7

CRAB STUFFED MUSHROOMS 9.5

Six large crab stuffed mushroom caps, topped with lemon Dijon caper sauce and baked bubbly brown

CRAB AND ARTICHOKE DIP 9

Served with freshly made corn tortilla chips

CRAB CAKES 11

Made with jumbo lump crab and served with pineapple salsa, coconut crème fraiche and sweet chili

CRABMEAT COCKTAIL 12

Seasoned lump crabmeat with cocktail and honey mustard sauces

CRAB TRASH 14

One pound of assorted broken crab legs (while supplies last)

CRAB CEVICHE 12

Super lump crabmeat in a zesty, fresh salsa of tomato, onion, peppers, lime, orange tequila and avocado

COCKTAIL CRAB CLAWS 10

Snow crab claws on basil salad with sweet mustard sauce

CRAB AND MUSSELS AUGRATIN 16

Prince Island mussels and lump crabmeat topped with Monterey Jack cheese, parmesan and bread crumbs, broiled to a golden brown

DINNER ENTREES

Served with a choice of two entree sides unless otherwise specified

ALASKAN KING CRAB FEAST 1.2 LB 50

1.2 lbs of succulent, richly flavored King crab legs

CRAB SALMON OSCAR 25

Salmon fillet topped with crabmeat, Mornay and hollandaise sauces

CRAB & DEEP SEA SCALLOPS 31

Natural, deep Atlantic sea scallops are the sweetest around, topped with lemon caper sauce and crabmeat

ALASKA CRAB TRIO 50

A combination of king, snow and dungeness crab legs, steamed and served with drawn butter

JUMBO LUMP CRAB CAKES 21

Pan fried and served with red chili aioli sauce

FILET CRAB OSCAR 33

6-oz filet mignon, and a lump meat crab cake topped with asparagus, gorgonzola-mornay & hollandaise

CRAB STUFFED FRIED LOBSTER OSCAR 33

You just have to try this once! Beer battered rock lobster tail served on its own shell stuffed with crab dressing, topped with gorgonzola sauce and hollandaise sauce

CRAB IMPERIAL 22

Lightly seasoned crabmeat seasoned with red onion, capers and old bay and Worcestershire, spooned over a thin layer of mashed potato, topped with breadcrumbs, baked to a golden crisp

FLORIDA STONE CRAB CLAWS 45

Cracked and served cold with honey mustard sauce

ALASKAN SNOW CRAB FEAST 30

1.2lbs of these luscious legs, salty and sweet

ROYAL MIX GRILL 31

Salmon and halibut are mesquite grilled and topped with king crabmeat and lemon caper sauce

PRIME RIB & KING CRAB LEGS 52

12 oz of succulent king crab legs and 10 oz of our mouth-watering prime rib

BARRAMUNDI AND CRAB CLAWS 28

Tender and delicate bass-like fish from Australia grilled and served with two scored snow crab claws, chive beurre blanc sauce on the side

DUNGENESS CRAB LEGS 39

A hearty serving of these sweet crab legs from the pacific northwest steamed and served with drawn butter

CRAB ALMOND TROUT 22

Grilled boneless tilapia, topped with almond pesto sauce and butter poached crabmeat

CRAB ALFREDO 18

Fettuccini tossed with a Alfredo sauce, topped with jumbo lump crab (*served with a side salad*)

Featured Crab Dessert

CRAB ICE CREAM \$4.00

Topped with dark chocolate shell

Featured Wines

Enjoy them by the glass or bottle

<i>Kendall Jackson Chardonnay</i> <i>Luscious & rich with flavors of tropical fruit, lemon, pear, finishing with buttery vanilla & oak</i>	<i>10 glass</i>	<i>39 bottle</i>
<i>Franciscan Chardonnay</i> <i>Pear tart, apple and lemon with silky vanilla cream and honeydew</i>	<i>11 glass</i>	<i>43 bottle</i>
<i>Hogue Pinot Grigio</i> <i>Light body and fresh, bright fruit flavors and hints of spice</i>	<i>7 glass</i>	<i>27 bottle</i>
<i>Estancia Cabernet Sauvignon Paso Robles</i> <i>Smokey aromas of plum, cedar, and dark chocolate with blackberry and currant flavors, velvety finish</i>	<i>10 glass</i>	<i>39 bottle</i>
<i>Mark West Pinot Noir</i> <i>Fresh plum and dark berries with notes of cardamom coriander orange zest and molasses</i>	<i>9 glass</i>	<i>35 bottle</i>
<i>Robert Mondavi Chardonnay "Private Selection"</i> <i>Lemon, green apple, and peach with vanilla spice and smoky oak</i>	<i>8 glass</i>	<i>31 bottle</i>
<i>Barone Fini Pinot Grigio</i> <i>Crisp and Clean focused on the palate with subtle fruit flavors balanced acidity and a lingering finish.</i>	<i>7 glass</i>	<i>25 bottle</i>
<i>The Crossings Sauvignon Blanc</i> <i>Gooseberry and Passionfruit, underpinned with citrus notes. pure fruit flavors with a crisp mineral finish.</i>	<i>7 glass</i>	<i>25 bottle</i>
<i>Hob Nob Pinot Noir</i> <i>Clean bright and juicy with crisp cherry fruit and lively acidity. balanced, Fresh an attractive.</i>	<i>7 glass</i>	<i>25 bottle</i>

Specialty Cocktails

Denver's Rum & Coke

Downslope Rum & Coke with a wedge of lime

5280 Cape Cod

Breckenridge Vodka, cranberry juice and a wedge of lime

Rocky Mountain Margarita

Margaritaville Tequila, triple sec, fresh sour mix and a splash of orange juice

Colorado Manhattan

Breckenridge Bourbon, sweet vermouth, and bitters, served on the rocks or up

Crabbies Ginger Beer

Crabbie's Original Alcoholic Ginger Beer is part of Scotland's famous Crabbie clan, founded in 1801 in the ancient Scottish port of Leith, crisp, cool & refreshing