



FISH HOUSE & OYSTER BAR

JAXFISHHOUSE.COM/KANSAS-CITY

EXECUTIVE CHEF SHEILA LUCERO CHEF DE CUISINE THERESIA OTA SOUS CHEF JEFF DIETZLER

DRINK SPECIALS

mad mojito - 5

cucumber lemon press - 4.5

FOR THE TABLE

EMERSUM OYSTERS - 1.50 EA.

CHARBROILED OYSTER - 3.50 EA.

FRIED CALAMARI - 8
mango-chile mojo, lime aioli

¼ LB PEEL N' EAT SHRIMP - 6
jax mustard & cocktail sauce

GUMBO FRIES - 6
kennebec fries, tillamook cheddar

BEST HUSHPUPIES EVER - 6
pepper jelly, pimento cheese

SALMON LOX - 10
soy marinated mushrooms & kombu, rice paper, miso vinaigrette, salmon roe

KIMCHI FISH CAKE SLIDER - 2.50 EA.
sriracha mayo, house kimchi, pickled cucumber

STEAK TARTARE - 13
gherkin, dijon, quail egg

SANDWICH PLATES

choice of kennebec fries, pasta salad, or green salad

AHI TUNA MELT - 11
piquillo tapenade, shaved onion, cheddar

JAX ½ LB BEEF BURGER - 13
brioche bun, lettuce, tomato, pickles, jax mustard sauce
ADD fried oyster, fried egg, cheddar, bleu cheese \$2
OR bacon \$3

THE PO' BOY - 15
FRIED OR BLACKENED CATFISH, OYSTERS OR SHRIMP
trinity slaw, creole remoulade, charred onion vinaigrette

FRENCH ONION BEEF DIP - 14
creekstone ribeye, bubbly cheese, horseradish, jus

BLUE CRAB CAKE BURGER - 16
brioche bun, house slaw, grilled lemon tartar sauce

**THE JAX AWARD WINNING
MAINE LOBSTER ROLL - 24**
smoked bacon, house pickles, celery aioli

SOUPS & SALADS

add grilled shrimp 9 | grilled salmon 12

THE WEDGE - 5 / 9
tomato, crispy bacon, crumbled bleu cheese, ranch

JAX HOUSE GREENS - 5 / 9
goat cheese, pickled onion, sunflower seeds, scarlet runner beans, champagne vinaigrette

GRILLED ROMAINE - 5 / 9
garlic croutons, basil caesar dressing, grana padano

SMOKED TROUT CHOPPED SALAD - 14
crisp greens, scarlet runner beans, pickled trinity, croutons, egg, whole grain mustard dressing

CRAB SALAD - 16
thin noodles, bok choy, soy marinated mushrooms, avocado, lime, peanuts, thai chile vinaigrette

CHICKEN & CRAWFISH GUMBO - 5 / 9
andouille sausage, red & green peppers, long grain rice, preserved okra

GREEN GAZPACHO - 6
avocado, cucumber, crema & crab

LUNCH PLATTERS

BLACKENED FISH TACOS - 12
rice, beans, cabbage, lime aioli, pico, pickled onion

SEAFOOD CHOWDER - 13
mussels, clams, fish, potato, chile, bacon, fried okra, carrots, roasted garlic cream

MUSSEL TAGLIATELLE - 14
heirloom tomato, preserved lemon, basil broth

PANANG CURRY CLAMS - 14
rice noodles, peanuts, cilantro, lime

OLD SCHOOL FISH & CHIPS - 16
tallgrass 8-bit batter, kennebec fries, slaw

GRILLED COHO SALMON - 20
cheesy rice cake, sicilian kale

SIDES

kennebec fries 4 | steamed greens 5
crispy cheesy rice cake 4 | kitchen sink pasta salad 5

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Regarding the safety of these items, written information is available upon request. All menu items are made fresh daily and some ingredients may not be listed. Please inform your server if you are allergic to or intolerant of specific foods and we are happy to make adjustments. Substitutions may not be possible.

