

HAPPY HOUR

FROM THE KITCHEN

OYSTERS*	1.25 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	7
mango-chile mojo, lime aioli	
STEAMED MUSSELS	7
cider, pearl onions, bacon, rosemary OR panang curry, peanuts, coconut milk	
GUMBO FRIES	5
aged white cheddar, andouille	
BACON FAT CHICKEN WINGS	9
guajillo chili sauce, cilantro crème fraiche	
SMOKED MACKEREL RILLETTE	6
arugula, pickled red onions, crackers	
SEAFOOD DYNAMITE SLIDER	2
pea shoots, pickled red onions	
SOCKEYE SALMON POKE*	6
yuzu & hibiscus vinaigrette, salted cucumber, sticky rice, cashews	
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	
JAX BEEF BURGER	9
house pickles, lettuce, mustard sauce ADD dry aged white cheddar - 1 bacon - 3 japanese green chile salsa - 1 sunny up egg - 1 tomato bacon jam - 2 double down meat - 6	

*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

red, white, green, all flavors

OYSTER SHOOTERS 3

east coast oyster, vodka,
bloody mary mix

WELL COCKTAILS 5

ALL DRAFTS 1 OFF

PABST BLUE RIBBON 3

SELECT RED, ROSE & WHITE WINE 6

CHILLED SAKE 6

4PM–6PM DAILY
