

STARTERS

Fried Calamari - 10
MANGO-CHILE MOJO, LIME AIOLI

Salmon Lox - 12
SOY MARINATED MUSHROOMS, KOMBU, RICE PAPER,
MISO VINAIGRETTE, TROUT ROE

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

Blue Crab Cocktail - 13
COCKTAIL SAUCE, LEMON, LAVOSH

Tuna Crudo* - 14
CRANBERRY, PISTACHIO, EGGPLANT, LEMON, PITA

Steamed Mussels or Clams - 14
ROASTED TOMATO & CHORIZO
-OR-
PANANG CURRY, PEANUTS & CILANTRO
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

Green Gazpacho - 6
AVOCADO, CUCUMBER, CREMA & CRAB

Jax Greens - 9
BABY LETTUCE, GOAT CHEESE, PICKLED ONION, SUNFLOWER
SEEDS, SCARLET RUNNER BEANS, CHAMPAGNE VINAIGRETTE

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

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

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

Heirloom Tomato & Burrata - 11
CITY BITTY MIZUNA, SABA, MALDON SEA SALT

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



Whole Lobster - 46

Large Platter* - 95
½ LB SNOW CRAB, ½ LB ALASKAN KING CRAB,
6 OYSTERS, 6 MUSSELS, ½ LB PEEL N' EAT SHRIMP,
½ LOBSTER, FRUIT DE MER

Grand Platter* - 185
1 LB SNOW CRAB, 1 LB ALASKAN KING CRAB,
12 OYSTERS, 12 MUSSELS, 1 LB PEEL-N-EAT SHRIMP,
WHOLE LOBSTER, FRUIT DE MER

FOR THE TABLE

Buttermilk bread - 3
WHIPPED BUTTER, SEA SALT

Hushpuppies - 6
PIMENTO CHEESE, PEPPER RELISH

Kennebec Fries - 4
MARYLAND SEASONING

Grilled Romanesco - 6
SABA, PISTACHIO

Seared Greens - 7

Griddled New Potato Salad - 7
GOAT CHEESE, WATERCRESS

AWARD WINNING

Maine Lobster Roll - 24
HOUSEMADE ROLL, CELERY MAYO,
APPLEWOOD SMOKED BACON



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CAVIAR & ROE

potato chips, chives, sieved egg, vodka crème fraîche

Paddlefish - 72

Hackelback - 80

Osetra - 140

SPECIALTIES & FAVORITES

Catfish Po'Boy - 16
BLACKENED OR FRIED
TRINITY SLAW, CREOLE REMOULADE,
CHARRED ONION VINAIGRETTE

Seafood Tagliatelle - 22
MUSSELS, CLAMS, SHRIMP, PRESERVED LEMON,
ARTICHOKE, HEIRLOOM TOMATO, BASIL

Blackened Catfish - 24
BACON BRAISED COLLARDS, PRESERVED OKRA,
ROASTED POBLANO, CREAMY HOMINY

Hot Messy Shrimp - 26
ANDOUILLE SAUSAGE, SCARLET RUNNER BEANS,
POTATOES, COMEBACK SAUCE

SEASONAL

Coho Salmon - 26
ROMESCO PANZANELLA, BABY HEIRLOOM TOMATOES,
GOLDEN RAISINS, ROASTED RED PEPPERS

Grilled Swordfish - 28
BUTTERNUT SQUASH, RED QUINOA,
MARCONA ALMOND CRUMBLE

Benne Crusted Ahi Tuna* - 31
CAROLINA GOLD RICE, BABY BOK CHOY, ROMANESCO,
SHIITAKE, THAI CHILE, FISH CARAMEL

Pan Seared Alaskan Halibut - 32
TOGARASHI SPÄTZLE, MISO PEACH PUREE,
CHARRED GREENS

NOT SEAFOOD

Sweet Tea Brined Pork Loin - 28
NEW POTATO SALAD, RED WATERCRESS,
GOAT CHEESE, OVEN DRIED PEAR

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

FALL 2015

EXECUTIVE CHEF SHEILA LUCERO

CHEF DE CUISINE THERESIA OTA

SOUS CHEF JEFF DIETZLER

*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.