

STARTERS

Fried Calamari - 10
MANGO-CHILE MOJO, LIME AIOLI

Salmon Three Ways* - 18
HOUSE CURED LOX, MESQUITE SMOKED, RILLETTE,
SEASONAL ACCOMPANIMENTS

Steak Tartare* - 13
GHERKIN, DIJON, QUAIL EGG, HOUSE CHIPS

Blue Crab Cocktail - 13
COCKTAIL SAUCE, LEMON, LAVOSH

Spicy Tuna* - 14
FRIED RICE CAKE, NAM PLA, AVOCADO PUREE

Steamed Mussels or Clams - 14
ROASTED TOMATO & CHORIZO
-OR-
GREEN CURRY, CILANTRO, LIME
ADD PASTA OR RICE NOODLES - 3

Blue Crab Cake - 16
GRILLED LEMON TARTAR SAUCE

HOT OYSTERS

Mornay Baked Oyster - 3
PICKLED MUSHROOMS, BACON, SPINACH

Charbroiled Oyster - 3.5
GRANA PADANO, BUTTER, GARLIC

Buffalo Fried Oyster - 3.5
MAYTAG BLEU CHEESE, HOT SAUCE, CELERY

SALADS & SOUPS

**Chicken & Crawfish
Gumbo - 5/9**

ANDOUILLE SAUSAGE, RED & GREEN PEPPERS,
LONG GRAIN RICE, PRESERVED OKRA

Potato & Leek Soup - 5
CITRUS ASH SALT, CHIVE OIL

Roots, Shoots & Fruits - 9
BABY GREENS, ROASTED ROOTS, DRIED & PICKLED FRUITS,
SUNFLOWER SEED & FARRO CRUMBLE, FRESH CHEESE

The Wedge - 9
TOMATO, CRISPY BACON, CRUMBLER BLEU CHEESE, RANCH

Grilled Romaine - 9
GARLIC CROUTONS, BASIL CAESAR, GRANA PADANO

Fruit de Mer - 9
SQUID, SHRIMP, GREEN LIP MUSSELS,
CASTELVETRANO OLIVES, POTATO, BASIL

**Watermelon Radish
Carpaccio - 12**
BURRATA, TROUT ROE, GODDESS VINAIGRETTE

Seafood Chowder - 15
MUSSELS, CLAMS, SHRIMP, POTATO, CHILES, BACON,
OKRA, CARROTS, ROASTED GARLIC CREAM

ON ICE

½ Lb Peel N' Eat Shrimp - 12

1 Lb Snow Crab - 32

1 Lb King Crab - 70

Crab Duo - 46

1/4 LB ALASKAN KING CRAB, 1 LB SNOW CRAB



The 'Hook' Sampler* - 31

½ LB SNOW CRAB, 2 EAST COAST OYSTERS,
2 WEST COAST OYSTERS, ½ LB PEEL N' EAT SHRIMP

The 'Line' Sampler* - 66

1/3 LB KING CRAB, 2 EAST COAST OYSTERS, 2 WEST COAST
OYSTERS, LOBSTER TAIL, FRUIT DE MER,
1/2 OZ GOLDEN CAVIAR

The 'Sinker' Sampler* - 98

1/2 LB KING CRAB, 1/2 LB SNOW CRAB, 1/2 WHOLE LOBSTER,
6 OYSTERS, 6 GREEN LIP MUSSELS,
½ LB PEEL N' EAT SHRIMP, FRUIT DE MER

Hook, Line & Sinker* - 180

ALL THREE SAMPLERS

FOR THE TABLE

Buttermilk Bread - 3
WHIPPED BUTTER, SEA SALT

Hushpuppies - 6
PIMENTO CHEESE, PEPPER RELISH

Kennebec Fries - 4
MARYLAND SEASONING

Brussels Sprouts - 6
HONEY VINAIGRETTE, PROSCIUTTO

Seared Greens - 7

Smoked Potato Salad - 6
BRAISED ROOTS, MUSTARD VINAIGRETTE

AWARD WINNING

Maine Lobster Roll - 25

HOUSEMADE ROLL, CELERY MAYO,
APPLEWOOD SMOKED BACON



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CAVIAR & ROE

potato chips, chives, sieved egg, vodka crème fraîche

Paddlefish - 72

Hackleback - 80

Osetra - 140

SPECIALTIES & FAVORITES

Catfish Po'Boy - 16

BLACKENED OR FRIED

TRINITY SLAW, CREOLE REMOULADE,
CHARRED ONION VINAIGRETTE

Clams Carbonara - 24
RAVIOLI AL UOVO, BACON, GARLIC CREAM, PEAS

Blackened Catfish - 24

BACON BRAISED COLLARDS, PRESERVED OKRA,
ROASTED POBLANO, CREAMY HOMINY

SEASONAL

Pan Seared Halibut - 33

FAVA FARROTTO, BLACK GARLIC VINAIGRETTE,
PURPLE ASPARAGUS, SPRING HERB SALAD

Grilled Steelhead - 27

BLACK GARLIC HUMMUS, ARTICHOKE, SEARED CALAMARI,
GREEN OLIVE, FETA, SHAVED CARROTS

Benne & Chili Ahi Tuna* - 33

SMOKED EDAMAME & AVOCADO PUREE,
PUFFED RICE NOODLES, JADE CHIMICHURRI

Pan Seared Scallops* - 33

POTATO-CELERIAC PUREE, PICKLED BUTTERNUT SQUASH,
HORSERADISH CRÈME FRAÎCHE

NOT SEAFOOD

Buttermilk Fried Chicken - 24

SMOKED POTATO, BRAISED ROOTS, MUSTARD GREENS,
PICKLED MUSTARD SEED VINAIGRETTE

Cast Iron Seared Ribeye* - 33

HORSERADISH HASHBROWN, OYSTER MUSHROOMS,
SPINACH, BACON VINAIGRETTE

Jax 1/2 Lb Beef Burger* - 13

BRIOCHE BUN, LETTUCE, TOMATO, PICKLES,
JAX MUSTARD SAUCE, KENNEBEC FRIES
ADD FRIED OYSTER, FRIED EGG, CHEDDAR, BLEU CHEESE - 2 EA.
BACON - 3

SPRING 2016

EXECUTIVE CHEF SHEILA LUCERO

CHEF DE CUISINE THERESIA OTA

SOUS CHEF JEFF DIETZLER

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness. 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.