

HAPPY HOUR

FROM THE KITCHEN

OYSTERS*	1.5 EA
select oysters on the half shell, flown in daily from the east coast	
CHICKEN & CRAWFISH GUMBO	4
SUGAR ROLLED HUSH PUPPIES	3
pepper jelly	
CALAMARI	8
mango-chile mojo, lime aioli	
STEAMED MUSSELS	9
dunkelweizen, smoked andouille, sauerkraut, red onion and mustard 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
stone fruit, avocado, fresno chile, smoked paprika, mezcal, grit lavash	
SEA DOG	8
saags frankfurter, crab, andouille, 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	

*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	
GRAPE GATSBY	5
gin, vanilla, grape	
SEASONAL PALOMA	5
seasonal infused tequila, grapefruit, grapefruit soda	
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	3
SELECT RED, ROSE & WHITE WINE	6
CHILLED SAKE	6

4PM–6PM DAILY
