

HAPPY HOUR

FROM THE KITCHEN

OYSTERS*	1.5 EA
select east coast oysters on the half shell,	
CHICKEN & CRAWFISH GUMBO	4
SUGAR ROLLED HUSH PUPPIES	3
pepper jelly	
CALAMARI	8
mango-chile mojo, lime aioli	
STEAMED MUSSELS	9
dunkel, andouille, sauerkraut, red onion marmalade OR panang curry, peanuts, coconut milk	
GUMBO FRIES	5
aged white cheddar, andouille	
BACON FAT CHICKEN WINGS	9
guajillo chile sauce, cilantro crème fraîche	
SEAFOOD DYNAMITE SLIDER	2
pea shoots, pickled red onions	
SALMON POKE*	9
blood orange, avocado, fresno chile, smoked paprika, mezcal, grit lavash	
SEA DOG	8
saags frankfurter, andouille, crab, jax mustard sauce, split top bun	
PEEL N' EAT SHRIMP	6
SHRIMP REMOULADE	12
rustic grilled bread, arugula, lemon oil	
THE WEDGE	5
iceberg lettuce, ranch dressing, bacon, bleu cheese	
JAX KENNEBEC FRIES	3
salt, maryland, garlic	
FRUIT DE MER	6
calamari, shrimp, octopus, mussels, basil, lemon	

*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
house infused strawberry vodka, lemonade	
THE COUSIN EDDIE	5
apple-spiced infused bourbon, ginger beer, agave, lemon	
CUCUMBER LEMON PRESS	5
cucumber infused vodka, lemonade, soda	
SEASONAL TAP SANGRIA	6
seasonal selection	
OYSTER SHOOTERS*	3
east coast oyster, vodka, bloody mary mix	
WELL COCKTAILS	5
ALL DRAFTS	1 OFF
THE POST TOWNIE ALE [CAN]	3
THE POST HOWDY PILSENER [CAN]	3
SELECT RED, ROSE & WHITE WINE	6
CHILLED SAKE	6

4PM–6PM DAILY
