

# SOUPS

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

CORN CHOWDER 6/11  
fried green tomato, bacon, carrot, celery,  
onion, red pepper

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

LOX & TOTS 9  
whiskey cured salmon, house made tater tots,  
jax mustard

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  
grilled sourdough, smoked mussel-tabasco aioli,  
spring mirepoix, cured egg yolk

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 8.50  
cara cara oranges, goat cheese, hazelnut brittle,  
cranberry-honey 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 blackened salmon - 12  
add white anchovies - 1.5

• EXECUTIVE CHEF SHEILA LUCERO •  
CHEF DE CUISINE BRYAN SPARKS  
• SOUS CHEF MURPH •



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 DUNGENESS CRAB 25

½ LB SNOW CRAB 19

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

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

# ICE COLD SAMPLERS

THE HOOK\* 39  
1/2 lb snow crab, 2 east coast oysters,  
2 west coast oysters, 1/2 lb peel n' eat shrimp

THE LINE\* 49  
2 east coast oysters, 2 west coast oysters,  
lobster cocktail, fruit de mer,  
1/2 oz golden caviar

THE SINKER\* 90  
1/2 lb snow crab, 1/2 lb peel n' eat shrimp,  
6 oysters, lobster cocktail, fruit de mer,  
6 green lip mussels

HOOK, LINE & SINKER\* 178  
all three samplers

# FOR THE TABLE

FRENCH FRIES 4

HUSHPUPIES 5

MISO MUSHROOMS 12

BACON BRAISED  
COLLARD GREENS 6

BACON FAT CORNBREAD 6  
maple-hot sauce butter

ASPARAGUS 9  
brown butter, chimichurri, preserved lemon

# SEASONALS

SWORDFISH BOUILLABAISSE 28  
rich seafood stock, saffron, mussels, clams,  
chorizo, grilled bread

DUNGENESS CRAB BOIL 32  
andouille sausage, red potatoes, corn on the cob,  
drawn butter, maryland seasoning, lemon

CORNMEAL FRIED CATFISH 24.75  
ponchartrain sauce, shrimp, mushrooms,  
bacon braised greens, cornbread

CRISPY WHISKEY SALMON\* 28  
rieger whiskey, beluga lentils, carrot, bacon,  
apple-radish slaw, lemon beurre blanc

GRILLED AHI TUNA\* 34.25  
risotto, roasted tomato, spring onion,  
orange-miso, rice cracker

BUTTER POACHED HALIBUT\* 35  
ricotta gnudi, english peas, pickled turnips,  
chimmichurri

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

LOBSTER MAC 'N CHEESE 23  
pancetta lardon, truffled bread crumb, fontina,  
marscapone, pickled mustard seed

# 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, cabbage slaw, house fries

# NOT SEAFOOD

DOUBLE CUT BONE-IN PORK CHOP 29  
spring vegetable hash, alabama bbq sauce

12 OZ GRILLED ANGUS RIBEYE\* 42  
deviled butter, grilled mushrooms,  
smashed & fried red potatoes

SURF YOUR TURF  
(5) SHRIMP \$15  
- or - LOBSTER TAIL \$20  
- or - JUMBO LUMP CRAB \$15

# MAY 2019

\*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 BRYAN SPARKS

For Bryan, food is the universal language of family. Good food brings people together, sparks old memories, and creates new ones. As much as he loves cooking—and he LOVES cooking—his favorite part about being a chef is seeing the smiles on guests faces when they enjoy a meal together.

Born and raised in Brookside, KC, Bryan joined the Coast Guard after high school. When he learned that he was colorblind, he had the choice to either push paperwork or cook. He chose the latter, and the rest is history. After seven years in the service, he fueled his passion for the culinary arts at the Schoolcraft School of Arts in Detroit, MI. As a chef, he is a jack of all trades, having run the kitchens of Neapolitan pizza restaurants, country clubs, whiskey bars, high end pop-ups, and ramen restaurants. He joined the opening crew of Jax Fish House and, after a few years as a journeyman chef, returned to helm the kitchen that helped shape his career.

When he's not cooking up a storm at Jax, you'll find Bryan hanging out with his family, working out at the gym, and supporting local organizations like No Kids Hungry and Big Brothers Big Sisters.

## OUR PURVEYORS

We strive to source the highest quality products from local purveyors,

### 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.]

\$65 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.

