

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 - 5

fries, housemade gumbo, cheese

SPICY TUNA - 5

crispy rice, ponzu, sriracha aioli, tobiko

FRUIT DE MER - 6

mussels, clams, fish, linguini

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

STRAWBERRY LEMONADE - 5

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

JAX MULE - 7

vodka, housemade ginger soda, lime

HABANERO PALOMA - 6

habanero infused tequila, citronge, grapefruit, lime

THE MEAN GREEN - 6

new amsterdam gin, green tea syrup, lime, soda

HOUSE INFUSED MARTINI - 6

strawberry, pineapple, OR cucumber vodka, honeydew gin

CAPROCK 'MELL' VODKA MARTINI - 6

BROKER'S GIN MARTINI - 7

CAPROCK 'MELL' VODKA COCKTAIL - 4

choose your mixer

BROKER'S GIN COCKTAIL - 5

choose your mixer

HOUSE WINES - 5

THE POST 'HOWDY' CAN - 2.5

DRAFT BEERS - 1 OFF

THE POST 'TOWNIE' American Pale

AVERY 'WHITE RASCAL' Belgian Wheat

FUNKWERKS 'TROPIC KING' Imperial Saison

ANCHOR BREWING CO Steam Beer

ODELL BREWING CO IPA

LEFTHAND 'BLACKJACK' Porter

OYSTER SHOOTERS - 2.25

east coast oyster, vodka, bloody mary mix