

HAPPY HOUR

FROM THE KITCHEN

CALAMARI - 7

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

*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

STRAWBERRY LEMONADE - 5

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

JAX MULE - 6

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 MARTINI - 6

BROKER'S GIN MARTINI - 7

'MELL' VODKA COCKTAIL - 4

choose your mixer

BROKER'S GIN COCKTAIL - 5

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

AVERY White Rascal Wheat

ANCHOR Steam Beer

NINKASI TOTAL DOMINATION IPA

FUNKWERKS Belgian Style Saison

THE POST Big Rosie Porter

OYSTER SHOOTERS - 2.25

east coast oyster, vodka, bloody mary mix