

eat fish - live longer



eat oysters - love longer

FISH HOUSE & OYSTER BAR

STARTERS

FRIED TOWN DOCK CALAMARI 13
mango-chile mojo, lime aioli

STEAMED PEI MUSSELS 18
thai curry- jalapeño, candied coconut, cilantro
chardonnay garlic- shallot, parsley, butter

SMOKED SALMON DIP 11
pastrami cured, crème fraîche, horseradish,
radish, fennel, lavosh cracker

JUMBO LUMP CRAB CAKE 21
herb buttermilk sauce, garlic tomato purée

CHARGRILLED OYSTERS 22 HALF DOZEN | 44 DOZEN
creole butter, grana padano cheese

AHI TUNA POKE* 17
sticky rice, spicy chile-peanut sauce, avocado,
crispy shallot, ponzu

SOUPS & SALADS

JAX CAESAR SALAD 9 / 16
little gems, croutons,
whole grain mustard dressing, grana padano
*add white anchovies \$2

THE WEDGE 8 / 14
iceberg lettuce, crispy bacon,
point Reyes blue cheese, tomato, ranch

AUTUMN SALAD 9
shaved carrots, salted cucumber,
gouda, sunflower crumble,
champagne-tarragon vinaigrette

LOUISIANA CRAWFISH GUMBO 7 / 14
louisiana crawfish, local smoked andouille sausage,
gulf shrimp, rice, scallions

SEAFOOD CHOWDER 21
(made to order)
mussels, chopped clams,
fresh fish, shrimp, roasted garlic cream,
potatoes, carrots, bacon, okra

SIDES 6

FRENCH FRIES

BACON FAT CORNBREAD

HUSHPUPIES

PORK BELLY COLLARDS

CRISPY GRITS & CAPONATA

MARINATED SEA ISLAND PEAS

GRILLED SQUASH

BAKED LOBSTER MAC 18

CHILLED SHELLFISH

OYSTERS ON THE HALF SHELL* MKT
please check the fresh sheet for our daily oyster selection

PEEL N' EAT SHRIMP 12 ½ pound / 22 1 pound

ALASKAN KING CRAB 1 pound MKT

ALASKAN SNOW CRAB 1 pound 59

ICE COLD RAW BAR PLATTERS

HOOK* 55

½# peel n' eat shrimp, 6 emersum oysters, ½# snow crab

LINE* 110

1# peel n' eat shrimp, 12 emersum oysters, 1# snow crab

SINKER* 225

1# peel n' eat shrimp, 12 emersum oysters, 1# king crab,
salmon dip, white fish roe, ahi tuna poke

CAVIAR

served with housemade potato chips, crème fraîche, chives

ISRAELI OSETRA CAVIAR* 1oz - smooth, light salt, nutty, buttery finish 150

BOWFIN ROE* 1oz- small grain, buttery, briny 50

WHITEFISH ROE* 1oz - small grain, clean, sweet 30

SEASONAL ENTREES

STUFFED TOMATO & QUINOA PILAF 21
marinated sea island peas, grilled squash, tomato garlic purée

ALASKAN HALIBUT 37
pine nut caponata, crispy anson mills grits, fried basil

NEW ENGLAND SEA SCALLOPS* 36
celeriac purée, roasted cauliflower, turnips, guanciale, arugula, puffed quinoa

CLAMS & SPAGHETTI 28
fresh tomato, garlic, calabrian chile, thick cut spaghetti

GRILLED VERLASSO SALMON* 28
sea island peas, fennel, charred brocolini, local mushrooms, dill crema

MISSISSIPPI CATFISH 24
blackened or fried pork belly collard greens, hushpuppies, smoked tomato jus

GRILLED HAWAIIAN YELLOWFIN TUNA STEAK* 34
squash, fresh grated tomato, roasted kalamata olives,
sweet garlic purée

CENTER CUT FILET* 55
sautéed corn and mushrooms, caramelized corn purée,
charred rapini, blue crab butter

CREEKSTONE BURGER* 16
lettuce, tomato, pickles, jax mustard, french fries
add fried oyster, fried egg, cheddar, blue cheese, or bacon - \$2 each

MAINE LOBSTER ROLL 28
claw, knuckle and tail meat, herb dressing, cherry tomato,
butter toasted split-top roll, french fries



*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.

COCKTAILS



infusions

JAX STRAWBERRY LEMONADE	8
strawberry infused vodka, lemonade	
CUCUMBER LEMON PRESS	8
cucumber infused vodka, lemonade, soda water	
BANGKOK FIZZ	9
thai chile infused vodka, pineapple syrup, lime, ginger beer	
APPLE CINNAMON MULE	9
apple infused vodka, apple cider, lime juice, cinnamon syrup	
FALL SANGRIA	8
chablis, cranberries, oranges, thyme, fall spice blend	

originals and nola classics

CAMPFIRE MARGARITA milagro reposado, triple sec, smoked agave, lime juice, smoked salt rim, mezcal spritz	11
JAX G & T j. rieger's gin, fever tree tonic, honey syrup, yuzu juice	11
BARREL AGED BOULEVARDIER union horse long shot whiskey, strawberry infused campari, sweet vermouth	12
CRANBERRY & ROSEMARY FRENCH 75 tom's town gin, lemon, cranberry-rosemary syrup, sparkling wine	11
VIEUX CARRE bulleit rye, cognac, benedictine, sweet vermouth, bitters	13
Q COIN milagro reposado, agave, cucumber, lime juice, orange	11
VESPER tanqueray gin, stoli vodka, lillet blanc, lemon twist	13

