

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

**Burrata & Delicata Squash
Fritters- 12**

FRISEE, SABA, MEYER LEMON, PEPITAS

Seafood Chowder - 15

MUSSELS, CLAMS, SHRIMP, POTATO, CHILES, BACON,
OKRA, CARROTS, ROASTED GARLIC CREAM

ON ICE

1/2 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

1/2 LB SNOW CRAB, 1/2 LB ALASKAN KING CRAB,
6 OYSTERS, 6 MUSSELS, 1/2 LB PEEL N' EAT SHRIMP,
1/2 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

Essential Platter* - 65

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

FOR THE TABLE

Buttermilk bread - 3

WHIPPED BUTTER, SEA SALT

Hushpuppies - 6

PIMENTO CHEESE, PEPPER RELISH

Kennebec Fries - 4

MARYLAND SEASONING

Crispy Brussels Sprouts - 6

HONEY VINAIGRETTE, PROSCIUTTO

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, RANCHO GORDO 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, KALE
MARCONA ALMOND CRUMBLE

Benne Crusted Ahi Tuna* - 31

CAROLINA GOLD RICE, BABY BOK CHOY, ROMANESCO,
SHIITAKE, THAI CHILE, FISH CARAMEL

Pan Seared Alaskan Scallops - 32

CHARRED ROOT VEGETABLES, DATE VINAIGRETTE, SMOKED
PISTACHIOS, YELLOW BEAN PUREE

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**
J RIEGER 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
- Permanent Vacation - 10**
PLANTATION PINEAPPLE RUM, LIME JUICE, PINEAPPLE CORDIAL

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'Oiseliniere - 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

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