



FISH HOUSE & OYSTER BAR

JAXFISHHOUSE.COM/KANSAS-CITY

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

ON ICE

FRESH SHUCKED OYSTERS* - MKT
east & west coast, mignonettes, ketchup atomic,
lemon, cracker

PEEL N' EAT SHRIMP - 12
jax mustard, cocktail sauce

CRAB DUO - 39
1 lb snow, 1/4 lb king

LOBSTER COCKTAIL - 24
baked lemon aioli, atomic horseradish
cocktail, 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
jax cayenne buffalo sauce, bleu cheese, celery

CHARBROILED OYSTER - 3.5
grana padano butter, garlic, breadcrumbs

FRIED CALAMARI - 9
mango-chile mojo, lime aioli

JUMBO LUMP BLUE CRAB CAKE - 16
grilled lemon tartar sauce

AHI TUNA NEW STYLE - 14
ponzu, peanut oil, cucumber, sea beans,
pickled watermelon

STEAK TARTARE - 13
gherkin, dijon, gaufrettes, quail egg

HOUSE CURED SALMON LOX - 12
pumpernickel, cucumber, roe, dill crema

SPANISH OCTOPUS - 15
prosciutto, olive, pistachio, chiles, sorrel

BUTTERMILK BREAD - 3
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

STEAMERS & SOUPS

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, lemon, potato, 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,
castelvatrano olives, basil

SPECIALTIES & JAX FAVORITES

CORIANDER CRUSTED AHI TUNA* - 30
marble potato, pickled jalapeños,
corn, cider vinaigrette

PAN SEARED HALIBUT - 32
potato purée, rapini, trumpet
mushrooms, anchovy persillade

GRILLED SWORDFISH - 28
crispy polenta, creamed corn, local
mushrooms, pancetta, pickled chard stems

BBQ WILD SOCKEYE SALMON - 26
crawfish, ham hock, heirloom lima bean
succotash, cider vinegar spiked greens

SHRIMP & CLAM TAGLIATELLE - 23
fennel sausage, peperonata breadcrumbs

TENDER BELLY PORK LOIN - 28
green beans, smash fried potato,
bacon, crème fraîche, preserves

MAINE LOBSTER ROLL - 24
smoked bacon, celery, aioli, house pickles



BLACKENED CATFISH - 24
bacon braised collards, preserved okra,
corn bread, crawfish veloute

FILET MIGNON [8 oz] - 40
horseradish whipped potatoes,
chard, buttery mushrooms

KANSAS CITY [12 oz] - 41
grilled broccoli rabe,
pepperoncini relish, onion rings

ANGUS 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.