

HAPPY HOUR

FROM THE KITCHEN

CALAMARI - 6

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

STEAMED PEI MUSSELS - 5

green curry, slaw

JAX POUTINE - 5

fries, gumbo, cheese curds

SPICY TUNA - 5

crispy rice, ponzu, sriracha aioli, chilis

OYSTERS* - 1.25 EA.

select oysters on the half shell flown

in daily from the east coast

4PM-6PM DAILY

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Regarding the safety of these items, written information is available upon request.

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FROM THE BAR

STRAWBERRY LEMONADE - 5

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

JAX SEASONAL MULE - 6

infused vodka, soda, ginger simple syrup lime

HABANERO PALOMA - 6

habanero infused tequila, citronge, grapefruit, lime

THE MEAN GREEN - 6

caprock gin, green tea syrup, lime, soda

INFUSION MARTINI - 7

'MELL' VODKA OR CAPROCK GIN MARTINI - 6

'MELL' VODKA OR CAPROCK GIN COCKTAIL - 4

choose your mixer

HOUSE WINE - 5

red, white OR rosé

MILLER HIGH LIFE CAN - 2.5

DRAFT BEERS - 1 OFF

THE POST Howdy American Pilsner

NEW BELGIUM Snapshot Wheat

ANCHOR Steam Beer

BOULEVARD Single Wide American IPA

AVERY Hog Heaven Imperial IPA

OUR MUTUAL FRIEND Brown Ale

OYSTER SHOOTERS - 2.25

east coast oyster, vodka, bloody mary mix