

STARTERS

FRIED CALAMARI 11
mango-chile mojo, lime aioli

JUMBO LUMP CRAB CAKE 19
preserved lemon aioli

SALMON RILLETTE* 14
giardiniera, cornichon, pickled red onion,
pickled mustard seeds, lavash

AHI TUNA 'NEW STYLE'* 16.25
peanut oil, sticky rice, fried ginger, jalapeño, ponzu

ARTICHOKE CRAB DIP 12.75
jumbo lump crabmeat, grana padano, creamy kale

CRISPY CLAM STRIPS 12.25
tabasco aioli, cocktail sauce

ANGUS STEAK TARTARE* 13.50
quail egg, tamari, miso mustard,
shungiku, togarashi chips

LB STEAMED MUSSELS 15.25
panang curry - peanuts, cilantro, coconut milk
white wine butter- garlic, lemon, parsley
roasted tomato - shallot, garlic, basil
add linguini OR rice noodles 2
SUB manila clams 4

HOT OYSTERS
3/ea -or- 6 for 15
buffalo fried - jax hot sauce, bleu cheese, celery
charbroiled - grana padano, horseradish butter

SALADS

GARDEN GREENS 9
purple runner beans, whipped goat cheese,
watermelon radish, sumac-sesame vinaigrette

THE WEDGE 9.25
crispy bacon, bleu cheese, tomato, ranch dressing

CREAMY CRAB LOUIS 17
jumbo lump blue crab, baby lettuce, tomato,
avocado, hardboiled egg, louis dressing

CHARRED GEMS CAESAR 9.75
garlic croutons, grana padano, lemon,
whole grain mustard vinaigrette
add white anchovies - 1.5

CHILLED SEAFOOD SALAD 13
squid, shrimp, octopus, green lip, arugula, potato,
castelvetro, pickled red onion, herbs, olive oil

SOUPS

CHICKEN & ANDOUILLE GUMBO 6/11
red & green peppers, long grain rice, preserved okra

HEIRLOOM TOMATO GAZPACHO 7/12
jumbo lump crab, herb salad, basil oil

SEAFOOD CHOWDER 16
mussels, clams, shrimp, potato, chile, bacon,
okra, carrots, roasted garlic cream



FISH HOUSE & OYSTER BAR

SHELLFISH

1/2 LB PEEL N' EAT SHRIMP 13.25

5oz LOBSTER COCKTAIL 20

LB KING CRAB 76

LB DUNGENESS CRAB 50

LB SNOW CRAB 38

CRAB DUO 58
1 lb snow crab, 1/2 lb dungeness crab

CRAB TRIO 61
1/2 lb snow crab, 1/2 lb dungeness crab,
1/4 lb king crab

[all crab served steamed or chilled, drawn butter, lemon]

ICE COLD SAMPLERS

THE HOOK* 38
1/2 lb snow crab, 2 east coast oysters,
2 west coast oysters, 1/2 lb peel n' eat shrimp

THE LINE* 74
1/3 lb king crab, fruit de mer, 2 east coast oysters,
2 west coast oysters, lobster cocktail,
1/2 oz golden caviar

THE SINKER* 112
1/2 lb king crab, 1/2 lb snow crab, 6 oysters,
lobster cocktail, 6 green lip mussels,
1/2 lb peel n' eat shrimp, fruit de mer

HOOK, LINE & SINKER* 219
all three samplers

SIDES

FRENCH FRIES 4

WHIPPED POTATOES 6

HUSHPUPPIES 6

GREEN GARLIC SPAETZLE 6

SEARED KALE 6

EDAMAME & CORN SUCCOTASH 6

BUTTERMILK BREAD 3.95

SEASONALS

BLACKENED CATFISH
PONTCHARTRAIN 26
andouille sausage boudin balls, sauteed kale,
preserved okra

FRIED CATFISH SANDWICH 17
farm to market bun, iceberg lettuce, tomato,
remoulade, house fries

SEARED ALASKAN HALIBUT* 34
asparagus, grilled potatoes, charred carrots,
radish, spring onion vinaigrette

GRILLED TAKU RIVER SALMON* 28
whipped potatoes, edamame & corn succotash,
buttermilk beurre blanc

MESSY JUMBO SHRIMP 25.50
andouille sausage, sweet-hot boil broth, corn,
grilled potato, comeback sauce

GRILLED AHI TUNA* 34.25
coconut crack rice, bok choy, kimchi,
ginger-lemongrass broth

LOBSTER ROLL 26
buttered split top bun, bacon, lettuce,
celery mayo, house pickles, chips

BUTTER BASTED MONKFISH 29
green garlic spaetzle, pea tendrils, fava beans,
seasonal mushrooms, broken vinaigrette

GNOCCHI CRAB CARBONARA 26.50
jumbo lump crab, house-made gnocchi,
black pepper, bacon, arugula

NEW ENGLAND
SEA SCALLOPS* 37
buckwheat soba noodles, mirin mushrooms,
miso butter, bok choy, togarashi spice

