

# HAPPY HOUR

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## 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**

octopus, calamari, mussels, shrimp

### **OYSTERS\* - 1.50 EA.**

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

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## 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.

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## 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

### **HESS CHARDONNAY - 5**

### **RED TREE PINOT - 5**

### **CHATEAU D' OUPIA ROSE - 6**

### **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