

## 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

**Spicy Tuna\* - 14**  
FRIED RICE CAKE, NAM PLA, SRIRACHA AIOLI

**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

**Curried Squash Bisque - 5**  
CRISPY LENTILS, YOGURT

**Jax Greens - 9**  
BABY LETTUCE AND WINTER GREENS, PEAR, GOAT CHEESE  
ROASTED BEETS, SMOKED PECANS, HONEY 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**  
¼ 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

**Shrimp Tagliatelle - 22**  
SAGE PESTO, CRISPY PROSCIUTTO, RADICCHIO,  
BALSAMIC ONION PETALS

**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**  
SMOKED SWEET POTATO GNOCCHI, CHARRED PARSNIP,  
MISSOURI MUSHROOMS, GRANA PADANO BROTH

**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

\*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.

## COCKTAILS

### CLASSICS & ORIGINALS

**Jax Manhattan - 13**

BULLEIT BOURBON, CARPANO, ANGSTURA

**Jax Mule - 9**

LONDON VODKA, HOUSEMADE GINGER BEER, LIME

**High Plains Negroni - 10**

GREYLING GIN, DOLIN ROUGE, CAPPELLETTI

**Out of Water - 10**

AYLESBURY DUCK VODKA, ST GERMAIN, CRÈME DE VIOLETTE, LIME

**Ian Fleming - 10**

S.D. STRONG VODKA & GIN, DOLIN BLANC, ORANGE BITTERS

**Revive '85 - 9**

NEW AMSTERDAM GIN, BLUE CURAÇAO, LEMON, CAVA, THYME CORDIAL

**Linus & Lucy - 10**

APPLE JACK, BENEDICTINE, CALVADOS, ALLSPICE DRAM

**No Interruptions - 11**

JRIEGER KC WHISKEY, BIG O GINGER, COLONEL JESSE'S TONIC, DRY CURAÇAO

**Method Man - 12**

ALBERTA RYE, RASPBERRY SHRUB, FRESH BASIL, LEMON JUICE

**Tin Roof Rusted - 10**

SCOTCH, DRY CURAÇAO, CARDAMARO

**Dom Juan - 12**

OCHO SILVER TEQUILA, APEROL, JALAPEÑO-HONEY SYRUP, LEMON

### INFUSIONS

**Jax Strawberry Lemonade - 8**

STRAWBERRY INFUSED VODKA, STRAWBERRY PUREE,  
FRESH SQUEEZED LEMONADE

**Cucumber Lemon Press - 7**

CUCUMBER INFUSED VODKA, HOUSEMADE LEMONADE, SODA

**Mad Mojito - 7**

MINT INFUSED RUM, BLACKBERRY, LIME JUICE, SODA WATER

**Affirmed - 8**

CHERRY INFUSED BOURBON, CINNAMON, GINGER ALE, LEMON

**Bangkok Fizz - 7**

THAI CHILE INFUSED VODKA, PINEAPPLE SYRUP, LIME, GINGER BEER

### NON-ALCOHOLIC

**Housemade Ginger Beer - 4**

**House Shrub & Soda - 5**

**Housemade Lemonade - 3**

**Aqua Panna - 4**

**San Pellegrino - 4**

**Iced Tea - 2.5**

## WINE BY THE GLASS

### WHITE

'13 Coté Mas - 8 / 40 (1 ltr)

WHITE BLEND PAYS D' OC, FR

'12 Chateau L'Oiselinere - 8 / 32

MUSCADET SÈVRE ET MAINE, FR

'10 Dr. Konstantin Frank - 9 / 36

RIESLING FINGER LAKES, NY

'13 Hess 'Select' - 8 / 32

CHARDONNAY NAPA, CA

'14 Oyster Bay - 9 / 36

SAUVIGNON BLANC MARLBOROUGH, NZ

'14 Scarpetta - 10 / 39

PINOT GRIGIO DELLE VENEZIE, IT

'13 La Salette - 10 / 39

COLOMBARD, UGNI BLANC CÔTES DE GASCOGNE, FR

'13 Charles Bove - 11 / 44

CHENIN BLANC VOUVRAY, FR

'12 Val de Mer 'Bourgogne Blanc'

- 12 / 48

CHARDONNAY CHABLIS, FR

### RED

'13 Chevalier de Dyonis - 8 / 32

PINOT NOIR CEPTURA, ROMANIA

'13 Honoro Vera - 8 / 32

GARNACHA CALATAYUD, SP

'12 Piccolomini 'Toscana Rosso'

