

eat fish - live longer



eat oysters - love longer

FISH HOUSE & OYSTER BAR

STARTERS

FRIED CALAMARI	11
<i>mango-chile mojo, lime aioli</i>	
ONE POUND STEAMED MUSSELS	17
<i>thai curry- jalapeño, candied coconut, cilantro</i>	
<i>red chorizo-tomato, oregano, basil</i>	
<i>chardonnay garlic- fine herbs, butter</i>	
DUCK TRAP RIVER SMOKED SALMON*	14
<i>citrus-horseradish crema, crispy capers, red onion,</i>	
<i>dark bread, shallot crunch</i>	
CURRIED SHRIMP AND POTATO EGGROLLS	12
<i>pineapple-tepache dipping sauce</i>	
GRILLED OYSTERS	6 for 19 12 for 36
<i>creole butter, grana padano, chives</i>	
JUMBO LUMP CRAB CAKE	19
<i>preserved lemon aioli</i>	

SOUP & SALAD

	sm / lg
CRAWFISH AND ANDOUILLE SAUSAGE GUMBO	6 / 12
<i>louisiana crawfish and local smoked andouille sausage</i>	
CORN AND CLAM CHOWDER	7 / 14
<i>bacon, potatoes, shellfish cream, tabasco</i>	
LITTLE GEMS CAESAR	8 / 14
<i>garlic croutons, grana padano, whole grain mustard dressing</i>	
<i>*add white anchovy 2</i>	
THE WEDGE	7 / 12
<i>iceberg, black pepper bacon, chunky bleu cheese, cherry</i>	
<i>tomatoes, creamy four onion ranch</i>	

SANDWICHES

CREEKSTONE BURGER*	15
<i>tomato, sweet pickles, house mustard choice of side</i>	
<i>add fried oyster, fried egg, cheddar, bleu, or bacon \$2 each</i>	
JAX PO'BOY - SHRIMP, OYSTER OR CATFISH	17
<i>crispy fried or blackened - lettuce, tomato, french roll,</i>	
<i>pickled mustard seed remoulade choice of side</i>	
BIGEYE TUNA NICOISE*	17
<i>peppercorn crusted seared tuna, green beans, grilled potato,</i>	
<i>heirloom tomato, fresh olive focaccia choice of side</i>	
LOBSTER ROLL BLT	24
<i>claw, knuckle and tail meat, creamy lemon and celery mayo,</i>	
<i>pepper bacon, split top roll choice of side</i>	

ENTREES

MISSISSIPPI CATFISH BLACKENED OR FRIED	24
<i>bacon braised collard greens, hushpuppies, smoked tomato jus</i>	
BBQ VERLASSO SALMON	28
<i>red skin hand mashed potatoes, smoked bacon, creamy corn</i>	
HAWAIIAN BIGEYE TUNA*	34
<i>charred rare, glazed carrots, snap peas, ginger fried rice, ponzu</i>	
FISH AND CHIPS	19
<i>fries, slaw, tartar sauce</i>	
ALASKAN HALIBUT	32
<i>en papillote, local mushrooms, haricot vert, roasted tomato,</i>	
<i>southern butter, roasted baby red potatoes</i>	
LOBSTER MAC	24
<i>double-up to 'family style' for the table</i>	
<i>buttery lobster, smoked bacon, peppered breadcrumbs</i>	
SHRIMP AND GRITS	26
<i>double-up to 'family style' for the table</i>	
<i>anson mills cheese grits, bacon braised collard greens, smoked</i>	
<i>tomato gravy</i>	
<i>The Half Bird</i> 	19
4-piece Fried Chicken Dinner - with house pickles & sausage gravy	

CHILLED SHELLFISH

OYSTERS ON THE HALF SHELL*	MKT
<i>lemon, cocktail sauce, house mignonette</i>	
PEEL N' EAT SHRIMP	
½ pound	12
1 pound	22
ALASKAN KING CRAB 1 pound	65
SNOW CRAB 1 pound	52
ICE COLD RAW BAR SAMPLER*	77
<i>12 emersum oysters, 1lb snow crab, 1/2 lb peel n eat shrimp,</i>	
<i>lemon and all the sauces</i>	

SIDES 5

FRENCH FRIES	
SKILLET CORNBREAD	<i>maple whipped butter</i>
FARM VEGETABLE FRIED RICE	
HUSHPUPIES	<i>cayenne sugar</i>
BACON BRAISED COLLARD GREENS	
RED SKIN MASHED POTATOES	<i>brown gravy</i>
DIJON-CIDER-FENNEL SLAW	
ANSON MILLS CHEDDAR GRITS	
3 BISCUITS	<i>honey butter</i>

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HAPPY HOUR

3:30 PM to 5:30 PM daily

TO EAT

OYSTERS* <i>house selected east coast oysters on the half shell</i>	2 EA
FRIED CALAMARI <i>mango-chile mojo, lime aioli</i>	9
CUP OF CHOWDER <i>bacon, potatoes, shellfish cream, tabasco</i>	5
GUMBO FRIES <i>house cut french fries, cheddar cheese, smothered with crawfish and andouille sausage gumbo</i>	6
1/2 LB. PEEL N' EAT SHRIMP <i>cocktail and jax mustard sauce</i>	10
THE WEDGE SALAD <i>iceberg, black pepper bacon, chunky bleu cheese, cherry tomatoes, creamy four onion ranch</i>	5
GRILLED OYSTERS	2.50 EACH
ICE COLD RAW BAR SAMPLER * <i>12 emersum oysters, 1lb. snow crab, 1/2 lb. peel n' eat shrimp, lemon and all the sauces</i>	60
1 LB. STEAMED PEI MUSSELS <i>classic & delicious ~ chardonnay, garlic & shallot confit, parsley, butter with grilled sourdough</i>	13
1 LB. SNOW CRAB <i>drawn butter</i>	44
JAX PO'BOY - SHRIMP OR OYSTER OR CATFISH <i>crispy fried shrimp or oysters, lettuce, tomato, pickled mustard seed remoulade, french roll</i>	10
FISH AND CHIPS <i>fries, slaw, tartar sauce</i>	15
HUSHPUPIES	4
FARM VEGETABLE FRIED RICE	4
HOUSE CUT FRENCH FRIES	4