MEET CHEF SHEILA LUCERO

A native of Denver, Colorado, Chef Sheila Lucero owes her love of cooking to her father, an avid cook and food connoisseur. While earning a degree in biology and playing soccer at Florida International University, she fell in love with the wonderful and varied cuisines of South Florida, and got her first taste of the energy and enthusiasm of professional kitchens while working in bakeries and delis. Bent on becoming a chef, she returned home to Colorado to attend the Colorado Art Institute, simultaneously working in some of the finest kitchens of the Front Range. She joined the outstanding opening crew of Jax Fish House in Denver, working alongside culinary masterminds Dave Query and Jamey Fader.

Sheila quickly proved her mettle, and rose through the ranks to become Chef de Cuisine in 2002. Jax Denver garnered widespread acclaim under her guidance, winning Best Seafood Restaurant in 5280 Magazine, Westword Magazine, City Search, and Rocky Mountain News. In 2009, she became the Executive Chef of Jax Fish House, and since then has helped open additional and equally awesome Jax locations in Fort Collins, Glendale, and Kansas City.

Ever mindful of the fact that, though we make our living by what we get, we make our lives by what we give, Sheila has donated her time and talents to numerous charity events such as The National Kidney Foundation Great Chefs of the West, The American Liver Foundation, Chefs Up Front (Share Our Strength), Do at the Zoo, and Project Angel Heart.

- JAX - CRAB BOIL

Book a feast of snow crab, shrimp, andouille sausage, corn, and potatoes simmered in a spicy, savory lemon-rich broth. Available year round in the dining room, patio or to take home. All reservations must be booked 48 hours in advance, call 816-437-7940.

JAZZFEST
SUNDAYS
2PM TO CLOSE
Happy Hour 2-6pm on Sunday
live music • special creole menu

Jazzfest Sunday at Jax features live music from local aspiring musicians and supports local music education programs.

Sustainable SEAFOOD CALENDAR

..... 2015

Jax Fish House & Oyster Bar and Seafood Watch are working to transform the marketplace in favor of more responsible fisheries and aquaculture operations.



As an official restaurant partner, Jax is your 'Best Choice' for sustainably harvested and environmentally responsible seafood.



Monterey Bay Aquarium
Seafood Watch

August

West Coast
Rockfish

September

Golden Tilefish

EAT FISH, LIVE LONGER.

We serve amazing seafood to 'coast-less communities'. Our greatest desire is to share the best, freshest and most delicious seafood with deserving, landlocked diners. We build relationships with fishmongers all over the country and mindfully prepare their sustainable harvest. These relationships guarantee the seafood you enjoy is of unmatched quality, flavor and abundance.

TALES OF AN OYSTER

Oysters are one of the most sustainable seafood sources on the planet. They take 18 months to mature and then an oysterman harvests, boxes and puts them on a plane to us. We clean 'em and give 'em pet names and masterfully shuck them to order thousands of times per day. When our fish and oysters leave the water, it is a race against the clock to have them delivered to Jax as fresh as possible each and every single day. Our commitment to you is that this will never change.

Sometimes a little mystery in life can be a good thing... Sometimes.

And at other times, any amount of mystery is a terrible idea. Some things are just too important to leave to chance or fate. Our top three areas of required certainty would have to be brain surgery, rocket science, and oysters. And while all three are pretty awesome in their own right, our area of expertise is oysters. Top quality, fresh, delicious oysters.

The Emersum Oyster is exclusive to Jax Fish House and is the freshest oyster 'this side' of either coast. Rappahannock River Oysters (RRO) has been run by the Croxton family since its inception in 1899. Ryan and Travis Croxton sustainably grow and harvest every Emersum Oyster for us with the certainty that for every oyster that's grown, dozens of wild oysters are seeded in an improved Chesapeake Bay eco-system.

That kind of certainty means that we don't just know where the Emersum Oyster comes from, we know exactly where it lives. It means that we can point to an exact spot on a map where the Emersum was raised and know the quality of the water, the environmental influences, and the conditions that will produce this consistently rich and delicious oyster with a size, taste, texture and liquor that you can count on, each and every time.