9 / 36

SANGIOVESE BLEND MONTALCINO, IT

'11 Amalaya 'Gran Corte' - 10 / 40

MALBEC BLEND SALTA, AR

'12 Benziger - 12 / 48

CABERNET SAUVIGNON SONOMA, CA

'11 Forth 'La Rousse Vineyard'

12 / 48

SYRAH DRY CREEK VALLEY, CA

'13 Jax Fish House / Sineann

13 / 52

PINOT NOIR WILLAMETTE VALLEY, OR

### ROSE & BUBBLES

NV Vega Medien - 9 / 36

CAVA BRUT REQUENA, SP

NV Secco Rosé - 9 / 36

BRUT OF PINOT NOIR VENETO, IT

'13 Truth or Consequences Rosé

Tap 9 / Carafe 27

G.S.M. BLEND COLUMBIA VALLEY, WA

## DRAFT BEER

**Anchor - 5**

STEAM BEER SAN FRANCISCO, CA - 4.9%

**Boulevard - 6**

WHEAT KANSAS CITY, MO - 5.7%

**Bell's - 6**

TWO-HEARTED IPA KALAMAZOO, MI - 7.0%

**Cinder Block - 6**

NORTHTOWN NATIVE KANSAS CITY, MO - 5.0%

**Coors - 4**

BANQUET GOLDEN, CO - 5.0%

**New Belgium - 6**

1554 BLACK LAGER FORT COLLINS, CO - 5.6%

**Odell - 6**

ISOLATION ALE FT. COLLINS, CO - 6.0%

**Odell - 8**

MYRCENARY DOUBLE IPA FORT COLLINS, CO - 9.3%

**Weihenstephaner - 5**

ORIGINAL PREMIUM FREISING, GERMANY - 5.1%

**Perennial - 7**

SAISON DE LIS ST. LOUIS, MO - 5.0%

**Tallgrass - 5**

8-BIT PALE ALE MANHATTAN, KS - 5.2%

**Woodchuck - 6**

GUMPTION HARD CIDER MIDDLEBURY, VT - 5.5%

## HAPPY HOUR

4PM-6PM DAILY

### FROM THE BAR

**Jax Strawberry Lemonade - 6**

STRAWBERRY INFUSED VODKA, STRAWBERRY PUREE,  
FRESH SQUEEZED LEMONADE

**Cucumber Lemon Press - 5**

CUCUMBER INFUSED VODKA, LEMONADE, SODA

**Mad Mojito - 5**

MINT INFUSED RUM, BLACKBERRY SYRUP, LIME JUICE, SODA

**Affirmed - 8**

CHERRY INFUSED BOURBON, CINNAMON SYRUP,  
GINGER ALE, LEMON

**Bangkok Fizz - 5**

THAI CHILE INFUSED VODKA,  
PINEAPPLE SYRUP, LIME, GINGER BEER

**Well Cocktails - 5**

**All Drafts - 1 Off**

**Truth Or Consequences Rosé**

COLUMBIA VALLEY, WASHINGTON

[TAP] 7 / [CARAFE] 21

**House White - 6**

2012 COTÉ MAS BLANC, SUD DE FRANCE

**House Red - 6**

CHEVALIER DE DYONIS, CEPTURA, ROMANIA

### FROM THE KITCHEN

**Oysters\* - 1.50 Ea.**

**Chicken & Crawfish Gumbo - 4**

**Fried Calamari - 8**

**The Wedge - 5**

**Peel N' Eat Shrimp - 6**

**Blistered Shishito Peppers - 5**

**Gumbo Cheese Fries - 6**

**Fruit De Mer - 6**

**Kim Chi Fish Cake Slider - 2.50**

**Steamed Mussels - 6**

TOMATO & CHORIZO OR PANANG CURRY

**Burrata - 7**

PEAR CRANBERRY CONSERVA

**Spicy Tuna - 9**

FRIED RICE CAKE, NAM PLA, SRIRACHA AIOLI

**Salmon Lox - 7**

GREBICHE, CAPER CRUMBLE, CURED EGG YOLK

**Oysters & Waffles - 9**

BACON, WAFFLES, RED HOT MAPLE BUTTER

**Tuna Melt - 7**

SHAVED ONION, PIQUILLO TAPENADE, CHEDDAR

**Catfish Po'boy - 15**

(Blackened or Fried)

TRINITY SLAW, CAJUN REMOULADE, CHARRED ONION VINAIGRETTE

BAR MANAGER KENNY COHRS