MOCKTAILS (ZERO ABV) \$5

HOUSEMADE SPICED GINGER BEER | HOUSEMADE LEMONADE | CUCUMBER MINT

SPRITZ | RASPBERRY LIMEADE | GRAPEFRUIT HONEY TONIC

WINES BY THE GLASS

white	60Z/90Z/BTL
ELIO PERRONE 'SOUGAL' MOSCATO D'ASTI it '20	13/19/50
CALDARO PINOT GRIGIO trentino-alto-adige, it '18	12/17/48
OYSTER BAY SAUVIGNON BLANC marlborough, nz '19	11/16/42
HESS SELECT CHARDONNAY monterey, ca '18	10/15/38
FRISK RIESLING victoria, au '20	8/11/35
KARTHÄUSERHOF mosel, de '18	12/16/52
rosé	
STUDIO BY MIRAVAL fr '18	11/16/42
red	
LAYA RED BLEND castilla-lamanca, sp '19	8/11/38
AMALAYA MALBEC salta, ar '18	12/17/46
JOSH CABERNET SAUVIGNON ca '17	13/19/50
OYSTER BAY PINOT NOIR marlborough, nz '18	11/16/42
PARDUCCI PINOT NOIR mendocino, ca '18	10/15/38
bubbles	
SCARPETTA PROSECCO it NV	14/20/52
SCARPETTA 'TIMIDO' BRUT ROSÉ it NV	13/19/52
TORRE ORIA BRUT OR BRUT ROSÉ cava, sp NV	10/15/38

BEERS

draft	
PABST BLUE RIBBON american lager milwaukee, wi - 4.8%	5
COORS BANQUET golden lager golden, co - 5.0%	5
BOULEVARD wheat kansas city, mo - 4.4%	6
URBAN CHESTNUT zwickel bavarian lager st louis, mo - 5.1%	6
CINDER BLOCK BREWING block ipa kansas city, mo - 7.2%	7
BELL'S two-hearted ale kalamazoo, mi - 7.0%	7
STELLA ARTOIS pilsner belgium - 4.8%	7
ANCHOR STEAM lager san francisco, ca - 4.9%	7
GOOSE ISLAND 312 lemonade shandy chicago, il - 4.2%	7
BOULEVARD kc pils lager kansas city, mo - 4.8%	6
STELLA CIDRE cider belgium - 4.5%	7
LAGUNITAS ipa lagunitas, ca - 6.2%	7

bottles & cans

MODELO especial pilsner mexico - 4.5% [12 oz bottle]	5
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 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

CELLAR SELECTIONS

CAYMUS CABERNET SAUVIGNON napa valley, ca '19	194
LARKMEAD CABERNET SAUVIGNON napa valley, ca '15	279
SILVER OAK CABERNET SAUVIGNON napa valley, ca '16	198
SILVER OAK CABERNET SAUVIGNON napa valley, ca '13	245
OPUS ONE CABERNET BLEND napa valley, ca '16	540

WHITES WINES

fun & interesting

MAYSARA PINOT GRIS or '16	49
LAURENZ V. 'SINGING' GRUNER VELTLINER au '19	50
LAGAR DA CONDESA ALBARINO esp '20	52
THE PRISONER 'BLINDFOLD' WHITE BLEND ca '16	71

sauvignon blanc

HONIG SAUVIGNON BLANC napa valley, ca '19	60
CAKEBREAD SAUVIGNON BLANC napa valley, ca '20	84

chardonnay

JORDAN CHARDONNAY russian river valley, ca '17	78
HESS 'ALLOMI' CHARDONNAY napa valley, ca '18	80
KOSTA BROWNE CHARDONNAY russian river valley, ca '19	180

REDS WINES

fun & interesting

ZANTHO ZWEIGELT burgenland, at '16	39
PREMICES beaujolais, fr '18	43
TRITON OLD VINES TEMPRANILLO toro, sp '16	48
TENUTA DELLE TERRE MASCALESE it '18	52
TRENTADUE 'LA STORIA' PETITE SIRAH sonoma, ca '16	64

pinot noir

KEN WRIGHT PINOT NOIR willamette valley, or '20	49
NAPA CELLARS PINOT NOIR napa valley, ca '14	55
BELLE GLOS 'LAS ALTURAS' PINOT NOIR ventral coast, ca '18	69

cabernet, merlot & blends

JOEL GOTT '815' CABERNET SAUVIGNON napa valley, ca '18	55
HESS 'LION TAMER' RED BLEND napa valley, ca '16	80
ROBERT SINSEY 'POV' CABERNET FRANC, MERLOT ca '13	94
THE PRISONER RED BLEND napa valley, ca '17	140

ROSÉ

STUDIO BY MIRAVAL fr '18	42
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BUBBLES

DOMAINE STE MICHELLE columbia valley, wa NV	41
NICOLAS FEUILLATTE BRUT RESERVE chouilly, fr NV	85
08 LOUIS ROEDERER CRISTAL a reims, fr '08	450

» all wines are available to take home at 40% off «



socialize with us.

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