

HAPPY HOUR

FROM THE KITCHEN

CALAMARI - 8

mango-chile mojo, lime aioli

PEEL N' EAT SHRIMP - 6

maryland seasoning, mustard sauce

JAX OLD SCHOOL GUMBO - 4

andouille sausage, crawfish, chicken

PUTTANESCA - 12

mussels, clams, fish, linguini

STEAMED PEI MUSSELS - 5

green curry, slaw

JAX GUMBO FRIES - 7

fries, housemade gumbo, cheese

SPICY TUNA* - 6

crispy rice, ponzu, sriracha aioli, tobiko

FRUIT DE MER - 6

octopus, calamari, mussels, shrimp

THE ROD & REEL* - 20

3 oysters, 1/4 lb peel n' eat shrimp, 1/4 lb snow crab

OYSTERS* - 1.50 EA.

select oysters on the half shell flown
in daily from the east coast

HAPPY HOUR 4–6PM DAILY

*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.

HAPPY HOUR

FROM THE BAR



THE POST DRAFTS - 4

THE POST 'TOWNIE' Ale
THE POST 'ELKHORN' Lager

THE POST CANS - 2

THE POST 'HOWDY' American Pilsner

OYSTER SHOOTERS - 2.25

east coast oyster, vodka, bloody mary mix

STRAWBERRY LEMONADE - 5

strawberry infused vodka, housemade lemonade
TRY A 'JAX LEMONADE' WITH ANY FRUIT INFUSION

JAX MULE - 7

vodka, housemade ginger soda, lime

COIN MARGARITA - 7

blanco tequila, triple sec, lime, salt

HABANERO PALOMA - 6

habanero infused tequila, triple sec, grapefruit, lime

BLOODY MARY - 7

vodka, housemade bloody mix, lime

MANHATTAN ON TAP - 10

knob creek rye, punta mes, angostura bitters

HOUSE MARTINIS - 7

vodka, gin or any house infusion:
cucumber, strawberry, pineapple

WELL COCKTAILS - 5

HOUSE WINES - 5

CHARDONNAY OR PINOT NOIR

PINE RIDGE viognier - 8

MOULIN DE GASSAC rosé - 6