

eat fish - live longer



eat oysters - love longer

FISH HOUSE & OYSTER BAR

STARTERS

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

SOUP & SALAD

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

SANDWICHES

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

ENTREES

- MISSISSIPPI CATFISH BLACKENED OR FRIED 24
bacon braised collard greens, hushpuppies, smoked tomato jus
BBQ VERLASSO SALMON 28
red skin hand mashed potatoes, smoked bacon, creamy corn
HAWAIIAN BIGEYE TUNA 34
charred rare, glazed carrots, snap peas, ginger fried rice, ponzu
FISH AND CHIPS 19
fries, slaw, tartar sauce
ALASKAN HALIBUT 32
en papillote, local mushrooms, haricot vert, roasted tomato,
southern butter, roasted baby red potatoes
LOBSTER MAC 24
double-up to 'family style' for the table 44
buttery lobster, smoked bacon, peppered breadcrumbs
SHRIMP AND GRITS 26
double-up to 'family style' for the table 42
anson mills cheese grits, bacon braised collard greens, smoked
tomato gravy
The Half Bird THE POST 19
4-piece Fried Chicken Dinner - with house pickles & sausage gravy

CHILLED SHELLFISH

- OYSTERS ON THE HALF SHELL MKT
lemon, cocktail sauce, house mignonette
PEEL N' EAT SHRIMP 12
1/2 pound 22
1 pound
ALASKAN KING CRAB 1 pound 58
SNOW CRAB 1 pound 49
ICE COLD RAW BAR SAMPLER 70
12 emersum oysters, 1lb snow crab, 1/2 lb peel n eat shrimp,
lemon and all the sauces

SIDES 5

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

# 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 &amp; delicious ~ chardonnay, garlic &amp; shallot confit, parsley, butter with grilled sourdough</i>	13
1 LB. SNOW CRAB <i>drawn butter</i>	40
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>pubst 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

## DESSERTS

KEY LIME TART <i>sweet cream, candied coconut</i>	7
FLOURLESS CHOCOLATE CAKE <i>8 slice   65 whole cake</i> <i>bittersweet chocolate, strawberries, basil</i>	
JAX SUNDAE <i>housemade vanilla and chocolate ice cream, cashew crunch, bourbon caramel sauce</i>	7
SCOOP OF HOUSEMADE ICE CREAM OR SORBET <i>vanilla - chocolate - strawberry-grapefruit</i>	3

*Chocolate Whoopie Pie* 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
CRANE BREWING THUNDERGONG <i>wheat   kc, mo - 5% [12 oz can]</i>	5
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
BUD LIGHT <i>st.louis, mo - 5% [12 oz bottle]</i>	4
BUCKLER <i>non alcoholic   netherlands [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!

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## JAX TO-GO

### FINISH-AT-HOME KITS

These sustainable, fresh favorites are available any time you want Jax quality in the comfort of home. Go ahead, say you made it from scratch...and cook em in sweatpants...we're good with that...

**GRILLED OYSTER KIT** 6 FOR 19 | 12 FOR 36  
*creole butter, grana padano, chives*

**JUMBO LUMP CRAB CAKE KIT** 29  
*preserved lemon aioli*

**MUSSELS 2#** 28  
*choice of thai curry, tomato chorizo or chardonnay garlic - take these orange pillows of pleasure home with you*

**HALIBUT FOR TWO** 48  
*local mushrooms, asparagus, roasted tomato, pepper butter, wrapped in parchment paper with sherry-mustard potatoes ready for the oven*

### SEAFOOD MARKET

**SALMON** 20.75 per pound  
*Verlasso, farm-raised in Chile*

**TUNA** 38.50 per pound  
*South Pacific, Marshall Islands*

**CATFISH** 13.42 per pound  
*Mississippi*

**HALIBUT** 33.00 per pound  
*Wild-caught, Alaska*

**U - 15 SHRIMP** 16.25 per pound  
*Wild caught, Baja Mexico*

### SOUP & SALAD

**CRAWFISH AND ANDOUILLE SAUSAGE GUMBO (QUART)** 24  
*louisiana crawfish and local smoked andouille sausage*

**CORN AND CLAM CHOWDER (QUART)** 28  
*bacon, potatoes, shellfish cream, tabasco*

**LITTLE GEMS CAESAR (SERVES 3-4)** 28  
*crunchy- sweet gem lettuce, grana padano, whole grain mustard dressing, garlic croutons*

**THE WEDGE (SERVES 3-4)** 24  
*black pepper bacon, chunky blue cheese, early season cherry*

### ENTREES

**FAMILY SIZE LOBSTER MAC** 44  
*buttery lobster, smoked bacon, peppered breadcrumbs*

**FAMILY SIZE SHRIMP AND GRITS** 42  
*anson mills cheese grits, bacon braised collard greens, smoked tomato gravy*



### Family Fried Chicken Dinners

#### 4-PIECE CHICKEN DINNER

house pickles & sausage gravy, biscuits 19

**WHOLE BIRD** choice of two sides, four biscuits 48

**BIG BUBBA** two whole birds fried, four sides, eight biscuits 88

**CHICKEN POT PIE** *feeds 2-4* 9 inch pie, rich chicken broth, root vegetables (take and bake) 48

### Dessert

**CHOCOLATE WHOOPIE PIE** 6