



seafood bar

served with traditional accompaniments

half dozen oysters **\$28**
east or west

half dozen shrimp **\$28**

half pound king crab **\$39**

1/2 maine lobster **\$36**

grande plateaux **\$148**
dozen oysters, six shrimp,
half lb. alaskan king crab,
1/2 maine lobster

sides for the table

frites

haricots verts

potato purée

roasted shishitos

summer squash

\$9

oscar carrasco
chef de cuisine

danny selig
sous chef

oscar ibarra
sous chef

happy hour

daily 2:30 to 6:00 pm

live music thu-fri

50% off "for the table" section items

\$3 coors light

\$4 draft beer

\$8 selection of frozen cocktails

FOR THE TABLE

cauliflower gratin *gf, v*
cashew cream, crispy cauliflower

\$13

tuna tartare
paonia peach, cucumber,
avocado, rice crisps

\$18

ajax truffle fries *gf, v*
grana padano, parsley

\$17

moules marinière *gf*
prince edward island mussels,
white wine, garlic, saffron, tomato

\$27

ajax crab cake **\$18/\$36**
local corn, arugula, peppers,
braised artichokes

charcuterie **\$19**
country pâté, finocchiona,
duck ham, house pickles

smoked wagyu kielbasa* *gf* **\$14**
mushrooms, pickled peppers,
local greens, polenta

SOUP & SALAD

onion soup gratinée
crostini, provolone, gruyère

\$13

ajax tavern salad *gf, v*
artisanal mixed lettuce, crudités,
dijon vinaigrette

\$14

burrata caprese
watermelon, summer tomatoes,
toasted brioche, prosciutto

\$18

kale & quinoa caesar **\$15**
manchego crisp, anchovy

arugula & beet salad *gf, v* **\$17**
goat cheese, pine nut vinaigrette,
celery, avocado, radish

corn soup *gf* **\$16**
radishes, king crab, jalapeños
add to any salad:
organic chicken +\$9 salmon +\$15
shrimp +\$18 steak +\$16

MAINS

ajax wagyu double cheeseburger* **\$22**
american cheese, onion aioli, frites
truffle fries +\$8

bluefin tuna niçoise *gf* **\$28**
fingerling potatoes, anchovy, tomato confit

emma farms bolognese* **\$25**
cavatelli, parmesan

poulet rôti **\$26**
half roasted chicken, carrot hummus, shishitos, shiitake

maine lobster roll **\$35**
brioche bun, tarragon, frites
truffle fries +\$8

wagyu steak frites* *gf* **\$35**
au poivre
truffle fries +\$8

carrot gnocchi *gf, v* **\$24**
turnips, quinoa, roasted carrots

pan roasted redfish *gf* **\$27**
summer squash, kale, roasted onions

coffee molasses bbq wagyu brisket* **\$26**
buttermilk biscuits, brussels sprouts slaw

crispy skin salmon *gf* **\$27**
mushroom fricassée, chard, white beans, pickled onions

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

v : vegetarian gf : gluten free

* we proudly serve colorado produced wagyu beef raised by west emma cattle company
#ajaxtavern @thelittlenell facebook.com/thelittlenellaspenn thelittlenell.com/dining