NOT SEAFOOD

BUTTERMILK FRIED CHICKEN 24.25
baby carrots, crispy potatoes, carrot top charmoula

7oz CHARBROILED ANGUS
TENDERLOIN* 44
seasonal greens, creme fraiche whipped potatoes,
tellicherry peppercorn-garlic demi glace

SURF YOUR TURF
(5) SHRIMP \$15
- or - LOBSTER TAIL \$20
- or - 1/2 LB KING CRAB \$38

CREEKSTONE FARMS BURGER* 14
brioche bun, lettuce, tomato, pickles,
jax mustard sauce, house fries
add fried oyster, fried egg*, cheddar,
bleu cheese, or bacon - 2 ea

EXECUTIVE CHEF SHEILA LUCERO
CHEF DE CUISINE JERRED ASHTON

JULY 2018

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/JAXFISHHOUSEKANSASCITY

*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. We are happy to make adjustments.

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. She fell in love with the wonderful and varied cuisines of South Florida while earning a degree in Biology and playing soccer at Florida International University and, bent on becoming a chef, she returned home to CO to enroll at the Colorado Art Institute. She then joined the outstanding opening crew of Jax Fish House in Denver and rose through the ranks to become Chef de Cuisine in 2002. Jax 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 has since helped open additional and equally awesome Jax locations in Fort Collins, Glendale, and Kansas City.

Guided by a concern for the health of our oceans and the state of our global fish stocks, Sheila has spearheaded a sustainability program at Jax to ensure that the seafood we serve is not only good for our guests, but also for the world we live in. Seafood is delicious, and we want it to last forever!

Under her guidance, Jax has partnered with the Monterey Bay Aquarium's Seafood Watch, The Blue Ocean Institute, Sea to Table, Fish Choice, and the James Beard Foundation's Smart Catch among other sustainable seafood certification organizations to share important news in the ever changing world within our oceans. Due to her efforts, Jax Fish House is proud to be the first restaurant in Colorado to be certified by the Monterey Bay Seafood Watch. Sheila also serves on their Blue Ribbon Task Force, working with other chefs from around the country to learn and share the very latest information on the state of our global fish stocks as well as the most progressive use of seafood in our restaurants. In June 2017, she was invited to Washington D.C. to meet with members of Congress and lobby for several key environmental policies that are up for renewal. She also participated in the James Beard Foundation's 2017 Chefs Boot Camp for Policy and Change in Burlington, VT.

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 also 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.

CHEF JERRED ASHTON

Born and raised in the Colorado Rockies, Jerred first fell in love with the culture of the kitchen while in high school. After reading Anthony Bourdain's Kitchen Confidential he knew for sure he wanted to be a chef and enrolled at Johnson and Wales University in Denver. He cooked alongside Chef Kevin Taylor and then staged at L20 in Chicago and Waterbar in San Francisco before joining the crew at Jax. As the chef de cuisine, he enjoys the hard work, the teamwork, the opportunity to learn something new everyday, and above all else, the chance to bring people together over delicious food and drinks.

When he's not playing with fire and sharp objects at Jax, you'll find Jerred at Kauffman Stadium cheering on the Royals (though he will always be a die hard Rockies fan), pining for the Colorado mountains, or pranking his friends on his birthday (which happens to be on April 1st).

OUR PURVEYORS

We strive to source the highest quality products from local purveyors, farmers and ranchers.

As always, we'd like to extend a special thanks to our friends and partners, Paul, Scott and Blair at Northeast Seafood. They've provided us with daily deliveries of the freshest and finest the sea has to offer since 1989.

FEATURED PURVEYORS

Northeast Seafood • Anson Mills
Simply Foods • City Bitty Farm
Missing Ingredient Urban Farm
CDK Angus Cattle Farm
Creekstone Farms • Hazel Dell Mushrooms
Fortune Fish and Gourmet
Fabulous Fish Co. • Seattle Fish Co.
California Caviar Co.



JAX FISH HOUSE serves amazing seafood to 'coast-less communities.' We proudly support fisheries and purveyors who are environmentally conscious and fish legally from sustainable waters.

Jax ALL-NIGHT HAPPY HOUR EVERY MONDAY
\$1.50 OYSTERS
\$4 BEER
\$5 COCKTAIL

HALF PRICED OYSTERS
EVERY TUESDAY • 6PM TO CLOSE
1/2 OFF ALL OYSTERS - RAW & COOKED

JAX FISH HOUSE & OYSTER BAR PRESENTS
WINE WEDNESDAY
1/2 off all bottles of wine under \$50
\$25 off all bottles over \$50

MONTEREY BAY AQUARIUM
Seafood WATCH
DON'T BE SHELLFISH, ONLY EAT SUSTAINABLE SEAFOOD
Our relationship with a fishmonger is dependent on their commitment to sustainable practices and guarantees the seafood you enjoy is of unmatched quality, flavor and abundance. Jax is proud to be the ONLY restaurant in KS or MO to be a certified as a restaurant partner by the Monterey Bay Seafood Watch. Seafood is delicious...let's make it last forever.

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. Rappahanock 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.

