

# 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 - \$1 OFF

elkhorn dark lager, mutha' shucka amber,  
howdy pilsener, townie ale



### THE POST CANS - 3

ol' zippy american ale

### 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

### MANHATTAN ON TAP - 10

knob creek rye, punt e mes, angostura bitters

### HOUSE MARTINIS - 7

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

### WELL COCKTAILS - 5

### HOUSE WINES - 5

CHARDONNAY OR PINOT NOIR

### TENDU red blend - 9

### PINE RIDGE viognier, chenin blanc - 8

### CLEMENTINE 'COTES DE PROVENCE' rosé - 6