



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 / missouri hakleback / 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

LEMONFISH CRUDO - MKT

peas, tentrils, leeks, petit spring vegetables, smoked pork broth, olive oil, arugula espuma

LUMP BLUE CRAB CAKE - 16

grilled lemon tartar sauce

STEAK TARTARE - 13

gherkin, dijon, gaufrettes, quail egg

PERNOD CURED SALMON LOX - 12

asparagus, chive flowers, cured egg yolks, merengue wafers, 4 minute egg mayo, preserved lemon vinaigrette

BUTTERMILK BREAD - 3

whipped butter, sea salt

SIDES

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

HUSHPUPIES pepper jelly - 5 | SEARED GREENS - 7 | KENNEBECK FRIES maryland seasoning - 4

from the STEAMER POTS

SEAFOOD CHOWDER - 14

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

STEAMED MUSSELS OR CLAMS - 14

roasted tomato & chorizo OR panang curry, peanuts & cilantro
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, potato, lima beans, comeback sauce

SALADS

BIBB SALAD - 10

garlic croutons, carrot jam, radish, basil caesar vinaigrette

THE WEDGE - 9

tomato preserves, crispy bacon, crumbled bleu cheese, ranch

HEIRLOOM CARROT SALAD - 11

burrata, micro greens, walnut oil, sesame vinaigrette

SIMPLE SALAD - 7

baby lettuce, goat cheese, pickled onion, sunflower seeds, rosa castilla beans, champagne vinaigrette

FRUIT DE MER - 8

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

SPECIALTIES & JAX FAVORITES

GRILLED SWORDFISH - 28

fregola sarda, braised kohlrabi, rhubarb & long pepper preserves

PAN SEARED LEMONFISH - 32

turnip purée, sautéed greens, mussel buerre blanc, slasify chips

BENNE CRUSTED AHI TUNA - 31

chili garlic aioli, carolina gold rice, napa cabbage, romanesco, grilled shiitake

COQUILLO OLIVE PAPPERDELLE - 25

charbroiled octopus, spanish chorizo, chickories, gremolata

BLACKENED CATFISH - 24

bacon braised collards, preserved okra, roasted poblano, creamy hominy

HERITAGE BONE-IN PORK LOIN - 28

crispy new potato, dinosaur kale, lardo sausage, taleggio fondue, cherry preserves



MAINE LOBSTER ROLL - 24

smoked bacon, celery, aioli, house pickles

ARCTIC CHAR - 26

charred sunchoke, leek, fava, black garliv aioli, nepitella

GRILLED LAMB T-BONES - 33

caoibata, grilled baby artichoke, green dirt farms yogurt, saba, micro mint

AMERICAN KOBE BEEF BURGER* - 13

kennebeck 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.

MEET CHEF SHEILA LUCERO

A native of Denver, Colorado, Chef Sheila Lucero owes her love of cooking to her father, an avid cook and food connoisseur. While earning a degree in biology and playing soccer at Florida International University, she fell in love with the wonderful and varied cuisines of South Florida, and got her first taste of the energy and enthusiasm of professional kitchens while working in bakeries and delis. Bent on becoming a chef, she returned home to Colorado to attend the Colorado Art Institute, simultaneously working in some of the finest kitchens of the Front Range. She joined the outstanding opening crew of Jax Fish House in Denver, working alongside culinary masterminds Dave Query and Jamey Fader.

Sheila quickly proved her mettle, and rose through the ranks to become Chef de Cuisine in 2002. Jax Denver garnered widespread acclaim under her guidance, winning Best Seafood Restaurant in 5280 Magazine, Westword Magazine, City Search, and Rocky Mountain News. In 2009, she became the Executive Chef of Jax Fish House, and since then has helped open additional and equally awesome Jax locations in Fort Collins, Glendale, and Kansas City.

Ever mindful of the fact that, though we make our living by what we get, we make our lives by what we give, Sheila has donated her time and talents to numerous charity events such as The National Kidney Foundation Great Chefs of the West, The American Liver Foundation, Chefs Up Front (Share Our Strength), Do at the Zoo, and Project Angel Heart.

- JAX - CRAB BOIL

Book a feast of snow crab, shrimp, andouille sausage, corn, and potatoes simmered in a spicy, savory lemon-rich broth. Available year round in the dining room, patio or to take home. All reservations must be booked 48 hours in advance, call 816-437-7940.



JAX FISH HOUSE proudly supports fisheries and purveyors who are environmentally conscious and fish legally from sustainable waters. We compost our food waste. 100% of our energy is offset with wind power.

Sustainable SEAFOOD CALENDAR 2015

Jax Fish House & Oyster Bar and Seafood Watch are working to transform the marketplace in favor of more responsible fisheries and aquaculture operations.



As an official restaurant partner, Jax is your 'Best Choice' for sustainably harvested and environmentally responsible seafood.

MARCH

Crawfish

Albacore

APRIL

Halibut

Alaskan Cod



Monterey Bay Aquarium
Seafood Watch

EAT FISH, LIVE LONGER.

We serve amazing seafood to 'coast-less communities'. Our greatest desire is to share the best, freshest and most delicious seafood with deserving, landlocked diners. We build relationships with fishmongers all over the country and mindfully prepare their sustainable harvest. These relationships guarantee the seafood you enjoy is of unmatched quality, flavor and abundance.

TALES OF AN OYSTER

Oysters are one of the most sustainable seafood sources on the planet. They take 18 months to mature and then an oysterman harvests, boxes and puts them on a plane to us. We clean 'em and give 'em pet names and masterfully shuck them to order thousands of times per day. When our fish and oysters leave the water, it is a race against the clock to have them delivered to Jax as fresh as possible each and every single day. Our commitment to you is that this will never change.

Sometimes a little mystery in life can be a good thing... Sometimes.

And at other times, any amount of mystery is a terrible idea. Some things are just too important to leave to chance or fate. Our top three areas of required certainty would have to be brain surgery, rocket science, and oysters. And while all three are pretty awesome in their own right, our area of expertise is oysters. Top quality, fresh, delicious oysters.

The Emersum Oyster is exclusive to Jax Fish House and is the freshest oyster 'this side' of either coast. Rappahannock River Oysters (RRO) has been run by the Croxton family since its inception in 1899. Ryan and Travis Croxton sustainably grow and harvest every Emersum Oyster for us with the certainty that for every oyster that's grown, dozens of wild oysters are seeded in an improved Chesapeake Bay eco-system.

That kind of certainty means that we don't just know where the Emersum Oyster comes from, we know exactly where it lives. It means that we can point to an exact spot on a map where the Emersum was raised and know the quality of the water, the environmental influences, and the conditions that will produce this consistently rich and delicious oyster with a size, taste, texture and liquor that you can count on, each and every time.

