Jax
FISH HOUSE & OYSTER BAR

HOT OYSTERS

MORNAY BAKED OYSTER 3
pickled mushrooms, bacon, spinach

CHARBROILED OYSTER 3.5
grana padano, butter, garlic

BUFFALO FRIED OYSTER 3.5
maytag bleu cheese, hot sauce, celery

STARTERS

CHICKEN & CRAWFISH GUMBO 5/9
andouille sausage, red & green peppers,
long grain rice, preserved okra

POTATO & LEEK SOUP 5
citrus ash salt, chive oil

FRIED CALAMARI 10
mango-chile mojo, lime aioli

BLUE CRAB CAKE 16
grilled lemon, tartar sauce

SALMON THREE WAYS* 18
house cured lox, mesquite smoked, rillette,
seasonal accompaniments

SPICY TUNA* 14
fried rice cake, nam pla, avocado purée

BLUE CRAB COCKTAIL 13
cocktail sauce, lemon, lavosh

FRUIT DE MER 9
squid, shrimp, green lip mussels,
castelvetrano olives, potato, basil

STEAK TARTARE* 13
gherkin, dijon, quail egg, house chips

STEAMED MUSSELS OR CLAMS 14
roasted tomato & chorizo
-or-
green curry, cilantro, lime
add pasta or rice noodles - 3

SEAFOOD CHOWDER 15
mussels, clams, shrimp, potato, chiles, bacon,
okra, carrots, roasted garlic cream

SALADS

ROOTS, SHOOTS & FRUITS 9
baby greens, roasted roots, dried & pickled fruits,
sunflower seed & farro crumble, fresh cheese

THE WEDGE 9
tomato, crispy bacon, crumbled bleu cheese, ranch

GRILLED ROMAINE 9
garlic croutons, basil caesar, grana padano

BURRATA & WATERMELON RADISH SALAD 12
trout roe, goddess vinaigrette

SHELLFISH, SAMPLERS & CAVIAR

½ LB PEEL N' EAT SHRIMP 12

1 LB SNOW CRAB 32

1 LB KING CRAB 70

CRAB DUO 46
1/4 lb alaskan king crab, 1 lb snow crab

THE HOOK* 31
1/2 lb snow crab, 2 east coast oysters,
2 west coast oysters, 1/2 lb peel n' eat shrimp

THE LINE* 66
1/3 lb king crab, 2 east coast oysters,
2 west coast oysters, lobster tail, fruit de mer,
1/2 oz golden caviar

THE SINKER* 98
1/2 lb king crab, 1/2 lb snow crab, 1/2 whole lobster,
6 oysters, 6 green lip mussels,
1/2 lb peel n' eat shrimp, fruit de mer

HOOK, LINE & SINKER* 180
all three samplers

all caviar & roe served with potato chips, chives, sieved egg, vodka crème fraîche

PADDLEFISH ROE 72

OSETRA CAVIAR 140

FOR THE TABLE

SOURDOUGH BUTTERMILK BREAD 3
whipped butter, sea salt

HUSHPUPPIES 6
pimento cheese, pepper relish

KENNEBEC FRIES 4
maryland seasoning

BRUSSELS SPROUTS 6
honey vinaigrette, prosciutto

SEARED GREENS 7
sherry agrodulce

SMOKED POTATO SALAD 6
braised roots, mustard vinaigrette

SEASONAL FAVORITES

CATFISH PO' BOY 16
Blackened OR Fried
trinity slaw, creole remoulade,
charred onion vinaigrette

CLAMS CARBONARA 24
raviolo al uovo, bacon, garlic cream, peas

GRILLED STEELHEAD 27
black garlic hummus, artichoke, seared calamari,
green olive, feta, shaved carrots

PAN SEARED HALIBUT 33
fava farrotto, black garlic vinaigrette,
purple asparagus, spring herb salad

BLACKENED CATFISH 24
bacon braised collards, preserved okra,
roasted poblano, creamy hominy

BENNE & CHILI AHI TUNA* 33
smoked edamame & avocado purée,
puffed rice noodles, jade chimichurri