TO DRINK

BEER

TALL BOY CAN <i>miller high life</i>	3
DRAFT BEER <i>pabst blue ribbon, boulevard wheat OR abita amber</i>	3

COCKTAILS

OYSTER SHOOTER* <i>cucumber vodka, house bloody, emersum east coast oyster</i>	3
JAX STRAWBERRY LEMONADE <i>strawberry infused vodka, lemonade</i>	6
CUCUMBER LEMON PRESS <i>cucumber infused vodka, lemonade, soda</i>	6
BLACKBERRY FITZGERALD <i>blackberry infused gin, lemon juice, simple, angostura bitters</i>	6
BANGKOK FIZZ <i>spicy thai chile infused vodka, pineapple syrup, lime, ginger beer</i>	6
DIRTY VODKA MARTINI <i>olive infused vodka, olive juice, olives, served up</i>	5
OLD FASHIONED <i>four roses bourbon, rich simple, angostura bitters, large rock</i>	6
MARGARITA <i>salt rim, blue agave tequila, triple sec, agave, lime juice</i>	5
WHITE WINE SANGRIA <i>peaches, pineapple, citrus, peach brandy</i>	7

WINE

PAVAO VINHO VERDE LOUREIRO <i>vinho verde, PORTUGAL</i>	6
DOMAINE DE LA PATIENCE <i>Rosé [CERTIFIED ORGANIC] PROVENCE, FR</i>	6
LAYA RED BLEND <i>SPAIN</i>	6
TORRE ORIA BRUT OR BRUT ROSE <i>Cava SPAIN</i>	6

ALL ITEMS BELOW ARE PACKED TO-GO

BEER & CIDER

Canned/Bottled

AUSTIN EASTCIDERS <i>seasonal cider austin, tx - 5.0% [12 oz can]</i>	5
BOULEVARD TANK 7 <i>belgian saison kc, mo - 8.5% [12 oz bottle]</i>	8
MICHELOB ULTRA <i>st louis, mo - 4.2% [12 oz bottle]</i>	5
MILLER HIGH LIFE <i>milwaukee, wi - 4.6% [16 oz can]</i>	4
MILLER LITE <i>milwaukee, wi - 4.6% [12 oz can]</i>	4
BUD LIGHT <i>st.louis, mo - 5% [12 oz bottle]</i>	4
BUCKLER <i>non alcoholic netherlands [12 oz bottle]</i>	4
COORS LT <i>golden, co - 4.2% [12 oz bottle]</i>	4

DRAFT BEER

32OZ CROWLER - \$10 EACH | \$35 PER 4 PACK

PABST BLUE RIBBON <i>american lager milwaukee, wi - 4.8%</i>	
BOULEVARD <i>wheat kansas city, mo - 4.4%</i>	
KC BIER <i>oktoberfest / kansas city, mo - 5.5%</i>	
CINDER BLOCK BREWING <i>block ipa kansas city, mo - 7.2%</i>	
BELL'S <i>two-hearted ale kalamazoo, mi - 5.5%</i>	
NEW BELGIUM <i>voodoo ranger ipa ft collins, co - 7.0%</i>	
<i>(32oz crowler - \$15 each \$45 per 4 pack)</i>	

COCKTAILS 30

JAX STRAWBERRY LEMONADE 32oz <i>The infusion cocktail that changed the world! Strawberry infused vodka and our house made lemonade provide the perfect not to sour, not too sweet refreshment.</i>	
CUCUMBER LEMON PRESS 32oz <i>Fresh. This cocktail is...yes... Lemon juice, simple syrup, and a touch of soda mingle with fragrant and refreshing cucumber infused vodka...if there was a cocktail that is also a cleanse, this is it!</i>	
BIG OL' MARGARITA CAN - 32oz <i>Just pour over ice in a salt rimmed glass to be transported to Mexico!</i>	
FRENCH 75 - 32oz <i>This classic NoLa cocktail is perfect for Breakfast, Lunch or Dinner. Tom's Town Gin, triple sec, lemon, sparkling wine - try one, you'll instantly feel classier!</i>	

LOOKING FOR WINE?

GO TO JAXKC.COM TO FIND THE WINE LIST AND USE DISCOUNT CODE 'WINE40' AT CHECKOUT TO RECEIVE 40% OFF ALL BOTTLES OF WINE TO-GO!

JAX TO-GO FINISH-AT-HOME KITS

GRILLED OYSTER KIT* <i>creole butter, grana padano, chives</i>	6 for 19 12 for 38
JUMBO LUMP CRAB CAKE KIT* <i>preserved lemon aioli</i>	29
MUSSELS 2#* <i>choice of thai curry, tomato chorizo or chardonnay garlic - take these orange pillows of pleasure home with you</i>	28
HALIBUT FOR TWO* <i>local mushrooms, asparagus, roasted tomato, pepper butter, wrapped in parchment paper with sherry-mustard potatoes ready for the oven</i>	48

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