

SOUPS

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

BUTTERNUT SQUASH BISQUE 7/14
rich shellfish stock, fresh crabmeat,
squash chips, pumpkin seed oil

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

STARTERS

FRIED CALAMARI 11
mango-chile mojo, lime aioli

JUMBO LUMP CRAB CAKE 19
preserved lemon aioli

SMOKED SALMON RILLETTE 11
giardiniera, cornichon, pickled red onion,
pickled mustard seeds, crostini

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

CRISPY CLAM STRIPS 12.25
tabasco aioli, cocktail sauce

ANGUS STEAK TARTARE* 13.50
quail egg, dijon cream, jalapeno, grana padano, house
pickles, grilled bread

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
buffalo fried - jax hot sauce, bleu cheese, celery
charbroiled - grana padano, horseradish butter
grilled - chimichurri, lime

SALADS

GARDEN GREENS 8
granny smith apples, sea salt almonds,
goat cheese, citrus vinaigrette

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

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

JAX 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 mussels, arugula,
potato, castelvetro, pickled red onion, herbs

• EXECUTIVE CHEF SHEILA LUCERO •
CHEF DE CUISINE JERRED ASHTON
• SOUS CHEF DAVID MURPHY •



FISH HOUSE & OYSTER BAR

RAW BAR

½ LB PEEL N' EAT SHRIMP 13.25

JUMBO SHRIMP COCKTAIL 15
wild gulf shrimp, lemon, cocktail

LOBSTER COCKTAIL 20

½ LB KING CRAB 38

½ LB DUNGENESS CRAB 25

½ LB SNOW CRAB 19

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

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

FOR THE TABLE

FRENCH FRIES 4

HUSHPUPIES 5

CHEESY GRITS 6

LOBSTER MAC & CHEESE 20.25
truffled bread crumb

ROASTED FINGERLING
POTATOES 6.25

BACON BRAISED
COLLARD GREENS 6

BROWN BUTTER BUTTERNUT
SQUASH 6

SEASONALS

GRILLED SWORDFISH 28
roasted garlic panisse cakes, truffled breadcrumb,
peperonata, honey smoked pistachios, herb salad

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

BLACKENED CATFISH 24.75
bacon braised collard greens, cheesy grits,
red eye gravy, preserved okra

BLACK PEPPER MAPLE GLAZED
VERLASSO SALMON* 28
soba noodle stir fry, jalapeño, carrot, bok choy,
togarashi spice, toasted cashews

GRILLED AHI TUNA* 34.25
huckleberry-miso marinade, forbidden rice risotto,
crispy haystack wontons, apple-fennel salad

SEARED NEW ENGLAND
SEA SCALLOPS* 37
brown butter butternut squash, charred mushrooms,
carrot curry, edamame, pickled beets

SHELLFISH TAGLIATELLE 23.75
housemade pasta, mussels, shrimp, clams,
lemon-caper sauce, fresh herbs

GNOCCHI CRAB CARBONARA 28.75
jumbo lump crab, house-made gnocchi,
black pepper, bacon, arugula

SANDWICHES

CREEKSTONE FARMS BURGER* 13.50
brioche bun, lettuce, tomato, pickles,
jax mustard sauce, house fries
add fried oyster, fried egg*, cheddar,
bleu cheese, or bacon - 2 ea

CRAB CAKE BURGER 21.75
lemon aioli, arugula, house fries

NOT SEAFOOD

served with bacon braised collard greens &
roasted fingerling potatoes

GRILLED HALF CHICKEN 24.25
smoked cauliflower purée, apple cider chicken jus

GRILLED ANGUS FILET MIGNON* 35
peppercorn-garlic demi glace

SURF YOUR TURF

(5) SHRIMP \$15

- or - LOBSTER TAIL \$20

- or - 1/2 LB KING CRAB \$38

DECEMBER
2018

*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, 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.



SHUCKING AWESOME

jaxoysterclub.com



Jax ALL-NIGHT

HAPPY HOUR EVERY MONDAY

\$1.50 OYSTERS



100% Sustainable 'East Meets South'

CRAB BOIL

we bring the coast to you

SNOW CRAB, SHRIMP, ANDOUILLE SAUSAGE, CORN & POTATOES

simmered in a spicy, savory, lemon-rich broth

RESERVE YOUR CRAB BOIL TODAY | Jax Dining Room or Patio OR Take It Home [Pick it up. Boil it. Enjoy.]

\$55 per person | Reservations must be made 48 hours in advance



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.