PAN SEARED SCALLOPS* 33
potato-celeriac purée, pickled root vegetables,
horseradish crème fraîche

MAINE LOBSTER ROLL 25
housemade roll, celery mayo,
applewood smoked bacon

NOT SEAFOOD

JAX 1/2 LB BEEF BURGER* 13
brioche bun, lettuce, tomato, pickles,
jax mustard sauce, kennebec fries
add fried oyster, fried egg*, cheddar,
bleu cheese - 2 ea | add bacon - 3 ea

CAST IRON SEARED RIBEYE* 33
horseradish hashbrown, oyster mushrooms,
spinach, bacon vinaigrette

BUTTERMILK FRIED CHICKEN 24
smoked potato, braised roots, mustard greens,
pickled mustard seed vinaigrette

EXECUTIVE CHEF SHEILA LUCERO
CHEF DE CUISINE THERESIA OTA
SOUS CHEF JEFF DEITZLER

JUNE 2016

FACEBOOK.COM
/JAXFISHHOUSEKANSASCITY

*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 and 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. While earning a degree in biology and playing soccer at Florida International University, she fell in love with the wonderful and varied cuisines of South Florida, and got her first taste of the energy and enthusiasm of professional kitchens while working in bakeries and delis. Bent on becoming a chef, she returned home to Colorado to attend the Colorado Art Institute, simultaneously working in some of the finest kitchens of the Front Range. She joined the outstanding opening crew of Jax Fish House in Denver, working alongside culinary masterminds Dave Query and Jamey Fader.

Sheila quickly proved her mettle, and rose through the ranks to become Chef de Cuisine in 2002. Jax Denver 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 since then has helped open additional and equally awesome Jax locations in Fort Collins, Glendale, and Kansas City.

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 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 THERESIA OTA

Born and raised in Hawaii, Theresia dreamed of becoming a professional food writer and earned a degree in Communications from the University of San Fransisco. After cooking for a year, however, she realized that her heart was in the kitchen and decided to pursue a career as a chef. She enrolled in Johnson & Wales Culinary School in Denver and has since lent her considerable talents to kitchens in San Fransisco, Maine, Brooklyn, Denver, and Kansas City.

Theresia loves cooking for people as an expression of creativity, highlighting her personal culinary style which is seasonally and locally driven. When she's not creating something exceptional at Jax, Theresia enjoys practicing yoga and restaurant hopping with her partner Jesse, and visiting her three sisters, and five nephews.

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
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.
Califronia 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.

MONTHLY
Dinner
SERIES

SAVE THE DATES

SELECT TUESDAYS
RESERVE YOUR SPACE NOW!

5/17 CANNED BEER & CRAB BOIL
As traditional as it gets - Hot Crab and Cold Beer on the NEW PATIO.

6/21 LONGEST DAY TO DRINK ROSÉ
Summer solstice means longer days to enjoy Chef Theresia Ota's favorite style of wine.

7/19 RESTLESS SPIRITS PAIRING
Locally distilled cocktail creations paired with sustainable seafood.

8/16 HARVEST FARM DINNER
Celebrate the end of Summer with locally sourced, fresh from the field bounty at the peak of the season.

9/20 OKTOBERFEST
German wines and Bavarian style seafood.

10/11 FEMALES ON FIRE
A collection of KC's most talented female chefs gather to celebrate National Seafood Month and promote sustainability.

JAX FISH HOUSE
NEW ORLEANS
WEEKEND BRUNCH
• EVERY SATURDAY & SUNDAY 10:30AM TO 3:00PM •

A ROYAL GOOD TIME

If a Royals player does anything listed below...
Everyone present at Jax WINS!

NO HITTER = WE PAY YOUR TAB!
That's right. The whole dang thing for the whole dang restaurant.

GRAND SLAM = (12) FREE EAST COAST OYSTERS

WALK-OFF HOME RUN = ($25) off your bill.

HIT FOR THE CYCLE = ($50) GIFT CARDS for everybody.

MONTEREY BAY AQUARIUM®
Seafood WATCH

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.

Emersum Oysters
Since '94

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.