

eat fish - live longer  
eat oysters - love longer



WE DELIVER

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 chardonnay garlic- fine herbs, butter</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 & ANDOUILLE SAUSAGE GUMBO	6 / 12
<i>louisiana crawfish and local smoked andouille sausage</i>	
SEAFOOD CHOWDER	18
<i>mussels, chopped clams, shrimp, roasted garlic cream, potatoes, carrots, bacon, &amp; okra</i>	
LITTLE GEMS CAESAR	8 / 14
<i>garlic croutons, grana padano, whole grain mustard dressing *add white anchovy 2</i>	
THE WEDGE	7 / 12
<i>iceberg, black pepper bacon, chunky bleu cheese, cherry tomatoes, creamy four onion ranch</i>	

## SANDWICHES

CREEKSTONE BURGER*	15
<i>tomato, sweet pickles, house mustard   choice of side 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, pickled mustard seed remoulade   choice of side</i>	
LOBSTER ROLL BLT	24
<i>claw, knuckle and tail meat, creamy lemon and celery mayo, pepper bacon, split top roll   choice of side</i>	

## SIDES 5

FRENCH FRIES
BACON FAT CORNBREAD <i>maple whipped butter</i>
FARM VEGETABLE FRIED RICE
HUSHPUPPIES <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>

## ENTREES

MISSISSIPPI CATFISH BLACKENED OR FRIED	24
<i>bacon braised collard greens, hushpuppies, smoked tomato jus</i>	
SFO CIOPPINO	30
<i>snow crab, mussels, shrimp, chopped clams, fish, fennel, onion, garlic, rich tomato broth</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>	
GULF GROUPE	32
<i>en papillote, local mushrooms, haricot vert, roasted tomato, 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 tomato gravy</i>	

**The Half Bird**  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	
<i>1/2 pound 12</i>	
<i>1 pound 22</i>	
ALASKAN KING CRAB 1 pound	65
SNOW CRAB 1 pound	52

## ICE COLD SAMPLERS

STARTER SAMPLER 6 emersums, 1/4lb shrimp, 1/2lb snow crab	42
RAW BAR SAMPLER 12 emersums, 1/2 lb shrimp, 1lb snow crab	77
CELEBRATION SAMPLER 6 west coast oysters, 5oz lobster tail, 1/4lb shrimp, 1/2lb alaskan king crab, 1/2lb snow crab	135
ULTIMATE SAMPLER 6 emersums, 6 west coast oysters, 1/2lb shrimp, two 5oz lobster tails, 1lb alaskan king crab, 1lb snow crab	185

## CAVIAR

<i>served with house made potato chips, crème fraiche, chives</i>	
BOWFIN ROE* (20Z) <i>small grain, buttery, briny</i>	50
ISRAELI OSETRA CAVIAR* [10Z]	150
<i>smooth, light salt, nutty, buttery finish</i>	

# HAPPY HOUR

3:30 PM to 5:30 PM daily

## TO EAT

OYSTERS* house selected east coast oysters on the half shell	2 EA
FRIED CALAMARI mango-chile mojo, lime aioli	9
GUMBO FRIES	6
house cut french fries, cheddar cheese, smothered with crawfish and andouille sausage gumbo	
1/2 LB. PEEL N' EAT SHRIMP cocktail and jax mustard sauce	10
THE WEDGE SALAD	5.50
iceberg, black pepper bacon, chunky bleu cheese, cherry tomatoes, creamy four onion ranch	
GRILLED OYSTERS	2.50 EACH
ICE COLD RAW BAR SAMPLER *	67
12 emersum oysters, 1lb. snow crab, 1/2 lb. peel n' eat shrimp, lemon and all the sauces	
1 LB. STEAMED PEI MUSSELS	13
classic & delicious ~ chardonnay, garlic & shallot confit, parsley, butter with grilled sourdough	
1 LB. SNOW CRAB drawn butter	44
JAX PO'BOY - SHRIMP OR OYSTER OR CATFISH	10
crispy fried shrimp or oysters, lettuce, tomato, pickled mustard seed remoulade, french roll	
FISH AND CHIPS fries, slaw, tartar sauce	15
HUSHPUPPIES	4
FARM VEGETABLE FRIED RICE	4
HOUSE CUT FRENCH FRIES	4

## TO DRINK

### BEER

TALL BOY CAN miller high life, pabst blue ribbon	3
DRAFT BEER pbr, blvd wheat	3

### COCKTAILS

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

### WINE

GAMBELLARA I BASALTI SOAVE Garganega, ITALY	6
OYSTER BAY Rose, NEW ZEALAND	6
JOSH Cabernet Sauvignon, CALIFORNIA	7
TORRE ORIA CAVA Brut or Brut Rose, SPAIN	6

## ALL ITEMS BELOW ARE PACKED TO-GO

### BEER & CIDER

Canned/Bottled

BOULEVARD TANK 7 belgian saison   kc, mo - 8.5% [12 oz bottle]	8
MICHELOB ULTRA st louis, mo- 4.2% [12 oz bottle]	5
MILLER HIGH LIFE milwaukee, wi - 4.6% [16 oz can]	4
MILLER LITE milwaukee, wi - 4.6% [12 oz can]	4
BUD LIGHT st.louis, mo - 5% [12 oz bottle]	4
BUCKLER non alcoholic   netherlands [12 oz bottle]	4
COORS LT golden, co - 4.2% [12 oz bottle]	4
PABST BLUE RIBBON milwaukee, wi - 4.8% [16 oz can]	4

### DRAFT BEER

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

PABST BLUE RIBBON american lager   milwaukee, wi - 4.8%	
BOULEVARD wheat   kansas city, mo - 4.4%	

### COCKTAILS 30

JAX STRAWBERRY LEMONADE 32oz	
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.	
CUCUMBER LEMON PRESS 32oz	
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!	
BIG OL' MARGARITA CAN - 32oz	
Just pour over ice in a salt rimmed glass to be transported to Mexico!	
FRENCH 75 - 32oz	
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!	

### 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*	6 for 19   12 for 38
creole butter, grana padano, chives	
JUMBO LUMP CRAB CAKE KIT*	29
preserved lemon aioli	
MUSSELS KIT 2#*	28
choice of thai curry or chardonnay garlic	
GULF GROUPER KIT FOR TWO*	48
local mushrooms, asparagus, roasted tomato, pepper butter, wrapped in parchment paper with sherry-mustard potatoes ready for the oven	
LOBSTER MAC KIT FOR TWO	44
cavatappi pasta, chunks of maine lobster, creamy-cheesy sauce, bacon, pickled mustard seeds & peppered breadcrumbs	
LOBSTER ROLL KIT FOR TWO	44
two split top buns come with butter for toasting, simply mix the pre-picked lobster meat with our remoulade	
SFO CIOPPINO KIT FOR TWO	56
rich tomato broth, snow crab, shrimp, mussels, chopped clams, fresh fish, fennel, onion, garlic, hunk of sourdough, whipped butter	

\*Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.