

# 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 POUTINE - 5**

fries, gumbo, cheese curds

### **SPICY TUNA - 5**

crispy rice, ponzu, sriracha aioli, tobiko

### **OYSTERS\* - 1.5 EA.**

select oysters on the half shell flown

in daily from the east coast

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## 4PM–6PM DAILY

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\*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 - 6**

vodka, soda, ginger simple syrup, 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, mango OR cucumber

### **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 OR REDTREE PINOT NOIR - 5**

### **MOULIN DE GASSAC ROSÉ - 6**

### **MILLER HIGH LIFE CAN - 2.5**

### **DRAFT BEERS - 1 OFF**

THE POST 'HOWDY' American Pilsener  
THE POST 'TOWNIE' American Pale  
AVERY 'WHITE RASCAL' Belgian Wheat  
ANCHOR BREWING CO Steam Beer  
OSKAR BLUES 'PINNER' IPA  
LEFTHAND 'BLACKJACK' Porter

### **OYSTER SHOOTERS - 2.25**

east coast oyster, vodka, bloody mary mix