



FISH HOUSE & OYSTER BAR

JAXFISHHOUSE.COM/KANSAS-CITY

EXECUTIVE CHEF SHEILA LUCERO | CHEF DE CUISINE BOBBY BOWMAN | SOUS CHEF JEFF DIETZLER

WEEK OF

ON ICE

FRESH SHUCKED OYSTERS* - MKT

east & west coast, mignonette, cocktail sauce, lemon, crackers

PEEL N' EAT SHRIMP - 12

jax mustard, cocktail sauce

CHILLED CRAB DUO - 39

1 lb snow, 1/4 lb king, drawn butter

LOBSTER COCKTAIL - 24

baked lemon aioli, cocktail sauce, herb salad

BLUE CRAB COCKTAIL - 13

cocktail sauce, lemon, lavosh cracker

CHILLED SEAFOOD PLATTER* - 92 / 170

king & snow crab, lobster, shrimp, mussels, oysters, fruit de mer

CAVIAR & ROE* - 140 / 27 / 21

osetra / bowfin / trout roe, traditional accompaniments

STARTERS

MORNAY BAKED OYSTER - 3.5

pickled mushrooms, bacon, spinach

BUFFALO FRIED OYSTER - 3.5

cayenne buffalo sauce, bleu cheese, celery

CHARBROILED OYSTER - 3.5

grana padano butter, garlic, breadcrumbs

FRIED CALAMARI - 9

mango-chile mojo, lime aioli

LUMP BLUE CRAB CAKE - 16

grilled lemon tartar sauce

AHI TUNA NEW STYLE - 14

ponzu, peanut oil, cucumber, pickled watermelon

STEAK TARTARE - 13

gherkin, dijon, gaufrettes, quail egg

HOUSE CURED SALMON LOX - 12

pumpernickel, cucumber, roe, dill crema

SPANISH OCTOPUS - 15

jamón serrano, olive, pistachio, chiles, sorrel

BUTTERMILK BREAD - 3

housemade, served with honey butter

SIDES

GRILLED BROCCOLI RABE pepperoncini relish - 7 | WHIPPED POTATOES & MUSHROOMS - 7

HUSHPUPIES pepper jelly - 5 | SEARED GREENS - 7 | OLD BAY FRIES mustard sauce - 6

from the STEAMER POTS

SEAFOOD CHOWDER - 14

mussels, clams, shrimp, potato, chiles, tender belly bacon, fried okra, carrots, roasted garlic cream

STEAMED MUSSELS OR CLAMS - 14

roasted tomato & chorizo, caramelized onion OR panang curry, peanuts, cilantro, coconut milk
ADD PASTA - 3

CHICKEN & CRAWFISH GUMBO - 5 / 9

andouille sausage, red & green peppers, long grain rice, preserved okra

HOT MESSY SHRIMP - 26

old bay, andouille sausage, lemon, potato, lima beans, comeback sauce

SALADS

GRILLED ROMAINE - 9

garlic brioche croutons, grana padano, whole grain mustard dressing

THE WEDGE - 9

tomato, crispy bacon, crumbled bleu cheese, ranch

KALE SALAD - 11

radish, aged goat cheese, smoked almonds, golden raisin, verjus vinaigrette

SIMPLE SALAD - 6

baby greens, carrot, radish, pickled onion, red wine vinaigrette

FRUIT DE MER - 8

squid, shrimp, green lip mussels, clams, castelvetro olives, basil

SPECIALTIES & JAX FAVORITES

GRILLED SWORDFISH - 28

crispy polenta, hard squash, local mushrooms, pancetta, pickled chard stems

SHRIMP & CLAM TAGLIATELLE - 25

fennel sausage, peperonata, breadcrumbs

NEAH BAY SABLEFISH - 32

potato purée, rapini, trumpet mushrooms, anchovy persillade

PEPPERCORN CRUSTED AHI TUNA* - 30

marble potato, golden beets, cauliflower, brown butter balsamic

BLACKENED CATFISH - 24

bacon braised collards, preserved okra, corn bread, crawfish veloute

ARCTIC CHAR - 26

heirloom lima bean succotash, crawfish, ham hock, cider vinegar spiked greens



MAINE LOBSTER ROLL - 24

smoked bacon, celery, aioli, house pickles

TENDER BELLY PORK LOIN - 28

green beans, smash fried potato, bacon, crème fraîche, peach preserves

FILET MIGNON* [8 oz] - 40

horseradish whipped potatoes, chard, buttery mushrooms

AMERICAN KOBE BEEF BURGER* - 13

old bay fries
ADD bleu, cheddar, bacon, fried egg or fried oyster - 1 ea.

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*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.